

SENIOR LUNCH WEEK 1

Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Soup Of The Day	Soup Of The Day	Soup Of The Day	Soup Of The Day	Soup Of The Day
Our Daily Freshly Made Soup Is Served With Wild Farm Bread, Croutons And A Selection Of Toppings					
MAIN MEALS TO NOURISH, NURTURE AND SUSTAIN	Creamy Leek, White Bean, Mushroom And Squash Pie With Rich Gravy	Thai Green Chicken Curry With Pak Choi And Coriander	Traditional Layered Beef Lasagne With Parmesan Topping	Make Your Own Burrito Beef, Chicken Or Vegetable Mixed Beans Selection Of Vegetables Crushed Sweet Potatoes Guacamole, Chive Sour Cream, Sweet Chilli Sauce Served With Mixed Salad	Freshly Breaded Catch Of The Day Handmade Tartar Sauce & Lemon Wedges
	Mixed Vegetable Balti Pie Topped With Onion Bhaji And Raita 	Tofu Thai Red Curry With Baby Corn And Mushrooms	Butterbean And Autumn Vegetable Baked Rigatoni With Chunky Sunflower Seed Pesto		Black Bean And Sweet Potato Burger On Brioche Bun
SIDES	Crushed Herby New Potatoes Garlic Sautéed Green Beans	Jasmine Rice Stir Fried Pak Choi & Chinese Leaf Steamed Edamame Beans Chilli Oil	Freshly Baked Garlic Bread Steamed Broccoli Crispy Kale		Chunky Chips Sweetcorn Baked Beans
JACKETS & PASTA	Jacket Or Sweet Potato With Baked Beans And Grated Cheesed Or 50/50 Pasta With Tomato & Pea Protein Sauce				
DESSERT	Homemade Triple Chocolate Brownie	Mango And Pineapple Mess Pots	Marble Cake Fruit Pots	Lemon Shortbread Low Sugar Fruit Jelly	Steamed Jam And Coconut Sponge With Custard
	Fruit Pots	Low Sugar Fruit Jelly			Fruit Pots
EVERYDAY	Daily Selection Of Yoghurts With Fruit Coulis Topped With Granola, Whole Fresh Fruit				