

Lunch Menu

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Bread	Fresh sliced bloomers, homemade loaves available daily!						
Hot and hearty	Green Thai chicken curry	Mince beef & tomato pasta bake with a cheesy top	Butcher pork & sage sausages with onion gravy	Spanish chicken casserole	Battered catch of the day Homemade fish cake Fish fingers	Chicken "chow mein"	Roast chicken with a tarragon gravy
Something veggie	Thai butternut squash curry	Vegetable pasta bake	Homemade cheese & mixed beans sausages with onion gravy	Vegetable paella	Egg Florentine with chunky homemade bread	Vegetable spring roll	Broccoli risotto
On the side...	Steamed rice Sweetcorn	Garlic bread Medley of vegetables	Chunky carrots Crushed new potatoes	Braised savoury rice Mediterranean green	Thick cut chips Peas	Sweet chilli stir fry Steamed rice Prawn cracker	Roast potatoes Medley of roasted root vegetables
Jackets	Crispy baked jacket potatoes with a range of filling						
Salad bar	Daily selection of core items to include mixed leaves and fresh cut salad, with accompaniments, toppings and dressings, For pupils and staff to 'pick and mix' a salad of their choice to suit their own personal taste. Homemade dips & puff straw.						
Something sweet	Cherry bakewell tart	Chocolate fudge cake	Creamy rice pudding	Ginger sponge	Apple & cinnamon crumble	Strawberry trifle	Syrup sponge with custard
Fresh fruit & yogurt pots	Fruit salad pots, selection of seasonal fresh fruits & homemade yoghurt pots						

Week 1 Lunch Menu

Lunch Menu

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Bread	Fresh sliced bloomers, homemade loaves available daily!						
Hot and hearty	Chicken dansak	Mince beef & onion pie with a thyme crusted pastry	Roasted chicken chasseur with mushroom sauce	Spaghetti bolognese with parmesan	Battered catch of the day Fish finger	Moroccan style chicken tagine with apricot & raisin	Slow roasted pork belly with a plum stuffing
Something veggie	Red pepper, spinach & cauliflower curry	Soya, leek & mushroom pie with a thyme crusted pastry	Spanish frittata	Spaghetti arabiatta with parmesan	Vegetable chilli in a tortilla cup & served refried beans	Chick pea & butternut squash tagine with apricot & raisin	Lentil & carrot casserole
On the side...	Coriander rice Poppadoms Mango chutney	Buttered new potato Honey roasted parsnip Garden pea	Pilaf rice Savoy cabbage	Steamed broccoli herby garlic bread	Thick cut chips Mushy pea	Herby couscous Chunky carrots	Roasted sage potatoes Cauliflower bake Roasted root vegetables
Jackets	Crispy baked jacket potatoes with a range of fresh fillings						
Salad bar	Daily selection of core items to include mixed leaves and fresh cut salad, with accompaniments, toppings and dressings, For pupils and staff to 'pick and mix' a salad of their choice to suit their own personal taste. Homemade dips & puff straw.						
Something sweet	Bread & butter pudding	Banoffee pie	Chocolate crispy cake	Jam & coconut sponge with custard	Fruit cobbler	Lemon meringue	Cherry bakewell
Fresh fruit & yogurt pots	Fruit salad pots, selection of seasonal fresh fruits & homemade yoghurt pots						

Week 2 Lunch menu

Lunch Menu

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Bread	Fresh sliced bloomers, homemade loaves available daily!						
Hot and hearty	Herby beef lasagne	Lamb, squash & barley stew	Crispy hot & sour chicken with pineapple	Beef & ale pie with a crusty top	Battered catch of the day Fish finger	Chicken chasseur with mushroom & bacon	Roast top side of beef
Something veggie	Spinach, red pepper & soya mince lasagne	Five beans & winter vegetable stew	Hot & sour soya chunk & pineapple	Leek & mushroom pie with a crusty top	Herby polenta cake with cheese top	Vegetable quiche	Filled mushroom with cream cheese & herbs
On the side...	Parisienne potato Green beans	Caramelised onions mash Medley of winter vegetables	Egg noodles Prawn cracker Stir fry of vegetables	Roasted new potato Shredded cabbage	Thick cut chips garden pea	Crushed new potato Green beans Carrot	Yorkshire pudding Roasted trimmings
Jackets	Crispy baked jacket potatoes with a range of fresh fillings						
Salad bar	Daily selection of core items to include mixed leaves and fresh cut salad, with accompaniments, toppings and dressings, For pupils and staff to 'pick and mix' a salad of their choice to suit their own personal taste. Homemade dips & puff straw.						
Something sweet	Fruit crumble	Pear sponge with chocolate sauce	Treacle tart	Roast banana with toffee sauce	Cherry clafoutis	Banoffee pie	Chocolate brownie
Fresh fruit & yogurt pots	Fruit salad pots, selection of seasonal fresh fruits & homemade yogurt pots						

Week 3 Lunch Menu

Lunch Menu

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Bread	Fresh sliced bloomers, homemade loaves available daily!						
Hot and hearty	Chilli con carne	Cider & pork casserole with apple sauce	Country chicken & vegetables pie	Ham & mushroom pasta bake	Battered catch of the day Fish finger	Lamb saag	Roast leg of pork stuffed with sage
Something veggie	Soya mince chilli	Cider & dumpling casserole with apple sauce	Country vegetables pie	Leek & mushroom pasta bake	Vegetable frittata	Spinach & lentil dahl	Roast stuffed marrow
On the side...	Mexican rice Sweetcorn Tortilla chips	Grain mustard mash Savoy cabbage	Steamed cauliflower Roasted new potato	Garlic bread Steamed carrots	Thick cut chips Mushy pea	Coriander rice Naan bread Green beans	Roast potato Roasted trimmings
Jackets	Crispy baked jacket potatoes with a range of fresh fillings						
Salad bar	Daily selection of core items to include mixed leaves and fresh cut salad, with accompaniments, toppings and dressings, For pupils and staff to 'pick and mix' a salad of their choice to suit their own personal taste. Homemade dips & puff straw.						
Something sweet	Fruit crumble	Treacle tart	Chocolate crispy cake	Jam roly poly	Dorset apple cake	Marble chocolate cake	Banoffee pie
Fresh fruit & yogurt pots	Fruit salad pots, selection of seasonal fresh fruits & homemade yogurt pots						

Week 4 Lunch Menu