

Lunch: Week Beginning 26/4/21 24/5/21 28/5/21

Week Two	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course	Creamy Chicken Sweetcorn pie served with a short crust pastry top	Local suffolk Pork Sausages	Fusilli pasta with a creamy basil pesto & cherry tomato sauce with crispy bacon pieces	Roasted local pork loin served with apple sauce & crispy crackling	Fish Fingers (pre-prep) Cripny breaded whole tail scampi, lemon wedges Tartar Sauce	Tender chicken pieces & crispy bacon salad served on a bed of kos lettuce with Ceasar Dressing	Roast Turkey crown Cranberry Sauce Sausages Wrapped In Bacon
Vegetarian Option	Mixed vegetable & sweetcorn pie served with a shortcrust pastry top	Vegetarian Sausages	Fusilli pasta With a creamy basil pesto & cherry tomato sauce	Savoury rice stuffed peppers topped with cheese	Garlic mushrooms in a creamy sauce with a crunchy crumb topping	Avocado, roasted butternut squash & pine nut Salad with Ceasar Dressing	Pepper, red onion tomato quiche
Sides	Buttered new potatoes steamed leeks broccoli florets	Baby roasted potatoes baked beans sliced green beans	Garlic & herb slice Mixed salad sweetcorn courgettes	Sage & onion stuffing crispy roast potatoes batton carrots gravy	French fried potatoes Peas Courgettes	Crispy croutons minted new potatoes salad bar green beans	Roast potatoes carrots red cabbage sage & onion stuffing
Dessert	Mississippi mud pie served with whipped cream	Baked cinnamon apple sponge pudding & vanilla custard	Profiteroles filled with cream & topped with chocolate sauce	Strawberry Jam crunch tart served with cream	Steamed sticky ginger pudding & vanilla custard	Blackforest gateaux served with double cream	Apple crumble vanilla Ice cream
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 Rustic Bread, locally made			Pasta Bar Rustic Bread, locally made	Hot Jacket Potatoes with a selection of fillings	Salad Bar Rustic Bread, locally made	