Lunch Menu

WEEK ONE	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSE ONE	Whole meal Pasta Bolognaise Bake (GF and DF option available)	Turkey Ala King Tender turkey breast cooked with onion & peppers , carrot, mushrooms in a white sauce served with Rice (GF and DF option available)	Garlic & Herb Marinated Chicken Thigh served with Roast potatoes & Seasonal vegetables (GF and DF option)	Hoi Sin Chicken served with	Sherfield Chip Shop Friday MSC Fish Breaded Cod Fillet Fish Finger G/F fish Finger (GF and DF option - Plain Grilled Fish)
MAIN COURSE TWO	Chermoula Aubergine with Bulgar Wheat (V)	Roasted Balsamic, Beetroot & Shallot Tart Plant based/Vegan (V)	Baked Sweet Potato With Ratatouie Vegan ,Gluten Free (V)	Black Bean Vegetables served with Noodles(V)	Macaroni Cheese (V)
ON THE SIDE	Focaccia Bread Trimmed French Green Beans	Rice Roasted New Potatoes Carrots & Peas	Spring Greens Roast Potatoes Gravy	Prawn Crackers Spring Rolls Garlic & Ginger Broccoli	Chunky Chips Garden Peas Baked Beans Chip Shop Curry Sauce Homemade Tartar Sauce Lemon Wedge & Pickles
HOT OR COLD DESSERT	Traditional Gluten Free Flapjack	Chocolate Brownie	Jelly, fresh fruit, Homemade yoghurt, fruit topping	Lemon Drizzle Sponge cake	Ice Cream

EVERYDAY

Homemade Soup of the Day Served with Freshly Made Bread
Extensive Salad Bar

Jacket Potatoes with Baked Beans & Grated Mature Cheddar and a Daily Hot Filling
Fresh Cut and Whole Fruits

Natural Homemade Yoghurt and Compote

Week 1

Lunch Menu

WEEK TWO	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSE ONE	Sausages A selection of butchers sausage , served with crushed new potatoes, Gravy (GF and DF option available)	Mexican Chicken Mince Chilli Con Carnie served with Rice & Nachos (GF and DF option)	Pork & Mushroom Stroganoff with smoked paprika (GF and DF option available) Chicken Available for Halal	Spanish Chicken with, olives, vegetables cooked in a rich tomato passata sauce (GF and DF option available)	Sherfield Chip Shop Friday MSC Fish Breaded Cod Fillet Fish Finger G/F fish Finger (GF and DF option - Plain Grilled Fish)
MAIN COURSE TWO	Plant based Vegetarian Sausages (V)	Cauliflower cheese Filled Jacket Potato Skins (V)	Vegan Moussaka (Vegan)(V)	Brie & Cherry Tomato frittata (V)	Wild Mushroom Risotto with Truffle Oil (V)
ON THE SIDE	Crushed New Potato Mash Gravy Carrots & Peas	Rice Nachos Sour Cream	Roasted New Potatoes Broccoli	Potato wedges Carrots Sweetcorn	Chunky Chips Garden Peas Baked Beans Chip Shop Curry Sauce Homemade Tartar Sauce Lemon Wedge & Pickles
HOT OR COLD DESSERT	Marble Cake	Rocky Road	Jelly, fresh fruit, Homemade yoghurt, fruit topping	Sticky Toffee Pudding Cake	Assorted Sweet Muffins

EVERYDAY

Homemade Soup of the Day Served with Freshly Made Bread
Extensive Salad Bar
Jacket Potatoes with Baked Beans & Grated Mature Cheddar and a Daily Hot Filling
Fresh Cut and Whole Fruits
Natural Homemade Yoghurt and Compote

Week 2

Lunch Menu

WEEK THREE	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSE ONE	Turkey & Chorizo Jambalaya, tender pieces of marinated Turkey Breast cooked in chicken Stock with tomatoes, spices & Rice	Bunny Chow Flavorful South African Beef made with Aromatic Spices & Potatoes (GF and DF option available)	Homemade Beef lasagna (GF and DF option available)	Chicken Passanda served with Rice (GF and DF option available)	Sherfield Chip Shop Friday MSC Fish Breaded Cod Fillet Fish Finger G/F fish Finger (GF and DF option - Plain Grilled Fish)
MAIN COURSE TWO	Sweet Potato & Black Bean Burritos served with chipotle yoghurt (Non Dairy) (V) Vegan	Stuffed Field Mushrooms with Cajun Vegetables (V) Vegan G/F	Vegan Vegetable Lasagne (V) Vegan G/F	Vegetable Dhansak (V) Vegan	Gluten free/Vegan Garden Vegetable Burger served in a Bap with Salad & Fries(V)
ON THE SIDE	Carrots & peas New Potatoes Gravy	Roasted Potatoes Savoy cabbage	House Salad Green beans	Rice Naan Bread Vegetable Samosa	Chunky Chips Garden Peas Baked Beans Chip Shop Curry Sauce Homemade Tartar Sauce Lemon Wedge & Pickles
HOT OR COLD DESSERT	Jam & Coconut sponge	School Party Cake	Jelly, fresh fruit, Homemade yoghurt, fruit topping	Black cheery sponge with cherry compote	Jam Doughnuts

EVERYDAY

Homemade Soup of the Day Served with Freshly Made Bread Extensive Salad Bar

Grab & Go Bar (see daily Menus)

Jacket Potatoes with Baked Beans & Grated Mature Cheddar, Tuna Mayo (Vegan Mayo only Tuesdays, Thursday) and a Daily Hot Fill Fresh Cut and Whole Fruits

Natural Homemade Yoghurt and Compote