

Menu

NEW TERM WEEK 2

MAIN DISHES

Monday – Smokey pulled pork, courgette and spinach fusilli, garlic bread, rocket, red onion and parmesan salad

Tuesday – Honey and soy marinated chicken thighs, egg fried rice, prawn crackers

Wednesday- Roast gammon, roasted potatoes, roasted courgette and thyme, roasted gravy

Thursday- Creole spiced beef brisket, vegetable jambalaya, charred sweetcorn, and Cajun crème fraiche

Friday
Fish and chips with peas and tartar sauce

VEGETARIAN

Monday- Tomato and mozzarella gnocchi, tomato dressing, basil and crispy shallots (v)

Light bite – beetroot and celeriac rosti, whipped goats cheese, rocket

Tuesday – Hong Kong style sweet and sour tofu (v)
Jacket potato bar

Wednesday- Lemon, pea, and basil risotto cake, poached egg (v)

Light bite – Tandoori chicken and mango wraps, avocado crème fraiche

Thursday- Louisiana spiced vegetable gumbo, charred sweetcorn, Cajun crème fraiche (v)

Pasta bar

Friday – Crispy curry spiced cauliflower, cauliflower badji (v)

Light bite – Vietnamese meatball noodle pot, soy ginger and honey



Daily Staples

Freshly made Soups, A selection of salads, Home cooked meats from the salad bar, Artisan bread and freshly made cold desserts from the Dessert Table

SOUP

Monday – Roasted tomato and basil

Tuesday – Spring vegetable soup

Wednesday – Cannellini bean and spring Vegetable broth

Thursday – Potato and spring onion

Friday – Cream of chestnut mushroom

DESSERTS

Monday – Upside down pear cake with custard

Tuesday – Lemon tart with mixed berry compote

Wednesday – Raspberry Eton mess

Thursday – Apple crisp pizza

Friday – Black berry orange cake