

Restaurant Meal Rotor 2023/24

Week commencing

4 th September	Week 1
11 th September	Week 2
18 th September	Week 3
25 th September	Week 4
2 nd October	Week 1
9 th October	Week 2
16 th October	Week 3
6 th November	Week 1
13 th November	Week 2
20 th November	Week 3
27 th November	Week 4
4 th December	Week 1
11 th December	Week 2
18 th December	Week 3

8 th January	Week 1
15 th January	Week 2
22 nd January	Week 3
29 th January	Week 4
5 th February	Week 1
19 th February	Week 1
26 th February	Week 2
4 th March	Week 3
11 th March	Week 4
18 th March	Week 1
25 th March	Week 2
15 th April	Week 1
22 nd April	Week 2
29 th April	Week 3

6 th May	Week 4
13 th May	Week 1
20 th May	Week 2
3 rd June	Week 1
10 th June	Week 2
17 th June	Week 3
24 th June	Week 4
1 st July	Week 1
8 th July	Week 2
15 th July	Week 3
22 nd July	Week 4

Please note there are sometimes exceptions to the menu for special occasions, eg. Christmas Dinner, but these will be communicated to students and parents in advance

Menu Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Hunters Chicken	Honey Roasted Gammon & Yorkshire Pudding	Chicken Parmigiana	Local Pork Sausages with Homemade Yorkshire Pudding	Breaded Haddock Fillet or Local Pork Sausages
Vegetarian Meal	Ratatouille with a Herb & Cheddar Crumble	Mushroom, Spinach & Goats Cheese Tart	Aubergine Parmigiana	Roasted Vegetable & Lentil Strudel	Crispy Tempura Vegetables
Sides	Roasted New Potatoes, Green Beans, Garden Peas & Roasted Carrots	Creamy Mashed Potatoes, Roasted Potatoes & Seasonal Vegetables	Herby Roasted Potatoes, Green Beans & Broccoli	Creamy Mashed Potatoes, Garden Peas, Green Beans & Roasted Carrots	Chips, Mushy Peas, Baked Beans & Gravy
Pasta Bar	Pasta Bolognese Pasta Arrabiata	Spicy Sausage Pasta Bake Mac & Cheese	Beef Lasagne Pasta Arrabiata	Smoked Ham & Cheddar Cheese Bake Pasta Arrabiata	Meatball Pasta Pasta Arrabiata
<p>Salad Bar with a wide selection of freshly made salads, sliced meats, pickles, olives & dressings with homemade quiche</p> <p>There is also the option of a freshly baked potato with a choice of two fillings & fresh salad</p>					
Dessert	Salted Caramel Sponge with Custard	Lemon Meringue Cheesecake	Chocolate Chip Sponge with Custard	Apple & Forest Fruits Oaty Crumble with Custard	Banoffee Cheesecake

For all dietary & allergen requirements please speak with a member of the Catering team

Menu Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Roasted Pork Loin, Apple Sauce & Homemade Yorkshire Pudding	Chicken Katsu Curry	Beef Chilli Tacos	Beef & Potato Pie Topped with Shortcrust Pastry	Breaded Haddock Fillet or Local Pork Sausages
Vegetarian Meal	Chargrill Vegetable Tart	Roasted Butternut Squash Curry	Roasted Vegetable & Three Bean Chilli	Potato, Cheddar & Leek Pie	Sweet Potato & Spinach Lasagne
Sides	Creamy Mashed Potatoes, Roasted Carrots & Garden Peas	Pilau Rice, Roasted Cauliflower and Garlic & Corainder Naan Bread	Steamed Rice & Buttered Sweetcorn	Creamy Mashed Potatoes, Roasted Carrots & Broccoli	Chips, Mushy Peas, Baked Beans & Gravy
Pasta Bar	Creamy Chicken & Tomato Pasta Pasta Arrabiata	Pasta Bolognese Pasta Arrabiata	Chicken & Bacon Carbonara Pasta Arrabiata	Beef Lasagne Pasta Arrabiata	Meatball Pasta Pasta Arrabiata
<p>Salad Bar with a wide selection of freshly made salads, sliced meats, pickles, olives & dressings with homemade quiche</p> <p>There is also the option of a freshly baked potato with a choice of two fillings & fresh salad</p>					
Dessert	Strawberry Shortbread Cheesecake	Apple & Blackberry Pie with Custard	Marble Sponge Cake	Jam Sponge & Custard	Biscoff Cheesecake

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Menu Week 3

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Roasted Pork with Creamy Bacon Sauce	Katsu Chicken Curry	Cumberland Ring & Homemade Yorkshire Pudding	Chicken Tikka Masala	Breaded Haddock Fillet or Local Pork Sausages
Vegetarian Meal	Roasted Vegetable & Lentil Strudel	Thai Green Vegetable Curry	Roasted Vegetable & Chickpea Casserole	Potato & Chickpea Curry	Spinach & Ricotta Cannelloni
Sides	Roasted Garlic Potatoes, Garden Peas, Green Beans & Carrots	Steamed Rice, Green Beans & Naan Bread	Creamy Mashed Potato, Roasted Carrots, Garden Peas & Green Beans	Pilau Rice, Roasted Cauliflower & Naan Bread	Chips, Mushy Peas, Baked Beans & Gravy
Pasta Bar	Chicken & Smoked Bacon Penne Pasta Arrabiata	Pasta Bolognese Pasta Arrabiata	Italian Sausage & Tomato Sauce Mac & Cheese	Beef Lasagne Pasta Arrabiata	Meatball Pasta Pasta Arrabiata
<p>Salad Bar with a wide selection of freshly made salads, sliced meats, pickles, olives & dressings with homemade quiche</p> <p>There is also the option of a freshly baked potato with a choice of two fillings & fresh salad</p>					
Dessert	Golden Syrup Sponge with Custard	Apple Crumble with Custard	Black Cherry Cheesecake	Chocolate Orange Sponge with Custard	Banoffee Pie

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Menu Week 4

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Healthy Chicken Korma	Chicken & Gammon Pie Topped with Puff Pastry	Local Pork Sausage with Homemade Yorkshire Pudding	Cajun Chicken with Tomato Salsa & Flatbread	Breaded Haddock Fillet or Local Pork Sausages
Vegetarian Meal	Thai Green Vegetable Curry	Mushroom, Spinach & Lentil Pie	Roasted Vegetable & Smoked Cheese Tart	Vegetable Enchiladas	Vegetable Korma
Sides	Pilau Rice, Roasted Cauliflower & Naan Bread	Creamy Mashed Potatoes, Roasted Potatoes & Seasonal Vegetables	Creamy Mashed Potatoes, Roasted Carrots & Garden Peas	Buttered Sweetcorn & Potato Wedges	Chips, Mushy Peas, Baked Beans & Gravy
Pasta Bar	Pasta Bolognese Mac & Cheese	Chorizo & Chicken Pasta Pasta Arrabiata	Chicken & Bacon Carbonara Pasta Arrabiata	Beef Lasagne Pasta Arrabiata	Meatball Pasta Pasta Arrabiata
<p>Salad Bar with a wide selection of freshly made salads, sliced meats, pickles, olives & dressings with homemade quiche</p> <p>There is also the option of a freshly baked potato with a choice of two fillings & fresh salad</p>					
Dessert	Apple Sponge Pudding with Custard	Chocolate Chip Sponge with Custard	Biscoff Cheesecake	Apple & Forest Fruits Oaty Crumble with Custard	Lemon Meringue Cheesecake

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