

WEEKLY

MENU

Autumn Term Menu Week 3

Monday

Hot: Lamb Bolognese with
Homemade Rosemary &
Thyme Bread

Veggie: Quorn Bolognese with
Aubergine & Halloumi

Sides: Penna Pasta, GF Pasta,
Sweetcorn & Garden Peas

Pudding: Banana & Honey
Tray Bake or Fresh Fruit Pots

Snack: Baked Croissants

Tuesday

Hot: Chicken Fajitas with
Tortilla Wraps

Veggie: Shredded Vegetable
Fajitas

Sides: Jacket Wedges &
Seasonal Vegetables

Pudding: Vegetarian
Strawberry Jelly or Mini
Cheeses & Crackers

Snack: Pain au Raisins

Wednesday

Hot: Katsu Turkey Curry with
Garlic & Herb Naan

Veggie: Chickpea & Aubergine
Katsu Curry, Samosa & Onion
Bhajis

Sides: Egg Noodles, Steamed
Rice & Whole Green Beans

Pudding: Eton Mess Cherry
Mousse Pots

Snack: GF & DF Cranberry &
Coconut Cookies

Thursday

Hot: Lemon & Thyme Roast
Chicken Thighs

Veggie: Broccoli & Cauliflower
Crumble Bake

Sides: Glazed Carrots, Roast
Potatoes & Gravy

Pudding: Greek Yoghurt with
Honey & Granola or Mini
Cheese & Crackers

Snack: Pizza Pinwheels

Friday

Hot: Gluten Free Fishcakes &
Tartare Sauce

Veggie: Red Pepper & Spinach
Frittata or Vegetable Burgers

Sides: Oven Baked Chips,
Baked Beans & Garden Peas

Pudding: GF & DF Jam
Sponge

Snack: Pain au Chocolat

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