

LUNCH MENU

The FUTURE of
FOOD

WK1

MONDAY

Leek and potato soup

Macaroni cheese with a light herb crust (V) 1,3,
Vegetable Lasagne (V) 1,3,

Steamed new potatoes
Green beans and carrots

Cookies 1,3

TUESDAY

Tomato and pepper soup

Chicken, chorizo with olives and red peppers 1
Mediterranean vegetable and bean Paella (V)

Rice
Sweetcorn and roasted courgettes

Pasta bar with a tomato and vegetable sauce 1,3

Carrot cake with frosting 1,3

WEDNESDAY

Wild mushroom soup

Slow roasted pork loin, sweet mustard glaze and gravy 14
Vegetable cottage pie with gravy (V)

Roasted Maris Piper potatoes
Cauliflower cheese, peas 1,3

Fresh Cut Fruit Salad

THURSDAY

Carrot and coriander soup

Lincolnshire sausages with onion gravy 3
Calzone with spinach, cheese and onion (V) 1,3,11

Mashed potato
Steamed Broccoli

Pasta bar with a creamy cheese sauce 1,3

Apple and cinnamon lattice & Custard 1,3

FRIDAY

French onion soup

Battered Cod with tartare sauce and lemon wedges 2,3,12
Broccoli and brie Pithivier with dressed rocket (V) 1,3,11

Oven Roasted Chips, Low Salt & Sugar Baked Beans
Sweetcorn

Beetroot brownie 1,3

EVERYDAY

Jacket potato with toppings

Fresh Wholemeal Bread

Seasonally Fresh Whole Fruit

Yoghurt Bar with Toppings

Allergen Key: 1. Milk, 2. Fish, 3. Gluten, 4. Peanuts, 5. Tree nuts, 6. Soya, 7. Sesame, 8. Lupin, 9. Shellfish, 10. Molluscs, 11. Egg, 12. Sulphite, 13. Celery, 14. Mustard

***MENU IS SUBJECT TO CHANGE SHOULD INGREDIENTS BE UNAVAILABLE**