

## Lunch menu from Monday 6 to Sunday 12 November

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Meat free Monday:	Beef Thai red curry	Roast chicken with	Pork & apple	Fish finger wrap,	Peri peri chicken	Bruschetta bar:
			stuffing & gravy	sausage plait	tartar sauce		selection of loaded
	Mixed vegetable	Pepper & Quorn				Spiced chickpea	toasted bread
	jambalaya	Pad Thai	Vegan lasagne	Cheddar & onion	Fish 'Less' fingers	wrap	
				plait	(vegan)		
	Roasted peppers &		Italian stuffed			Grilled mushroom	
Main courses	potatoes with		aubergines with	Vegan mushroom	Courgette &	& halloumi pittas	
iviain courses	tortillas		mozzarella & pesto	risotto	toasted seed		
					frittata with red		
	Mixed bean &				pepper sauce		
	vegetable						
	casserole with						
	cheesy dumplings						
Sides	Sweetcorn	Stir fried noodles	Poact notatoos	Crushed potatoes	Chips	Sweet notate fries	Fries
Sides	Cauliflower cheese		Roast potatoes	'	•	Sweet potato fries	
	Caulillower cheese	Sweet chilli	Carrots	Red cabbage Broccoli	Mushy peas	Broccoli Corn on the cob	Salad
		vegetables	Steamed greens		Garden peas		
		Mangetout		Onion gravy		Rainbow salad	
				Honey mustard			
	Grated Cheddar		Grated Cheddar	dressing	Grated Cheddar		Grated Cheddar
	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans
Pasta & jacket	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce
potatoes	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato
	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day
	Coconut &	Plant based	Scrumble	Banana &	Marble cake with	Chocolate brownie	Chef's dessert of
	raspberry sponge	banana &		chocolate chip loaf	chocolate icing	S. Coolace S. O.Wille	the day
Dessert	Taspacity sporise	chocolate pudding		cake	0000.000		
	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit



## Supper menu from Monday 6 to Sunday 12 November

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main	Jerk chicken	Pulled turkey	Korean glazed pork	Grilled chicken	Chilli hot dogs	Creamy mac &	Selection of freshly
courses &			steak			cheese with	rolled sushi
sides	Sweet potato &	Quorn chilli		Marinated grilled	Veggie burger patty	selection of	
	black pea curry		Vegetarian/vegan	halloumi		toppers & sides	Miso noodle soup
		Steamed rice	bibimbap bowls		Smoked cheese		Gyoza dumplings
	Jerk gravy	Iceberg lettuce		New potatoes	Brioche bun	Rocket salad	Japanese pancakes
	Rainbow slaw	Chopped tomatoes	Sesame & honey	Crisp kos lettuce	Beef tomato	Garlic bread	Spiced sugar snaps
	Rice & peas	Refried beans	braised potatoes	Anchovies	Baby gem lettuce		Soya sauce
	Fried plantain	Tomato salsa	Fried broccoli	Shaved Parmesan	Slaw	Pizza	Wasabi
		Sour cream	Sweet & sour	Free range egg	Fries		Pickled ginger
	Broccoli, spinach &	Wrap	radish salad	Plum tomatoes		Jacket potatoes	
	feta quiche		Cucumber salad	Herby garlic	Vegan sausage rolls	Pasta	Three-cheese &
		Pasta & tomato		croutons		Tomato sauce	ham toastie
	Jacket potatoes	bake	Ham & cheese		Jacket potatoes	Grated cheese	
	Wholemeal pasta		crown	Spaghetti pesto	Wholemeal pasta		Jacket potatoes
	Tomato sauce	Jacket potatoes		pasta	Tomato sauce		Wholemeal pasta
	Grated cheese	Pasta	Jacket potatoes		Grated cheese		Tomato sauce
		Tomato sauce	Wholemeal pasta	Jacket potatoes	Salsa		Grated cheese
		Grated cheese	Tomato sauce	Pasta			
			Grated cheese	Tomato sauce			
			Salad	Grated cheese			
Dessert	Carrot cake	Apple,	Banoffee pie pots	Butterscotch	Raspberry ripple &	Lemon & poppy	Chef's special cake
		blackcurrant & oat		sponge & custard	lemon curd	seed sponge with	of the day
		muffins			cheesecake pot	lemon drizzle sauce	



