

LUNCH MENU

Week 2

MONDAY

Carrot & Coriander Soup

Chickpea & Courgette Masala with Mixed Grain Rice and Naan Bread (V)

Aubergine Parmigiana Bake (V)

Cheesy Pasta Bake (V)

Steamed Broccoli or Side Salad

Seasonal Eaton Mess

FRIDAY

Five bean soup

Breaded Fishcakes with Oven Roasted Chips & Steamed Peas

Thai Vegetable Red Curry with Rice (V)

Bacon & Mushroom Pasta

Cranberry Chocolate Brownie

TUESDAY

Broccoli & Soup

Spanish Roasted Chicken Thighs with, Roasted New Potato, Peppers & Olives

Mushroom & Quorn Carbonara with Linguine Pasta (V)

Roasted Courgettes & Carrots

Jacket Potato with Toppings

Marble Cake with chocolate sauce

EVERYDAY

Fresh Wholemeal Bread

Seasonally Fresh Whole Fruit

Yoghurt Bar with Toppings

WEDNESDAY

Lentil & Tomato Soup

Meatball & Cheese Subs

Roasted Squash & Red Onion Tart with Feta (V)

Steamed Baby Potato & Garden Peas

Pasta with Salmon & Peas

Fresh Cut Fruit Salad

THURSDAY

Sweet Potato & Coconut Soup

Chicken Korma with Brown Rice

Mexican Mixed Bean Taco with Iceberg & Salsa (V)

Roasted Cauliflower & Sweetcorn

Jacket Potato with Toppings

Fruit Flavoured Yoghurt

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.