

Lunch: Week Beginning 10/5/21 14/6/21

Week Four	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>Main Course</b>	Local pork cooked in an sweet & sour sauce with oriental vegetables	Katsu curry served with breaded chicken breast	Locally sourced beef ragu served with spaghetti	Local topside of roasted beef served with yorkshire puddings & gravy	Fish fingers (pre-prep) crispy breaded scampi tartar Sauce lemon wedges	Mediterranean chicken with olives, basil & red peppers	Roast turkey cranberry sauce sausages wrapped in bacon
<b>Vegetarian Option</b>	Sweet & sour vegetables	Katsu curry served with a breaded cauliflower steak	Spaghetti served with a Tomato, basil Sauce	Mixed root vegetable cobbler	Field mushroom goats cheese aubergine tart	Tomato, olive & courgette cheesy pasta bake	Lentil roast
<b>Sides</b>	Mixed vegetables egg noodles	Garlic & coriander naan basmati rice carrots	Garlic & herb slice mixed salad broccoli florets	Green beans cauliflower roast potatoes horseradish sauce	Peas buttered carrots	Roasted vegetables basmati rice	Sage & onion stuffing roast potatoes braised cabbage leeks, sweetcorn
<b>Dessert</b>	Creamy strawberry & raspberry fool served with a shortbread finger	Steamed chocolate pudding hot chocolate sauce	Fresh fruit salad served with double cream	Caramel & vanilla baked cheesecake	Lemon drizzle cake	Vanilla Ice cream with strawberry sauce	Sticky toffee pudding toffee sauce
<b>Cold Dessert</b>	Choice of Fruits	Choice of Fruits	Choice of Fruits	Choice of Fruits	Choice of Fruits	Choice of Fruits	Choice of Fruits
<b>In Addition</b>	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	