#### Lunch menu from Monday 13 to Sunday 19 November

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Chilli con carne	Selection of	Roast beef,	Teriyaki glazed	Breaded fish,	Selection of filled	Kebab bar:
		sausages, including	Yorkshire pudding,	chicken thighs	tartare sauce	calzone	
	Vegetarian chilli	vegan sausages	horseradish sauce				Lamb
				Teriyaki glazed	Sticky BBQ taco	Creamy salmon	Chicken
Main courses	Huevos rancheros	Cauliflower &	Plant-based mixed	Quorn fillets	shells	gnocchi	Seitan
Ivialii Courses		broccoli cheese	seed roast				Falafels
				Paneer, chickpea &	Winter vegetable		Hummus
			Potato pancakes,	spinach dhal	risotto with ricotta		
			crushed avocado,				
			salsa & fried eggs				
Sides	Steamed rice	Mashed potato	Roast new potatoes	Noodles	Chips	Garlic dough bites	Pitta
	Nachos	Baked beans	Roast parsnips	Stir fried vegetables	Grilled tomatoes	Tomato, mozarella	Tomatoes
	Salsa	Roasted red onion	Crushed carrot &	Broccoli with	Peas	& basil salad	Cucumber
	Sour cream	& courgettes	swede	sesame seeds		Fennel, orange &	Sliced onion
	Green beans	Tomato relish gravy	Gravy			mint salad	Lettuce
	Roasted cauliflower						Chillis
							Selection of sauces
	Grated Cheddar		Grated Cheddar		Grated Cheddar		Grated Cheddar
Docto O inclust	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans
Pasta & jacket	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce
potatoes	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato
	filling of the day	filling of the day	filling of the day	filling of the day			
	Caribbean coconut	Wholemeal rye	Apple streusel tart	Dark chocolate &	Plant-based pear &	Chocolate sponge	Chef's choice
Hot dessert	crumble & custard	carrot cake with	& custard	malted milk cake	blackberry pie &	& chocolate sauce	dessert
Hot dessert		chia seed			soya custard		
	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit



#### Supper menu from Monday 13 to Sunday 19 November

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main	Marinated chicken	Pulled turkey	Sweet & sour pork	Beef lasagne	Pulled brisket	Nut-free satay	Bratwurst,
courses &	wings				Pork ribs	chicken thigh	frankfurter &
sides		Butterbean fritters	Sweet chilli tofu	Vegetable lasagne	Southern fried	Caramel pork	chicken sausages
	Peri peri Quorn				chicken	Bang bang prawn	
	strips	Chickpea & tomato	Egg fried rice	Garlic focaccia	Bang bang	salad	Vegan dogs
		stew	Stir fried vegetables	Caesar salad	cauliflower bites		
	Crispy breaded garlic		Vegetable spring rolls	Roasted vegetables		Pho scrambled tofu	Pretzel & brioche
	mushrooms	Baked lemon	Prawn crackers	Pesto	Mac & cheese	soup	rolls
	Fries	potatoes		Kale & toasted	Corn bread	Crispy marinated	Potato salad
	Rainbow slaw	Flat bread	Caesar wrap	breadcrumbs	Battered okra	tempeh	Sauerkraut
	Spicy rice	Shredded lettuce			Chilli & lime charred		Nachos
	Macho peas	Tomato & cucumber	Jacket potatoes	Meatball boats	cabbage	Stir fried vegetables	Grilled corn
	Pitta pockets	Pickled cabbage	Penne pasta			& lemongrass rice	Onions
		Garlic yoghurt	Tomato sauce	Jacket potatoes	Pizza snacks	noodles	Mustard & sauces
	Fish finger sandwich	Chilli sauce	Grated cheese	Penne pasta		Summer rolls	
				Tomato sauce	Jacket potatoes	Pickles	Frittatas
	Jacket potatoes	Mediterranean		Grated cheese	Pasta		
	Penne pasta	vegetable quiche			Tomato sauce	Spanakopita	Jacket potatoes
	Tomato sauce				Grated cheese		Pasta
	Grated cheese	Jacket potatoes				Jacket potatoes	Tomato sauce
		Penne pasta				Pasta	Grated cheese
		Tomato sauce				Tomato sauce	
		Grated cheese				Grated cheese	
Dessert	Classic rocky road	Salted caramel	Spiced banana &	Treacle sponge &	Fruity yoghurt	Plant based iced	Chef's choice dessert
		sponge & custard	date sponge	toffee custard	granola pots	cinnamon buns	



