Let's see what's for lunch...

Meat Free Monday

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Meat Free Monday

Main Meals
Mediterranean Wrap topped with a Rich Tomato & Mozzarella Sauce with Hand Cut Potato Wedges V

Roasted Sweet Potato & Spinach Cannelloni topped with Creamy Cheddar Sauce V

Jacket Potato with Baked Beans, Tuna Mayonnaise or Grated Cheese

Vegetables
Carrots & Garden Peas V

Dessert
Spiced Apple & Honey Oaty Crumble with Custard V

Homemade Mousse V

Tuesday

Main Meals
Slow Cooked Beef Masala Curry with Turmeric Infused Rice

Courgette Layered Lasagne with a Garlic Bread Shard V

Pasta with Cheese Sauce V

Vegetables
Green Beans & Sweetcorn V

Dessert
Jam Sponge with Custard V

Jelly V

Wednesday

Main Meals
Lemon & Thyme Roasted Chicken & Stuffing with Roast Potatoes

Roasted Cherry Tomato, Egg & Broccoli Tart with Roast Potatoes V

Wholemeal Pasta with Beef Bolognese Sauce

Vegetables
Roasted Seasonal Root Vegetables & Savoy Cabbage V

Dessert
Chocolate & Pear Sponge with Chocolate Custard V

Homemade Mousse V

Thursday

Main Meals
British Cumberland Sausages with Mashed Potato, Sage & Red Onion Gravy in a Yorkshire Pudding

PB Butterbean & Mushroom Stroganoff with Pearl Barley Rice V

Jacket Potato with Baked Beans or Grated Cheese V

Vegetables
BBQ Smoky Beans & Carrots V

Dessert
Cinnamon & Apple Shortcrust Pastry Pie with Vanilla Ice Cream V

Jelly V

Friday

Main Meals
Fish Fingers & Chips with Tartar Sauce

Cheddar & Onion Swirl with Chips V

Jacket Potato with Baked Beans or Grated Cheese V

Vegetables
Baked Beans & Garden Peas V

Dessert
Vanilla Shortbread Biscuit V

Homemade Mousse V

Available Every Day

Salad Bar
PB Mexican Mixed Bean & Pasta Salad V
Traditional Potato Salad V
Asian Noodle Coleslaw V
PB Sweet Chilli Watermelon & Mint Salad V
Grated Carrot, Cucumber Sticks, Sweetcorn, Mixed Leaf & Tomato Salad V

