

Restaurant Meal Rota 2023/24

Week starting

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, e.g., Christmas Dinner, but these will be communicated to students and parents in advance.

Week 1 Menu

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Beef chilli, savoury rice	Local pork sausages , with homemade Yorkshire pudding	Roasted pork loin with a sage and onion stuffing	Crispy sweet & sour chicken	Breaded haddock fillet or local pork sausages
Vegetarian Meal	Sweet potato, mixed bean chilli	Mushroom spinach & goat's cheese tart	Roasted vegetable & green lentil strudel	Tempura vegetables	Sweet potato & spinach lasagne
Sides	Smokey paprika roasted vegetables	Creamy mashed potato, seasonal vegetables	Roasted potatoes, green beans, garden peas, roasted carrots	Stir fried vegetables, egg noodles	Chips, mushy peas, baked beans & gravy
Pasta Bar	Pasta Bolognese Pasta Arrabiata	Spicy Italian sausage Pasta Arrabiata	Beef Lasagne Pasta Arrabiata	Mac & cheese, topped with crispy bacon Pasta Arrabiata	Meatball Pasta Pasta Arrabiata

Salad Bar with a wide selection of freshly made salads, sliced meats, pickles, olives & dressings with homemade quiche.

There is also the option of a freshly baked potato with a choice of two fillings & fresh salad.

Dessert	Sticky date pudding, custard	Black cherry cheesecake	Chocolate chip sponge, custard	Peach & apple crumble, custard	Banoffee cheesecake
---------	---------------------------------	-------------------------	-----------------------------------	-----------------------------------	---------------------

Also available a selection of fresh salads, cakes, fruit pots and a range of cold drinks and milks.
For all dietary & allergen requirements please speak with a member of the Catering team.

Week 2 Menu

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Cottage pie topped with a cheesy mash	Chicken Parma	Honey baked bacon loin, homemade Yorkshire pudding	Katsu chicken curry	Breaded haddock fillet or local pork sausages
Vegetarian Meal	Roasted vegetable & lentil cottage pie	Leek and cheddar tart	Vegetable strudel	Sweet potato, spinach, chickpea curry	Sweet potato & spinach lasagne
Sides	Creamy mashed roasted carrots & garden peas	Roasted new potatoes & seasonal vegetables	Creamed potatoes, roasted potatoes, roasted carrots, green vegetables	Pilaf rice, roasted cauliflower	Chips, mushy peas, baked beans & gravy
Pasta Bar	Creamy chicken & tomato pasta Pasta Arrabiata	Pasta Bolognaise Pasta Arrabiata	Chicken & Chorizo Pasta Pasta Arrabiata	Beef lasagna Pasta Arrabiata	Meatball Pasta Pasta Arrabiata

Salad Bar with a wide selection of freshly made salads, sliced meats, pickles, olives & dressings with homemade quiche.

There is also the option of a freshly baked potato with a choice of two fillings & fresh salad.

Dessert	Biscoff cheesecake	Apple blackberry crumble Custard	Strawberry & raspberry Eton Mess	Jam sponge & custard	Strawberry trifle
---------	--------------------	-------------------------------------	-------------------------------------	----------------------	-------------------

Also available a selection of fresh salads, cakes, fruit pots and a range of cold drinks and milks.
For all dietary & allergen requirements please speak with a member of the Catering team.

Week 3 Menu

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Garlic buttered chicken	Local pork sausages, with Yorkshire pudding	BBQ pulled pork tacos	Katsu chicken curry	Breaded haddock fillet or local pork sausages
Vegetarian Meal	Roasted vegetable & lentil strudel	Vegetable & chickpea crumble	Roasted vegetable & chickpea tacos	Thai green curry	Vegan spiced cauliflower & lentil pie
Sides	Mini herby roasted potatoes, garden peas, green beans	Creamed potatoes, roasted carrots, garden peas	Buttered sweetcorn & baked rice	Pilaf rice, roasted cauliflower	Chips, mushy peas, baked beans & gravy
Pasta Bar	Chicken & smoked bacon penne Pasta Arrabiata	Creamy tomato smoked bacon & chicken Pasta arrabiata	Mac & cheese Pasta Arrabiata	Beef lasagna Pasta Arrabiata	Meatball pasta Pasta Arrabiata

Salad Bar with a wide selection of freshly made salads, sliced meats, pickles, olives & dressings with homemade quiche.

There is also the option of a freshly baked potato with a choice of two fillings & fresh salad.

Dessert	Golden syrup sponge Custard	Apple & cherry crumble Custard	Lemon meringue Cheesecake	Chocolate orange sponge with custard	Banoffee pie
---------	--------------------------------	-----------------------------------	------------------------------	---	--------------

Also available a selection of fresh salads, cakes, fruit pots and a range of cold drinks and milks.
For all dietary & allergen requirements please speak with a member of the Catering team.

Week 4 Menu

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Thai chicken curry	Crispy sweet n sour chicken	Local pork sausages, with homemade Yorkshire pudding	Cajun chicken with tomato salsa & flatbread	Breaded haddock fillet or local pork sausages
Vegetarian Meal	Thai green vegetable curry	Tempura vegetables	Roasted vegetable & smoked cheese tart	Vegetable enchiladas	Vegetable korma
Sides	Pilaf rice, roasted cauliflower	Stir fried vegetables, egg noodles	Creamy mashed potato, roasted carrots & garden peas	Buttered sweetcorn & potato wedges	Chips, mushy peas, baked beans & gravy
Pasta Bar	Pasta Bolognaise Pasta Arrabiata	Pasta Carbonara Pasta Arrabiata	Creamy chicken & tomato pasta Pasta Arrabiata	Beef lasagna Pasta Arrabiata	Meatball pasta Pasta Arrabiata

Salad Bar with a wide selection of freshly made salads, sliced meats, pickles, olives & dressings with homemade quiche.

There is also the option of a freshly baked potato with a choice of two fillings & fresh salad.

Dessert	Chocolate cookie cheesecake	Chocolate chip sponge Custard	Custard	Apple & forest fruits oatly crumble with custard	Lemon meringue cheesecake
---------	-----------------------------	----------------------------------	---------	--	---------------------------

Also available a selection of fresh salads, cakes, fruit pots and a range of cold drinks and milks.
For all dietary & allergen requirements please speak with a member of the Catering team.