



Menu

Week 1 Commencing: 2nd & 23rd September, 14th October, 18th November & 9th December



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Wensleydale, Cauliflower & Broccoli (Mk)	Vegan Indian Spiced Lentil	Pea & Mint	Vegan Tomato & Basil	Butternut Squash (Mk)
Main Course	Jerk Chicken Thigh with Coconut Rice & Peas (Su)	Mexican Turkey & Pepper Fajita, Tortilla and Beans (G, E, Mk)	Roast Pork Loin with Sage and Onion Stuffing, Crackling and Homemade Apple Sauce (G)	Creamy Thai Beef Panang Curry (F)	Battered Fish with Lemons & Tartar Sauce (F, Mk)
Veggie Main Course	Barbeque Halloumi & Coleslaw Pitta (Mk, G, E)	Huevos Rancheros (Mu)	Vegan Super Squash Tray Bake	Vegan Keralan Cauliflower Curry (Mu)	Vegan Spicy Tofu & Vegetable Fajitas (G)
Vegetable of the day	Steamed Curly Kale	Buttered Sweetcorn & Roast Peppers	Roasted Carrots Steamed Cabbage	Soy & Ginger Greens (So)	Garden & Mushy Peas Baked Beans
Carbs	Sancho Pollo Mixed Spicy Potato Wedges (Mu)	Lime & Coriander Rice	Roast Potatoes	Steamed Basmati Rice	Shoestring Fries
Jacket Potato and Pasta Station	JP with Beans & Cheese (Mk)	Mac and Cheese Pasta (G,Mk)	BBQ bean & Cheddar Jackets (Mu,Mk)	Bolognaise Pasta (G)	JP with Beans & Cheese (Mk)
Home Comfort	Quarter pounder Beef Burger (G)	Jumbo Sausage Roll (G, Mk, So, Su)	Cajun spiced chicken thighs, Pineapple salsa (Mu)	Margarita Pizza (G, Mk, So)	Jumbo Sausage Roll (G,Mk,So,Su)
Dessert	American Apple Streusel Cake (Mk)	Creamy Cardamom Rice Pudding (Mk)	Chocolate & Raspberry Brownie (Mk, G, So)	Chocolate & Banana Upside Down Cake with Vanilla Custard (Mk, G, E, So)	Pear & Apricot Oaty Crumble (G, Mk)

Allergen Information

Ce = Celery
Cr = Crustacean
E = Eggs

F = Fish
G = Cereals containing Gluten
L = Lupin

Mk = Milk
Mo = Molluscs
Mu = Mustard

N = Nuts
P = Peanuts
Se = Sesame Seeds

So = Soya
Su = Sulphur Dioxide

