

WEEKLY

MENU

Autumn Term Menu Week 1



Monday

Tuesday

Wednesday

Thursday

Friday

Hot: Greek Lamb Pastitsio
Pasta Bake & Rosemary
Focaccia

Hot: Jerk Chicken

Hot: Pork Cumberland
Sausages

Hot: Chicken Chow Mein

Hot: Battered Fish Fillets,
Lemon & Tartare Sauce

Veggie: Red Pesto & Tender
stem Broccoli Macaroni

Veggie: Caribbean Vegetable
Curry

Veggie: Quorn Sausages or
Cheese & Onion Pastries

Veggie: Black bean & Pak
Choi Stir Fry

Veggie: Breaded Vegetable
Burgers or Cauliflower Cheese

Sides: GF Pasta & Seasonal
Vegetables

Sides: Rice & Peas & Seasonal
Vegetables

Sides: Mash Potato, Oven
Potato Wedges & Seasonal
Vegetables

Sides: Egg Noodles, Rice,
Spring Rolls & Seasonal
Vegetables

Sides: Oven Chips, Baked
Beans, Garden Peas

Salad: Feta Greek Salad

Salad: Jamaican Slaw

Salad: Dressed Smoked
Salmon & French Beans

Salad: Asian Pickled Cabbage

Salad: Rocket, Mozzarella &
Heritage Tomato

Deli Bar: Jackets, Mixed
Salads, Tuna & Sliced Meats

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Pudding: Light Strawberry
Yogurt & Dark Chocolate or
Fresh Fruit

Pudding: Vegan Jelly & Fresh
Fruit

Pudding: Peach & Raspberry
Yogurt or Fresh Fruit

Pudding: GF & DF Banana
Sponge & Fresh Fruit

Pudding: Choc Ices, Ice Lollies
& Fresh Fruit

Available daily

Salad bar available in the dining hall with a selection of alternatives to the main counter, consisting of composite salads, sweetcorn, cucumber, lettuce, tomatoes, grated cheese, jacket potatoes & fresh fruit. All allergies will be catered for.