

w/c 10th Feb '20 lunch

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Chef's soup of the day with homemade bread	Chef's soup of the day with homemade bread	Chef's soup of the day with homemade bread	Chef's soup of the day with homemade bread	Chef's soup of the day with homemade bread	----	----
Main course 1	Creamy turkey & leek pie	Vegetable & bean tagine with couscous	Homemade beef lasagne served with garlic focaccia	Chicken rogan gosht with mango chutney & poppadums	Battered sustainable fish with lemon wedges & tartare sauce	----	----
Main course 2	 Sweet potato & red lentil cake	Malaysian-spiced chicken accompanied by an apple & chilli slaw	Baked pork chop accompanied by a celeriac salad	 Lentil, chick pea & vegetable korma	Teriyaki-glazed spare pork ribs	----	----
Main course 3	Homemade fish cake with a lemon & caper salsa	Sweetcorn & courgette fritter topped with a poached egg	Roast squash, goats cheese, sage & pearl barley risotto	Vegan wild mushroom & fresh basil gnocchi	Pitta pocket filled with grilled halloumi & roast peppers	Overnight	Leave
On the side	Parsley carrots Steamed minted peas Baked wedges	Spring cabbage New potatoes Steamed cauliflower	Garlic roast potatoes Creamy leeks Chilli corn on the cob	Cardamom rice Sesame carrots Green beans & red onions	Chipped potatoes Steamed peas Baked beans	----	----
Hot Dessert	Choc chip sponge with orange sauce	Layered apple sponge served with cream	Seasonal fruit crumble with an oaty topping	Ginger pudding accompanied by vanilla sauce	Treacle tart served with pouring cream	----	----
Cold Dessert	Mango & coconut rice Home-made yoghurt	Chocolate mousse pot Home-made yoghurt	Lime & blueberry cheesecake Home-made yoghurt	School 'mess' Home-made yoghurt	White chocolate & raspberry pot Home-made yoghurt	----	----
Cut fruit	Watermelon pots	Fruit salad pots	Honeydew melon	Fruit salad pot	Pineapple & pear	----	----