## Lunch menu Monday 20 to Sunday 26 November

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Pasta bar:	Sweet & sour	Roasted gammon	Cottage pie	Chef's special fish	Subway bar:	Turkey katsu curry
		chicken	with chargrilled		of the day, tartar		
	Beef bolognaise		pineapple salsa	Vegan cottage pie	sauce & lemon	Selection of breads	Breaded Quorn
		Egg foo yung				and fillings	katsu curry
	Quorn bolognaise		Roasted butternut	Halloumi, spring	Tempura battered		
Main courses		Crispy tofu in a	squash, spinach &	onion & sundried	banana blossom		
	Mushroom	black bean sauce	shredded feta	tomato frittata			
	carbonara				Roasted vegetable		
			Lentil & mixed		& bean shakshuka		
	Smoked salmon &		seed Wellington				
	pea sauce						
Sides	Garlic focaccia	Egg fried rice	Roast potatoes	Sauteed courgettes	Garden peas	Sweet potato fries	Pickled carrot &
	Steamed broccoli	Stir fried vegetables	Cauliflower	Roasted root	Skinny fries		radish
	& carrots	Sichuan green	Ratatouille	vegetables	Baked beans		Coconut rice
		beans	Gravy	Crushed pea pesto			Tempura
		Prawn cracker					vegetables
							Sweet chilli sauce
							Miso & tofu broth
	Grated Cheddar		Grated Cheddar		Grated Cheddar		Grated Cheddar
Pasta & jacket	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans
potatoes	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce
potatoes	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato
	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day
	Apple sultana &	Beetroot brownie	Sticky toffee	Bread & butter	Sticky ginger	Marmalade poppy	Coffee cake
Dessert	cinnamon oat		pudding & toffee	pudding	sponge & custard	seed sponge	
Dessert	crumble & custard		sauce				
	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit



## Supper menu Monday 20 to Sunday 26 November

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main	Pork jambalaya,	Pulled beef sloppy	Tandoori chicken	Pork/lamb	Selection of	Jacket potato bar	Toad in the hole
courses &	chimichurri sauce	joes	thighs	souvlaki with	burgers, including	with a selection of	with sweet potato
sides	& salsa	Potato salad		lemon & thyme	plant-based	fillings	fries
		Dill pickles	Paneer & chickpea	baked new			
	Cauliflower &	Buns	korma	potatoes	Baked herby	Sausage rolls	Quesadillas
	cumin fritters with	Corn on the cob			wedges		
	lime yoghurt	Coleslaw	Biryana vegetable	Vegetarian	Cheese slices	Penne pasta	
		Onion rings	curry	moussaka	Buns	Tomato sauce	Jacket potatoes
	Black bean &				Sliced tomatoes	Grated cheese	Penne pasta
	tomato salad,	Four-cheese	Poppadoms	Flatbreads	Onions		Tomato sauce
	roast squash &	gnocchi bake	Chutney	Hummus	Garlic mushrooms		Grated cheese
	chickpeas		Raita	Tzatziki	Salads & sauces		
		Jacket potatoes		Chickpea salad			
	Macaroni cheese	Penne pasta	French bread pizza		Quiche Lorraine Le		
		Tomato sauce		Spinach & ricotta	Tourier		
	Jacket potatoes	Grated cheese	Jacket potatoes	cannelone			
	Penne pasta		Tomato sauce		Jacket potatoes		
	Tomato sauce		Grated cheese	Jacket potatoes	Penne pasta		
	Grated cheese			Tomato sauce	Tomato sauce		
				Grated cheese	Grated cheese		
Dessert	Plant-based	Donuts	Banana cake	Lemon tart	Golden syrup	Cupcakes with	Chef's special cake
	apricot & mint				sponge & custard	chocolate frosting	of the day
	betty with soya						
	custard						



## Lunch menu from Monday 27 November to Sunday 3 December

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Meat free Monday:	Beef Thai red curry	Roast chicken with	Pork & apple	Fish finger wrap,	Peri peri chicken	Bruschetta bar:
			stuffing & gravy	sausage plait	tartar sauce		selection of loaded
	Mixed vegetable	Pepper & Quorn				Spiced chickpea	toasted bread
	jambalaya	Pad Thai	Vegan lasagne	Cheddar & onion	Fish 'Less' fingers	wrap	
				plait	(vegan)		
	Roasted peppers &		Italian stuffed			Grilled mushroom	
Main courses	potatoes with		aubergines with	Vegan mushroom	Courgette &	& halloumi pittas	
iviain courses	tortillas		mozzarella & pesto	risotto	toasted seed		
					frittata with red		
	Mixed bean &				pepper sauce		
	vegetable						
	casserole with						
	cheesy dumplings						
Sides	Sweetcorn	Stir fried noodles	Poact notatoos	Crushed potatoes	Chips	Sweet notate fries	Fries
Sides	Cauliflower cheese		Roast potatoes	'	•	Sweet potato fries	
	Caulillower cheese	Sweet chilli	Carrots	Red cabbage Broccoli	Mushy peas	Broccoli Corn on the cob	Salad
		vegetables	Steamed greens		Garden peas		
		Mangetout		Onion gravy		Rainbow salad	
				Honey mustard			
	Grated Cheddar		Grated Cheddar	dressing	Grated Cheddar		Grated Cheddar
	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans
Pasta & jacket	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce
potatoes	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato
	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day
	Coconut &	Plant based	Scrumble	Banana &	Marble cake with	Chocolate brownie	Chef's dessert of
	raspberry sponge	banana &	3. 3.11010	chocolate chip loaf	chocolate icing	S. Coolace S. O.Wille	the day
Dessert	Taspacity sporise	chocolate pudding		cake	0000.000		
	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit



