

Lunch: Week Beginning 3/5/21 7/6/21

Week Three	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course	Beef Casserole (pre-prep) Locally sourced minced beef & red kidney bean chilli con carne	Italian meatballs served with a red pepper & tomato sauce	Aromatic lamb goulash served with sour cream	Oven roasted hunters chicken topped with BBQ sauce bacon & cheese	Fish Fingers (pre-prep) Crispy battered cod fillets tartar sauce lemon wedges	Spicy Chicken fillet Fajitas Served With a Tortilla Wrap	Roast topside beef horseradish sauce yorkshire pudding beef gravy
Vegetarian Option	Vegetarian Chilli con carne	Carrot, lentil & red onion patty served with a red onion & tomato sauce	Vegetable goulash served with sour cream	Mushroom, aubergine mozzarella, puff pastry parcel	Curried vegetable Pie topped with a crispy potato topping	Spicy vegetable fajitas served with a tortilla wrap	Cheese, spring onion red pepper bake
Sides	Tortilla chips basmati rice guacamole mixed vegetables	Penne pasta mixed salad steamed peas	Creamy mashed potatoes carrots courgettes	Broccoli cauliflower florets	Peas butternut squash french fried potatoes	Sour cream guacamole gem lettuce sweetcorn	Roast potatoes buttered cabbage sliced green beans
Dessert	Baked chocolate crunch served with hot chocolate sauce	Banoffee pie with whipped cream & chocolate chips	Eton mess with mixed summer berries	Rich chocolate fudge cake	Lemon meringue pies served with double cream	Vieneese whirls dipped in chocolate	Cookies & 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	