

SUMMER 2021 LUNCH MENU

WEEK 1	Monday	Tuesday	Wednesday	Thursday	Friday
Meat/ Fish Main Course	Spaghetti with Vegetable Bolognaise	Sausages	Roast Jerk Chicken & Vegetables		Burgers
Vegetarian Main Course	Ratatouille	Roasted Vegetables	Vegetarian Wellington	Baked Salmon with Rice Salad	Vegetarian Burgers
Carbohydrates	Pasta	Cous Cous	New Potatoes	Wedges	Chips
Vegetables	Broccoli	Peas	Broccoli	Sweetcorn	Baked Beans
Salad	Salad Bar – Seasonal Summer Vegetable	Salad Bar – Seasonal Summer Vegetable	Salad Bar – Caesar Salad	Salad Bar – Tex-mex Salad	Salad Bar – Seasonal Summer Vegetable
Dessert	Fresh Fruit Salad	Fruit lollies	Cheesecake	Jelly and Cream	Banoffee Pie and Cream

WEEK 2	Monday	Tuesday	Wednesday	Thursday	Friday
Meat/ Fish Main Course	Jacket Potatoes	A Feast of Curried Vegetables	Fajita Wraps	Japanese Chicken	A feast of Pizzas
Vegetarian Main Course	Baked Beans & Cheese	Samosas	Fajita Wraps	Vegetables Sausages	Bean Curry
Carbohydrates		Steamed Rice	Tortilla chips	Steamed Rice	Steamed Rice
Vegetables	Coleslaw	Potatoes & Cauliflower	Peas	Broccoli	Mixed Vegetables
Salad	Salad Bar – Seasonal Summer Vegetable	Salad Bar – Seasonal Summer Vegetable	Salad Bar – Seasonal Summer Vegetable	Salad Bar – Seasonal Summer Vegetable	Salad Bar – Seasonal Summer Vegetable
Dessert	Raspberry sorbet with fresh fruit salad	Cheese Cake	Cheese and Crackers	Fruit Lollies	Banoffee Pie and Cream

WEEK 3	Monday	Tuesday	Wednesday	Thursday	Friday
Meat/ Fish Main Course	Pasta with Tomato Cheese Bake	Fried Chicken with Gravy	Sausages with Roasted Sweet Potatoes		Fish Fingers
Vegetarian Main Course	Mushroom and Spinach	Ratatouille	Beans & Quinoa	Vegetable Stir fry	Sweet Onion Tart
Carbohydrates		Rice	Cous Cous	Steamed Rice	Chips
Vegetables	Sweetcorn	Mixed Vegetables	Summer Vegetables	Peas	Baked Beans
Salad	Salad Bar – Seasonal Summer Vegetable	Salad Bar – Seasonal Summer Vegetable	Salad Bar – Seasonal Summer Vegetable	Salad Bar – Seasonal Summer Vegetable	Salad Bar – Seasonal Summer Vegetable
Dessert	Fruit Salad	Ice Cream	Carrot Cake	Banoffee Pie and Cream	Jelly and Cream

We always use halal meat. We are also a nut & pork free kitchen. We serve two sugar free desserts. Seconds are available and catered for.