

Lunch Menu

Week Three	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course	Local Dingly Dell Pork Sausages	Katsu Curry, Crispy Breaded Chicken and a light Curry Sauce	Slow cooked Beef Ragu Lasagne with a crispy Cheese topping	Creamy Chicken and Sweetcorn Pie	Golden breaded Cod Fish fingers Crispy battered Cod Fillet served with Tartar Sauce	Thin & crispy Cheese Tomato Pizza	Roasted Whole Chicken served with Pigs in Blankets, Sage & Onion Stuffing Balls
Vegetarian Option	Vegetarian Sausages	Roasted Butternut Squash with a light Curry Sauce	Mixed Roasted Vegetable & Basil Lasagne	Vegetable & Lentil Pie	Deep fried breaded button Mushrooms served with a Garlic Mayonaise	Thin & crispy Cheese & Tomato Pizza	Lentil, Sweet Potato & mixed Vegetable Loaf served with a Tomato sauce
Sides	Oven roasted new Potatoes, Baked Beans Steamed whole Green Beans	White and Brown Long Grain Rice Sweetcorn and Carrots	Garlic, Parsley & Herb bread steamed Broccoli Baton Carrots	Roasted Carrots and Parsnips	French Fried Potatoes Mushy Peas Steamed Broccoli	Tomato & Mozzarella Salad Selection of Salads from the Salad Bar Oven Roasted Wedges	Roasted Potatoes Steamed Green Beans oven Roasted Butternut Squash, rich Gravy
Dessert	Orange Jelly with Mandarin Oranges	Steamed rich Chocolate Pudding served with Hot Chocolate Sauce	Fresh Fruit Salad & Cream	Banoffee Pie	Steamed Jam Pudding	Chocolate & Cherry Black Forest Gateau served with Cream	Steamed Jam Pudding & Vanilla Custard
Cold Dessert	Choice of Fruits	Choice of Fruits	Choice of Fruits	Choice of Fruits	Choice of Fruits	Choice of Fruits	Choice of Fruits
In Addition	Salad Bar and locally made Rustic Bread			Salad Bar and locally made Rustic Bread	Salad Bar and locally made Rustic Bread	Salad Bar and locally made Rustic Bread	

