

LUNCE TIME MENU

WEEK 1

01/11, 22/11 13/12, 10/01 31/01, 28/02 21/03, 11/04

MONDAY

Macaroni & Meatballs in a Tomato Sauce with Cheese & Crusty Wholemeal Bread or

Italian Style Quorn Fillet topped with Pizza Sauce, Cheese & Herbs & served with Pasta

Fresh Broccoli, Garden Peas

Jacket Potato with Cheddar Cheese Cheddar Cheese Sandwich

-Chocolate & Mandarin Mousse

TUESDAY

Roast Pork with Sage & Onion Stuffing and Gravy

Sweet Potato and Butternut Squash Curry with Rice and Naan Bread

Sliced Cabbage, Mashed Potato and Fresh Carrots

Jacket Potato with RS Baked Beans Roast Turkey Sandwich

Frozen Raspberry Ripple Mousse

MEDNESDAY

Brunch for Lunch Sausage, Hash Brown, Omelette with Brown Bread and Butter

(v) Sausage, Golden Vegetable Bake with Hash Brown

RS Baked Beans

Jacket Potato with Tuna Mayo FR Egg Mayonnaise Sandwich

Cook's - Fruit Crumble and Custard

THURSDAY

Chicken Fillet with BBQ Sauce, Ham and Melted Cheese with Pasta

Tomato, Cheese & Herb Meatballs with Pasta & Crusty Bread

Green Beans & Fresh Diced Carrots

Jacket Potato with Cheddar Cheese Roast Ham Sandwich

Chocolate and Vanilla Sponge with Custard

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FRIDAY

Seaside Salmon in a Crispy Batter with Chips

Crispy Golden Vegetarian Nuggets with Chips

Garden Peas & Sweetcorn

Jacket Potato with RS Baked Beans Tuna Mayonnaise Sandwich

Mini Doughnuts with Fruit Sauce

WEEK 2

08/11, 29/11 20/12, 17/01 07/02, 07/03 28/03

MONDAY

Creamy Quorn Tikka Masala with Naan Bread

Baked Meatballs in Tomato Sauce topped with Cheese or

Broccoli & Cauliflower Florets Savoury Vegetable Rice

Jacket Potato with Cheddar Cheese Cheddar Cheese Sandwich

Strawberry Mousse

TUESDAY

Roast Beef with Yorkshire Pudding and Gravy or

Tomato and Basil Pasta with Crusty Wholemeal Bread

Mashed Potato
Diced Carrot, Swede & Green Beans

Jacket Potato with RS Baked Beans Roast Turkey Sandwich

Raspberry Bun

WEDNESDAY

Golden Chicken Fillet Burger in a Bun with Mayo and Lettuce

(V) Sausage Roll

Fries & RS Baked Beans

Jacket Potato with Tuna & Sweetcorn Mayonnaise FR Egg Mayonnaise Sandwich

Chocolate Sponge & Custard

THURSDAY

Cook's Homemade Ham & Cheese Pizza or Sweet Chilli Quorn & Cheese Wrap

> Herby Jacket Wedges & Homemade Coleslaw

Jacket Potato with Cheddar Cheese Roast Ham Sandwich

Ice Cream

FRIDAY

Young's Crispy Battered Fillet of Fish with Chunky Chips

Golden Veggie Fingers & Chunky Chips

Garden Peas & Sweetcorn

Jacket Potato with RS Baked Beans Tuna & Sweetcorn Mayo Sandwich

Fruit Jelly

WEEK 3

15/11, 06/12 03/01, 24/01 21/02, 14/03 04/04

MONDAY

Pasta Bolognaise with Crusty Baked Bread and Butter

Baked Cheese and Pepper Tortilla Wrap served with Vegetable Rice

Fresh Broccoli & Sweetcorn

Jacket Potato with Tuna & Sweetcorn Mayonnaise Cheddar Cheese Sandwich

Arctic Roll with Fruit Sauce

TUESDAY

Roast Chicken Fillet with Sage & Onion Stuffing & Chicken Gravy

Roast Quorn Fillet with Stuffing & Gravy

Fresh Carrots, Cauliflower and New Potatoes

Jacket Potato with Cheddar Cheese Roast Turkey Sandwich

Chocolate Sponge with Custard

WEDNESDAY

All American Cheeseburger in a Bun or (V) Hot-Dog

> Spiced Potato Wedges & Baked Beans

Jacket Potato with RS Baked Beans FR Egg Mayonnaise Sandwich

Frosted Shortbread Biscuit

THURSDAY

Cook's Lasagne & Homemade Garlic & Herb Bread

or Cook's Margherita Pizza Homemade Garlic & Herb Bread

Fresh Broccoli & Garden Peas

Jacket Potato with Cheddar Cheese
Ham and Cheese Sandwich

Ice Cream

FRIDAY

Fish Finger Barmcake with Chips

Crisp and Golden Vegetarian Nuggets with Chips

Baked Beans & Sweetcorn

Jacket Potato with RS Baked Beans
Tuna & Sweetcorn Mayo Sandwich

Blueberry Muffin

AVAILABLE DAILY: wholegrain bread basket, yoghurts, a freshly prepared selection of fruit and fresh water - All our menus are compliant with the School Food Standards—we source as much of our produce locally and where possible we source farm assured meats, MSC fish and free range eggs. Lo-Salt is always used as well as low fat milk and yoghurts —we have reduced sugar by 10% in all our recipes. If you require advice regarding allergens, please contact the Unit Catering Manager