

# LUNCH MENU

The FUTURE of  
**FOOD**

SUMMER TERM - WEEK 1

## MONDAY

Sweet potato 'mac n cheese'  
Vegetable bolognese

Herb bread (focaccia), sweetcorn & spring greens

Chocolate and courgette muffins

Fresh cut fruit

## TUESDAY

BBQ Chicken  
Butternut squash, spinach & cheddar pie

Brown & white rice, green beans & honey roast  
carrots

Banoffee cheese cake

Fresh cut fruit

## WEDNESDAY

Roasted Turkey & Gravy  
Split pea & vegetable loaf with gravy

Zero waste roasties, roasted broccoli & cauliflower

Very berry jelly

Fresh cut fruit

## THURSDAY

Cajun beef nachos, pineapple salsa, pea guacamole  
Mexican cheesy nachos, pineapple salsa, pea  
guacamole

Wholegrain rice, sweetcorn & peppers

Chocolate shortbread

Fresh cut fruit

## FRIDAY

Battered baked fish fillet  
Pitta pocket, roasted Med veg with feta

Potatoes of the day  
Minted peas or baked beans

Ice lolly or ice cream

Fresh Cut Fruit

## EVERYDAY

A selection of freshly made salads

An assortment of meat, cheese, fish or egg

Bread of the day

Allergen Key: 1. Milk, 2. Fish, 3. Gluten, 4. Peanuts, 5. Tree nuts, 6. Soya, 7. Sesame, 8. Lupin, 9. Shellfish, 10. Molluscs, 11. Egg, 12. Sulphite, 13. Celery, 14. Mustard

**\*MENU IS SUBJECT TO CHANGE SHOULD INGREDIENTS BE UNAVAILABLE\***

# LUNCH MENU

The FUTURE of  
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SUMMER TERM - WEEK 2

**MONDAY**

Cheese, onion & tomato pastry puffs  
Butternut squash & sweet potato pastry puffs

Spring onion & apple slaw, roasted broccoli & peppers

Choclolate flapjack

Fresh cut fruit

**TUESDAY**

Beef enchilada  
Ratatouille & mozzarella enchilada  
Roasted Mediterranean vegetables

Garlic & herb bread  
Tomato olive avocado salsa

Carrot & banana cake  
Fresh cut fruit

**WEDNESDAY**

Honey & lemon roast chicken  
Lentil & vegetable pasties

Zero waste roasties  
Spring greens & carrots

Fresh orange and lemon jelly

Fresh cut fruit

**THURSDAY**

Pork sausages, mash & red onion gravy  
Glamorgan sausages, mash & red onion gravy

Spring greens, garden peas & leeks

Vanilla cheesecake

Fresh cut fruit

**FRIDAY**

Tuna pasta bake with basil & corn  
Pesto pasta with roasted vegetables

Oven baked baby potatoes  
Garden peas & baked beans

Chocolate sponge & cream

Fresh cut fruit

**EVERYDAY**

A selection of freshly made salads

An assortment of meat, cheese, fish or egg

Bread of the day

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# LUNCH MENU

The FUTURE of  
**FOOD**

SUMMER TERM - WEEK 3

 **MONDAY**

JACKET POTATO KITCHEN  
Roasted jacket & sweet potato

Baked beans  
Vegetable & lentil chilli  
Cauliflower cheese  
Coleslaw & cheddar cheese

Apple, honey & yoghurt fool & fresh cut fruit

 **TUESDAY**

Beef & vegetable bolognese  
Butternut squash, spinach & aubergine ragu (v)

Herby pasta, tomato focaccia, carrots & corn

Oat & raisin cookie

Fresh cut fruit

 **WEDNESDAY**

BBQ pulled pork in a pretzel roll with sliced tomatoes & lettuce  
Halloumi & mushroom burger with sweet chilli mayo

Rainbow slaw & corn on the cob

Berry jelly, cheese & biscuits

Fresh cut fruit & yoghurt

 **THURSDAY**

NOODLE BAR  
Sweet chilli chicken  
Sticky miso aubergines  
Egg noodles / rice noodles

Stir fried vegetables

Rhubarb & ginger crumble with vanilla yoghurt  
Fresh cut fruit

 **FRIDAY**

Homemade focaccia pizza with pepperoni OR mushroom & peppers

Paprika wedges  
Garden Peas and Italian slaw

Ice lolly or ice cream cones

Fresh cut fruit

 **EVERYDAY**

A selection of freshly made salads

An assortment of meat, cheese, fish or egg

Bread of the day

Allergen Key: 1. Milk, 2. Fish, 3. Gluten, 4. Peanuts, 5. Tree nuts, 6. Soya, 7. Sesame, 8. Lupin, 9. Shellfish, 10. Molluscs, 11. Egg, 12. Sulphite, 13. Celery, 14. Mustard

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