## Supper menu from Monday 27 November to Sunday 3 December

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main	Jerk chicken	Pulled turkey	Korean glazed pork	Grilled chicken	Chilli hot dogs	Creamy mac &	Selection of freshly
courses &			steak			cheese with a	rolled sushi
sides	Sweet potato &	Quorn chilli		Marinated grilled	Veggie burger patty	selection of	
	black pea curry		Vegetarian/vegan	halloumi		toppers & sides	Miso noodle soup
		Steamed rice	bibimbap bowls		Smoked cheese		Gyoza dumplings
	Jerk gravy	Iceberg lettuce		New potatoes	Brioche bun	Rocket salad	Japanese pancakes
	Rainbow slaw	Chopped tomatoes	Sesame & honey	Crisp kos lettuce	Beef tomato	Garlic bread	Spiced sugar snaps
	Rice & peas	Refried beans	braised potatoes	Anchovies	Baby gem lettuce		Soya sauce
	Fried plantain	Tomato salsa	Fried broccoli	Shaved Parmesan	Slaw	Pizza	Wasabi
		Sour cream	Sweet & sour	Free range egg	Fries		Pickled ginger
	Broccoli, spinach &	Wrap	radish salad	Plum tomatoes		Jacket potatoes	
	feta quiche		Cucumber salad	Herby garlic	Vegan sausage rolls	Pasta	Three-cheese &
		Pasta & tomato		croutons		Tomato sauce	ham toastie
	Jacket potatoes	bake	Ham & cheese		Jacket potatoes	Grated cheese	
	Wholemeal pasta		crown	Spaghetti pesto	Wholemeal pasta		Jacket potatoes
	Tomato sauce	Jacket potatoes		pasta	Tomato sauce		Wholemeal pasta
	Grated cheese	Pasta	Jacket potatoes		Grated cheese		Tomato sauce
		Tomato sauce	Wholemeal pasta	Jacket potatoes	Salsa		Grated cheese
		Grated cheese	Tomato sauce	Pasta			
			Grated cheese	Tomato sauce			
			Salad	Grated cheese			
Dessert	Carrot cake	Apple,	Banoffee pie pots	Butterscotch	Raspberry ripple &	Lemon & poppy	Chef's special cake
		blackcurrant & oat		sponge & custard	lemon curd	seed sponge with	of the day
		muffins			cheesecake pot	lemon drizzle sauce	



## Lunch menu from Monday 4 to Sunday 10 December

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Chilli con carne	Selection of	Roast beef,	Teriyaki glazed	Breaded fish,	Selection of filled	Kebab bar:
		sausages, including	Yorkshire pudding,	chicken thighs	tartare sauce	calzone	
	Vegetarian chilli	vegan sausages	horseradish sauce				Lamb
				Teriyaki glazed	Sticky BBQ taco	Creamy salmon	Chicken
D.d.aire accounts	Huevos rancheros	Cauliflower &	Plant-based mixed	Quorn fillets	shells	gnocchi	Seitan
Main courses		broccoli cheese	seed roast				Falafels
				Paneer, chickpea &	Winter vegetable		Hummus
			Potato pancakes,	spinach dhal	risotto with ricotta		
			crushed avocado,				
			salsa & fried eggs				
Sides	Steamed rice	Mashed potato	Roast new potatoes	Noodles	Chips	Garlic dough bites	Pitta
	Nachos	Baked beans	Roast parsnips	Stir fried vegetables	Grilled tomatoes	Tomato, mozarella	Tomatoes
	Salsa	Roasted red onion	Crushed carrot &	Broccoli with	Peas	& basil salad	Cucumber
	Sour cream	& courgettes	swede	sesame seeds		Fennel, orange &	Sliced onion
	Green beans	Tomato relish gravy	Gravy			mint salad	Lettuce
	Roasted cauliflower						Chillis
							Selection of sauces
	Grated Cheddar		Grated Cheddar		Grated Cheddar		Grated Cheddar
Docto O inclust	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans
Pasta & jacket	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce
potatoes	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato
	filling of the day	filling of the day	filling of the day	filling of the day			
	Caribbean coconut	Wholemeal rye	Apple streusel tart	Dark chocolate &	Plant-based pear &	Chocolate sponge	Chef's choice
Hot dessert	crumble & custard	carrot cake with	& custard	malted milk cake	blackberry pie &	& chocolate sauce	dessert
Hot dessert		chia seed			soya custard		
	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit



