Lunch

	Spring Week One	Monday	Tuesday	Wednesday	Thursday	Friday		
	Soup	Chefs soup of the day served with freshly baked bread, butter, dairy free spread & toppings						
	Main Meal	Beef Tagine	Sticky Chicken Hirata Bun	Roast Gammon	Pulled Pork Macaroni Cheese	Chicken Wrap Sweet Chili Mayonnaise, Iceberg Lettuce & Rocket		
	Vegetarian / Vegan Meal	Sweet Potato & Squash Crown	Crispy Cauliflower Hirata Bun	Vegetable Pasty	Celeriac & Goats Cheese Pizza with Ratatouille	Chilli Dog Topped with Crispy Onions		
	On The Side	New Potatoes Roasted Spring Vegetables	Kimchi Fried Rice Soy & Ginger Stir Fry Vegetables	Roast Potatoes Baton Carrots, Cauliflower Garden Peas Yorkshire Pudding Gravy	Garlic & Herb Bread Broccoli, Roasted Pepper & Sweetcorn	French Fries Baked Beans Sweetcorn & Garden Peas		
	Alternative Option	Whole Meal Rigatoni Tomato & Basil Sauce	Baked Potato Grated Cheddar Baked Beans Tuna Mayonnaise	Penne Pasta Arrabbiata Sauce	Baked Potato Grated Cheddar Baked Beans Tuna Mayonnaise	Freshly made Fish Cakes with Crispy Capers & Lemon Wedges		
	Salad Bar	Buddha Bowl with Crushed Avocado Honey Roast Sliced Gammon	Buddha Bowl with Crushed Avocado Honey Roast Sliced Gammon	Feta Greek Salad Smoked Salmon with Kentish New Potatoes, Crème Fraiche & Dill	Feta Greek Salad Smoked Salmon with Kentish New Potatoes, Crème Fraiche & Dill	Chef's Choice		
		Served daily a selection of simple salads, dressings & toppings						
	Something	Iced Raspberry Sponge	Chocolate Cupcakes	Lemon Polenta Cake	Chocolate Crunch Bar	Rhubarb & Ginger Sponge		
	Sweet	Daily selection of Whole fruit, cut fruit pots, jelly and yoghurt pots						



Lunch

	Spring Week Two	Monday	Tuesday	Wednesday	Thursday	Friday	
	Soup	Chef's soup of the day served with freshly baked bread, butter, dairy free spread & toppings					
	Main Meal	Cumberland Sausages	Chicken & Vegetable Ragu	Roast Pork	Beef Fajita	Battered Cod	
	Vegetarian / Vegan Meal	Vegetarian Toad in the Hole Vegan Sausages	Vegetable & Soy Mince Bolognaise	Feta & Red Onion Tart Vegan Roasted Beetroot & Red Onion Tart	Vegetable Quesadilla Or Vegan Quesadilla	Tofu Burger Topped with Avocado, Tomato & Lettuce	
	On The Side	Creamy Mashed Potato Sliced Carrots & Green Beans Sautéed Cabbage & Leek Gravy	Wholemeal Rigatoni Homemade Olive Focaccia Broccoli & Green Beans	Roast Potatoes Baton Carrots, Cauliflower & Garden Peas Yorkshire Pudding Gravy	Oven Roasted Potato Wedges Corn on Cob Broccoli Florets	Skinny Fries Baked Beans Garden Peas Lemon Wedge Tartar Sauce	
	Alternative Option	Macaroni Cheese	Baked Potato Grated Cheddar Baked Beans Tuna Mayonnaise	Wholemeal Spaghetti Chunky Tomato & Vegetable Sauce	Baked Potato Grated Cheddar Baked Beans Tuna Mayonnaise	Mature Cheddar, Red Leicester & Smokey Bacon Loaded Jackets	
	Salad Bar	Chicken Caesar Salad Feta & Beetroot Salad with Black Turtle Beans	Chicken Caesar Salad Feta & Beetroot Salad with Black Turtle Beans	4 Cheese Tortellini Salad with Sun Blushed Tomatoes King Prawn Poke Bowls	4 Cheese Tortellini Salad with Sun Blushed Tomatoes King Prawn Poke Bowls	Chef's Choice	
		Served daily a selection of simple salads, dressings & toppings .					
1	Something	Apple & Raspberry Crumble Bar	Oreo Muffins	Biscoff Cheesecake	Chocolate Orange Marble Cake	Assorted Cookies	
	Sweet	Daily selection of Whole fruit, cut fruit pots, jelly and yoghurt pots					



Lunch

	Spring Week Three	Monday	Tuesday	Wednesday	Thursday	Friday		
	Soup	Chef's soup of the day served with freshly baked bread, butter, dairy free spread & toppings						
	Main Meal	Chicken & Lentil Balti	Beef & Vegetable Bolognaise	Roast Turkey	Sweet & Sour Pork	Beef Burger with Brioche Bun Tomato & Iceberg Lettuce		
	Vegetarian / Vegan Meal	Butternut Squash & Potato Saag	Sweet Potato & Spinach Cannelloni Topped with Mature Cheddar	Vegan Root Vegetable Gratin Topped with Cauliflower Crumble	Sweet & Sour Tofu	Cauliflower Popcorn Siracha Mayonnaise		
	On The Side	Pilau Rice Roasted Cauliflower & Chickpeas Vegetable Pakora	Broccoli Florets & Sweetcorn Cheese & Tomato Focaccia	Roast Potatoes Panache of Vegetables Yorkshire Pudding Gravy	Vegetable Chow Main Garlic & Ginger Greens Prawn Crackers	French Fries Baked Beans Corn on the Cob		
	Alternative Option	Wholemeal Spaghetti Ratatouille	Baked Potato Grated Cheddar Baked Beans Tuna Mayonnaise	Penne Pasta Chunky Tomato & Basil Sauce	Baked Potato Grated Cheddar Baked Beans Tuna Mayonnaise	Fish Tacos with Sour Cream, Avocado & Tomato		
	Salad Bar	Chorizo, Mixed Beans with Roasted Peppers Moroccan Cous Cous with Toasted Chickpeas	Chorizo, Mixed Beans with Roasted Peppers Moroccan Cous Cous with Toasted Chickpeas	Asian Chopped Salad with Edamame Beans Teriyaki Chicken Noodle Salad	Asian Chopped Salad with Edamame Beans Teriyaki Chicken Noodle Salad	Chef's Choice		
		Served daily a selection of simple salads, dressings & toppings .						
Something	Cinnamon Muffins	Dark Chocolate Chip Shortbread	Lemon Curd Biscuit	Vanilla Sponge With Toffee Icing	Millionaires Tart			
	Sweet	Daily selection of Whole fruit, cut fruit pots, jelly and yoghurt pots						

