## Lunch Menu

			<b>6</b>			CONT.
		MAR 01 - MAR 02	MAR 06 - MAR 09	MAR 13- MAR 16	MAR 20 - MAR 23	MAR 27 - MAR 30
MONDAY	Starter		Green Peas with Salted Butter	Steamed Broccoli	Roasted Pumpkin	le le
CHICKEN	——— Main Regular ———		Chicken Stew with Crushed Potato	Stir Fry Chicken with Egg Noodles	Chicken Meat Balls with Mushroom Sauce with Barley	
	Main Vegelarian	CANONICA Gourmet Food	Veggie Moussaka	Cauliflower and Chickpea Curry with Steamed Rice	Crispy Vegie Balls with Mushroom Sauce with Barley	CANONICA Gourmel Food
	Dessert		Date Flapjack Bar	Raisin Flapjack Bar	Apricot Flapjack Bar	
	Starter	<b>K</b>	Cucumber Sticks / Homemade Soup	Lettuce Salad / Homemade Soup	Cherry Tomatoes / Homemade Soup	6.
TUESDAY	Main Regular		Meat Balls with Tomato Sauce with Steamed Rice	Mild Chilli con Carne with Brown Rice	Japanese Beef Curry with Brown Rice	
BEEF	Main Vegetarian	CÁNONICA Gourmet Food	Quinoa Balls in Tomato Sauce with Steamed Rice	Vegetarian Chilli with Brown Rice	Vegetarian Curry with Brown Rice	CANONICA Gourmet Food
	Dessert		Fruit Yogurt	Fruit Yogurt	Fruit Yogurt	
		Shredded Carrtos	Edamame	Steamed Vegies	Roasted Courgette	
WEDNESDAY VEGGIE	Starter —— Main Vegelarian	Pasta Caprese / Pasta Bar	Zuchini Mac n Cheese / Pasta Bar	Penne with Tomato and Spinach Sauce / Pasta Bar	Creamy Spinach and Tomato Spaghetti / Pasta Bar	CANONICA Gournel Food
	Dessert	Fruit Salad	Fruit Salad	Fruit Salad	Fruit Salad	
	Starter	Lentil Salad	Caprese Salad	Cheese Roll	Potato and Leek Soup	
THURSDAY	Main Regular	Beef Burguignon Stew with Mashed Potato	Chicken Milanese with Spaghetti Pomodoro	Beef Kofta with Baked Potato	Shepherd's Pie with Steamed Vegetables	
THEME DAY	Main Vegetarian	Mushroom Quiche with Garden Salad	Gnocchi with Tomato Sauce	Veggetable Kofta with Baked Potato	Veggie Wellington with Steamed Vegetables	CANONICA Gownnel Faod
	Dessert	Éclair	Tiramisu	Turkish Sweets	Sponge Cake with Lemon Pudding	