Freshly Baked Bread
PB Pumpkin & Carrot V
Wholemeal V

Dessert
Fresh Fruit Platter V
Homemade Yoghurt V

Week 1: 29 Oct, 19 Nov, 10 Dec, 31 Dec, 21 Jan, 11 Feb, 4 Mar, 25 Mar

Meat Free Monday

Main Meals
Cheese & Tomato Pizza with Hand Cut Potato Wedges V

Balsamic Roasted Tomato, Basil & Pasta Bake Glazed with Mozzarella V

Jacket Potato with Baked Beans, Tuna Mayonnaise or Grated Cheese

Vegetables
Boston Baked Beans & Sweetcorn V

Dessert
Caramelised Apple & Plum Crumble with Custard V

Homemade Mousse V

Tuesday

Main Meals
Mild Chilli Beef Taco & Minted Yoghurt with Chunky Tomato Salsa Salad

Chargrilled Spicy Fajitas with Mexican Rice V

Pasta with Beef Bolognese Sauce

Vegetables
Green Beans & Kachumber Salad V

Dessert
Carrot Cake with Custard V

Jelly V

Wednesday

Main Meals
Honey Roast Glazed Gammon & Sweet Pineapple Salsa with Roast Potatoes

PB Five Bean & Barley Cassoulet with Fresh Herb Dumplings V

Wholemeal Pasta with Tomato & Basil Sauce & Grated Cheese V

Vegetables
Roasted Seasonal Root Vegetables & Garden Peas V

Dessert
Marbled Chocolate Sponge with Chocolate Custard V

Homemade Mousse V

Thursday

Main Meals
Farm Assured Beef Lasagne with a Garlic Bread Shard

Mild Chilli Taco & Minted Yoghurt with Chunky Tomato Salsa Salad V

Jacket Potato with Baked Beans or Grated Cheese V

Vegetables
Carrots & Broccoli V

Dessert
Red Cherry & Apple Shortcrust Pastry Pie with Vanilla Ice Cream V

Jelly V

Friday

Main Meals
Battered Cod & Chips with Tartar Sauce

Free Range Egg, Cheese & Vegetable Frittata with Chips V

Jacket Potato with Baked Beans, Grated Cheese or Salmon Mayonnaise

Vegetables
Baked Beans & Garden Peas V

Dessert
Chocolate & Beetroot Brownie V

Homemade Mousse V

Available Every Day

Salad Bar
PB Mediterranean Orzo Pasta & Barley Salad V
Crunchy Apple & Potato Salad V
Red Cabbage & Pineapple Slaw V
PB Spinach, Basil & Tomato Quinoa Salad V
Grated Carrot, Cucumber Sticks, Sweetcorn, Mixed Leaf & Tomato Salad V

Freshly Baked Bread
PB Cheesy Oat, Courgette & Thyme V
Wholemeal V

Dessert
Fresh Fruit Platter V
Homemade Yoghurt V

Week 2: 5 Nov, 26 Nov, 17 Dec, 7 Jan, 28 Jan, 18 Feb, 11 Mar, 1 Apr

Meat Free Monday

Main Meals
Vegetarian Bolognese Sauce with Herby Spaghetti V

Red Lentil & Cheese Loaf with a Rich Tomato Sauce & Hand Cut Potato Wedges V

Jacket Potato with Baked Beans, Tuna Mayonnaise or Grated Cheese

Vegetables
Broccoli & Carrots V

Dessert
Poached Pear & Apple Crumble with Custard V

Jelly V

Tuesday

Main Meals
Chargrilled Spicy Chicken Fajitas with Mexican Rice

Linda McCartney Sausages with Mashed Potato & Caramelised Red Onion Gravy in a Yorkshire Pudding V

Pasta with Tomato & Basil Sauce & Grated Cheese V

Vegetables
Mixed Peas & Sweetcorn V

Dessert
Sticky Toffee Pudding with Custard V

Homemade Mousse V

Wednesday

Main Meals
Roast Turkey, Stuffing & Bread Sauce with Roast Potatoes

Rosemary, Feta & Pepper Quiche with Roast Potatoes V

Wholemeal Pasta with Cheese Sauce V

Vegetables
Roasted Seasonal Root Vegetables & Curly Kale V

Dessert
Warm Waffle with Chocolate Custard V

Jelly V

Thursday

Main Meals
Classic Homemade British Beef Burger with Hand Cut Potato Wedges

PB Sweet & Spiced Potato & Chickpea Keralan Curry with Lemon Infused Rice V

Jacket Potato with Baked Beans or Grated Cheese V

Vegetables
Carrots, Cauliflower & Green Beans V

Dessert
Apple & Blackcurrant Shortcrust Pastry Pie with Vanilla Ice Cream V

Homemade Mousse V

Friday

Main Meals
Fish Fingers & Chips with Tartar Sauce

BBQ Pulled Carrot & Bean Slider with Mozzarella Cheese V

Jacket Potato with Baked Beans or Grated Cheese V

Vegetables
Baked Beans & Garden Peas V

Dessert
Baked Banana Flapjack V

Jelly V

Available Every Day

Salad Bar
Tomato & Basil Pasta Salad V
PB Sweet Potato & Chickpea Pesto Salad V
Traditional Coleslaw V
PB Giant Cous Cous with Feta Cheese & Mint V
Grated Carrot, Cucumber Sticks, Sweetcorn, Mixed Leaf & Tomato Salad V

Freshly Baked Bread
PB Sunflower, Rosemary & Tomato V
Wholemeal V

Dessert
Fresh Fruit Platter V
Homemade Yoghurt V

Week 3: 12 Nov, 3 Dec, 24 Dec, 14 Jan, 4 Feb, 25 Feb, 18 Mar

V Suitable for Vegetarians PB Plant Based

pabulum HONESTLY GOOD FOOD