#### Supper menu from Monday 4 to Sunday 10 December

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main	Marinated chicken	Pulled turkey	Sweet & sour pork	Beef lasagne	Pulled brisket	Nut-free satay	Bratwurst,
courses &	wings				Pork ribs	chicken thigh	frankfurter &
sides		Butterbean fritters	Sweet chilli tofu	Vegetable lasagne	Southern fried	Caramel pork	chicken sausages
	Peri peri Quorn				chicken	Bang bang prawn	
	strips	Chickpea & tomato	Egg fried rice	Garlic focaccia	Bang bang	salad	Vegan dogs
		stew	Stir fried vegetables	Caesar salad	cauliflower bites		
	Crispy breaded garlic		Vegetable spring rolls	Roasted vegetables		Pho scrambled tofu	Pretzel & brioche
	mushrooms	Baked lemon	Prawn crackers	Pesto	Mac & cheese	soup	rolls
	Fries	potatoes		Kale & toasted	Corn bread	Crispy marinated	Potato salad
	Rainbow slaw	Flat bread	Caesar wrap	breadcrumbs	Battered okra	tempeh	Sauerkraut
	Spicy rice	Shredded lettuce			Chilli & lime charred		Nachos
	Macho peas	Tomato & cucumber	Jacket potatoes	Meatball boats	cabbage	Stir fried vegetables	Grilled corn
	Pitta pockets	Pickled cabbage	Penne pasta			& lemongrass rice	Onions
		Garlic yoghurt	Tomato sauce	Jacket potatoes	Pizza snacks	noodles	Mustard & sauces
	Fish finger sandwich	Chilli sauce	Grated cheese	Penne pasta		Summer rolls	
				Tomato sauce	Jacket potatoes	Pickles	Frittatas
	Jacket potatoes	Mediterranean		Grated cheese	Pasta		
	Penne pasta	vegetable quiche			Tomato sauce	Spanakopita	Jacket potatoes
	Tomato sauce				Grated cheese		Pasta
	Grated cheese	Jacket potatoes				Jacket potatoes	Tomato sauce
		Penne pasta				Pasta	Grated cheese
		Tomato sauce				Tomato sauce	
		Grated cheese				Grated cheese	
Dessert	Classic rocky road	Salted caramel	Spiced banana &	Treacle sponge &	Fruity yoghurt	Plant based iced	Chef's choice dessert
		sponge & custard	date sponge	toffee custard	granola pots	cinnamon buns	



# Lunch menu Monday 11 and Tuesday 12 December

	MONDAY	TUESDAY
	Pasta bar:	Sweet & sour chicken
	Beef bolognaise	Egg foo yung
Main courses	Quorn bolognaise	Crispy tofu in a black bean sauce
	Mushroom carbonara	
	Smoked salmon & pea sauce	
Sides	Garlic focaccia	Egg fried rice
	Steamed broccoli & carrots	Stir fried vegetables
		Sichuan green beans
		Prawn cracker
	Grated Cheddar	
Pasta & jacket	Baked beans	Baked beans
potatoes	Tomato sauce	Tomato sauce
	Chef's hot potato filling of the day	Chef's hot potato filling of the day
	Apple sultana & cinnamon oat	Beetroot brownie
Dessert	crumble & custard	
	Cut mixed fruit	Cut mixed fruit



# Lunch menu Monday 11 and Tuesday 12 December

	MONDAY	TUESDAY
Main	Pork jambalaya, chimichurri sauce &	Pulled beef sloppy joes
courses &	salsa	Potato salad
sides		Dill pickles
	Cauliflower & cumin fritters with lime	Buns
	yoghurt	Corn on the cob
		Coleslaw
	Black bean & tomato salad, roast	Onion rings
	squash & chickpeas	
		Four-cheese gnocchi bake
	Macaroni cheese	
		Jacket potatoes
	Jacket potatoes	Penne pasta
	Penne pasta	Tomato sauce
	Tomato sauce	Grated cheese
	Grated cheese	
Dessert	Plant-based apricot & mint betty with	Donuts
	soya custard	