

Menu



Mayfield Girls School

WEEK 5	Monday 25/09	Tuesday 26/09	Wednesday 27/09	Thursday 28/09	Friday 29/09	Saturday 30/10	Sunday 01/10
Cooked Breakfast	Fried egg, hash bites, plum tomatoes & baked beans	Smoked salmon scrambled egg, bagels & wilted spinach	Bacon, poached egg, mushrooms	Sausage, herby diced potato & grilled tomatoes	French toast with Greek yoghurt, maple syrup & berries	Bacon, scrambled egg, mushrooms & baked beans	Pancakes in houses
Lunch Main Meal	Vegetarian moussaka	Cottage pie	Cod, chorizo & prawn paella	Lasagne	Family fast-Tomato & basil soup, minestone soup & French onion soup Basic salad bar	Sticky BBQ ribs	Garlic & thyme roasted chicken with stuffing and gravy
Lunch Vegetarian	Greek flatbread with tzatziki	Leek and potato puff pastry pie	Vegetable paella	Creamy vegan mushroom Florentine gnocchi		Filled mushroom & halloumi burger	Stuffed butternut with lentils & peppers
Lunch Side Dishes	lemon courgettes & roasted cauliflower	Peas and carrots	Broccolini salad with Tomato & oregano bread	Tomato salad & focaccia		Curly fries & slaw	Roasted new potatoes steamed carrots & peas
Salad Bar Specials	Fried courgette, edamame and basil pasta salad	BLT chopped salad	Garlicky prawn, courgette and cous cous salad	Southern potato salad	Fruit basket	Salad of the day	
	Second daily salad will be a sustainable salad						
Jacket Potato & Topping	Baked Beans	Baked Beans	Baked Beans	Baked Beans	Baked Beans	Baked Beans	Baked Beans
		Tuna & sweetcorn		Coronation chicken			
Lunch Dessert	Profiteroles with chocolate sauce	Tiramisu	Rhubarb crumble with custard	Key lime chocolate tarts with lime infused cream	Fruit	Dessert of the Day	Dessert of the Day
Supper Main Meal	Nando's style peri peri chicken	Cumberland sausages	Hoisin beef noodles	Smoked salmon pesto tagliatelle	Pizza night	Turkey steak with a mushroom sauce	Baked spinach & ricotta tortellini with tomato & mozzarella
Supper Vegetarian	Harissa roast cauliflower with coriander sauce	Veggie Cumberland sausages	Hoisin Quorn noodles	Pesto mozzarella tagliatelle		Polenta with mushroom ragu	
Supper Side Dishes	Rice, peas, edamame and sweetcorn	Creamy mashed potato and savoy cabbage	Shredded Chinese cabbage and carrot	Peas	Homemade potato wedges & sweetcorn	Thyme roast potatoes, green beans and garlic wilted spinach	Garlic bread & rocket salad
Salad Bar	A variety of salads available daily, including mixed side salads, pasta salads, grain salads & meat & cheese boards See separate salad bar menu for daily offerings						
Jacket Potatoes	Jacket potatoes or baked sweet potatoes with beans served daily						
Dessert	Fresh fruit & jellies served everyday. Ice cream will be served one evening a week.						
Dietary Requirements	All our food is made fresh on site every day. We always make sure we have gluten free and dairy free options on both our hot counters and cold counters. Please look at the daily allergen information sheet or ask a server if you are unsure and they will be happy to advise you.						