

LUNCH MENU

Week 1

MONDAY

Leek & Potato Soup

Margherita Quesadilla with Sweetcorn Salsa (V)
Spinach Pancakes with Blistered Tomato & Rocket Salad (V)
Curly Fries
Mixed Vegetables
Jacket Potato with Toppings
Yoghurt Berry Fool

FRIDAY

Pea and Mint Soup

Breaded Cod
with Oven Roasted Chips, Low Salt & Sugar Baked Beans
Broccoli, Spinach & Green Lentil Pasta Bake topped with Cheddar Cheese (V)
Jacket Potato with Toppings
Fruit Cake Slice

TUESDAY

Tomato & Thyme Soup

Chicken Burger with Seasonal Slaw
Chickpea Falafel with Minty Yoghurt and Herby Cous Cous (V)
Pea Pesto Penne with Tuna
Potato Wedges & Sweetcorn
Steamed Honey Sponge served with Custard

EVERYDAY

Fresh Wholemeal Bread
Seasonally Fresh Whole Fruit
Yoghurt Bar with Toppings

WEDNESDAY

Mushroom Soup

Summer Roast Bar
Thyme & Honey Glazed Gammon
Lentil & Red Pepper Lasagne with Tomato & Basil Focaccia (V)
Roasted Maris Piper
Steamed Greens
Jacket Potato with Toppings
Fresh Cut Fruit Salad

THURSDAY

Roasted Carrot & Kaffir Lime Soup

Beef Meatballs with Spaghetti Served with Garlic Bread & Side Salad
Teriyaki Tofu & Vegetable Skewers (V)
Steamed Broccoli
Basil Pesto Pasta with Olives (V)
Raspberry Rice Pudding

NOTES

Our cakes and desserts are made with a vegetable alternative to butter so are dairy free unless otherwise stated.

Children with allergies or intolerance, where possible, are given an allergen free version of the dishes. If this is not possible a tasty alternative is given.