

## Finton House School Menu – Summer Term Week 3

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	Pesto Pasta & Steamed Green Beans	Home made Chilli con Carne Veg Chilli con Carne Rice Tortilla Chips Steamed Broccoli	Roast Chicken And Roast Potatoes Quorn Chicken Breast (V) Baton Carrots & Petit Pois	Homemade Lasagne Verde & Veg Quorn Mince Lasagne  Garlic Bread Steamed Broccoli	Fish Fingers Oven Chips Peas & Sweetcorn Cheese and Veg Bake (V)
		Jackets & Pasta	Jacket Potato & Baked Beans	Jacket Potato with Bolognese Sauce & Grated Carrot	Pasta with Carbonara Sauce	Jacket Potato with Coleslaw or Tuna Mayonnaise	Pasta with Tomato and Basil
		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 Yoghurt or Seasonal Fruit Platter	Fruit Crumble & Custard or Seasonal Fruit Platter	Creamed Rice Pudding or Seasonal Fruit Platter	Hot Sponge Cake and Custard Or Seasonal Fruit Platter	Blackcurrant 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					