

WEEKLY

MENU

Autumn Term Menu Week 3

Monday

Hot: Lamb Spaghetti
Bolognese & Garlic Bread

Veggie: Quorn Bolognese or
Pesto Baked Aubergines

Sides: GF Pasta & Seasonal
Vegetables

Salad: Roasted Tender stem
Broccoli & Pomegranate

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

Pudding: Mango & Passion
Fruit Sundae & Fresh Fruit

Tuesday

Hot: Chicken Korma Curry &
Naan Bread

Veggie: Lentil Dal Curry, Onion
Bhaji & Samosas

Sides: Steamed Rice &
Seasonal Vegetables

Salad: Spiced Bombay Potato

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

Pudding: Vegan Jelly & Fresh
Fruit

Wednesday

Hot: Jacket Potato Deli Bar
Day

Veggie: Jacket Potato Deli Bar
Day

Sides: Grated Cheese,
Coleslaw, Garden Salad

Salad: Char-grilled Peppers &
Avocado

Deli Bar: Soup, Mixed Salads
& Sliced Meats

Pudding: Toffee Yogurt or
Fresh Fruit

Thursday

Hot: Pasta Arrabbiata Bake
with Focaccia Bread

Veggie: GF Butternut Squash
& Spinach Lasagne

Sides: Seasonal Vegetables

Salad: Heritage Tomatoes &
Basil Dressing

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

Pudding: Dark Chocolate Chip
GF & DF Cake or Fresh Fruit

Friday

Hot: Breaded Haddock Fish
Fillets, Tartare Sauce & Lemon

Veggie: Vegetable Burgers or
Stuffed Mediterranean
Peppers

Sides: Baked Beans, Garden
Peas & Oven Chips

Salad: Wild Mushroom,
Rocket & Parmesan

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

Pudding: Choc Ices & Fresh
Fruit

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