

# Finton House School Menu – Summer Term Week 1

All menus are nut free. Organic ingredients have been sourced where possible. Fresh vegetables in season will accompany most dishes.

		Monday	Tuesday	Wednesday	Thursday	Friday	
<b>Lunch</b>	Main	Pasta with Cherry Tomatoes & Basil Sauce Steamed Broccoli Garlic Bread	Homemade Chicken Korma Curry with Basmati Rice Vegetable Curry ( v ) Naan Bread Vegetable Samosas Steamed Broccoli	Spaghetti Bolognese Green Beans & Garlic Bread	Sausage & Mash Baked Beans Braised Cabbage & Yorkshire Pudding	Oven Cooked Fish Cakes Potato Croquettes Peas & Sweet Corn	
	Jackets & Pasta	Jacket Potato Hot Baby Sausages Baked Beans	Jacket Potato with Tuna Mayonnaise & Cottage Cheese	Jacket Potato with Grated Cheese or Baked Beans	Cheesy Pasta Bake	Basil Buttered Pasta with Cheese ( v )	
	Salads	Mixed leaf Lettuce, Cucumber, Tomatoes, Beetroot, Carrots, Celery, Coleslaw  Choice of Cold Meats including Ham, Turkey , Salami & Tuna Mayonnaise, Coronation Chicken, Cottage Cheese					
	Dessert	Fruit Crumble & Custard or Seasonal Fruit Platter	Homemade Yoghurt or Seasonal Fruit Platter	Sponge Cake & Custard or Seasonal Fruit Platter	Pears & Hot Chocolate Sauce or Seasonal Fruit Platter	Jelly & Cream or Seasonal Fruit Platter	
	Fruit Platter will include Water Melon, Gala Melon, Honey Dew Melon, Oranges, Mandarins, Grapes, Apples , Bananas and Kiwi Fruit						