

Finton House School Menu – Summer Term Week 2

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
Lunch	Main	Swedish Meatballs Quorn Meatballs(V) with Rice or Penne Pasta Steamed Broccoli	Sweet & Sour Chicken Sweet and Sour Veg Rice Mange Tout Chicken Tikka and Rice	Steamed Roasted Veg Ravioli in Tomato Sauce Garlic Bread Steamed Green Beans	Homemade Shepherds Pie With Organic mince Quorn Mince Pie (V) Baton Carrots Baked Beans	Oven cooked Fish Cakes Pommes Noisettes Peas & Sweet Corn Homemade Cheese & Tomato Quiche (V)
	Jackets & Pasta	Jacket Potato with Grated Cheese & Baked Beans	Pasta Shells with Bolognese Sauce	Jacket Potatoes With Ham and Grated Cheese	Fusilli pasta with Cheese & Chive sauce	Jacket Potato with Tuna Mayonnaise & Cottage Cheese
	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	Chocolate Mousse or Seasonal Fruit Platter	Hot Banana Custard or Seasonal Fruit Platter	Fruit Crumble & Custard or Seasonal Fruit Platter	Creamed Rice Pudding or Seasonal Fruit Platter	Strawberry 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					

