

SENIOR LUNCH WEEK 2

Week 2	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	Selection Of Pasta Sauces Creamy Bean And Squash Lentil Ragu Sunflower Seed Pesto	Crispy Chicken Katsu Curry Prawn Crackers & Katsu Sauce	Roast Pork With All The Trimmings	Slow Cooked Moroccan Beef Tagine With Mixed Beans And Harissa	Build Your Own Korean Bowl Choice Of Protein, Seeds, Sauces And Oils Stir Fried Noodles Pak Choi, Mushrooms, Spring Onions, Carrots, Kimchee Baby Corn
	modern Italian Bravas Style Gnocchi, Roasted Pimento, Aioli & Spinach Pesto	Sweet Potato Katsu, Butterbean Katsu Sauce	Roasted Root Vegetable Tart With Goat's Cheese Pumpkin Seeds	Roasted Vegetable And Mixed Bean Tagine With Plant-based Yoghurt	
SIDES	Pasta Bows Tricolor Fusilli Parmesan Cheese Sauteed Greens Garlic Bread	Steamed Rice Asian Slaw Soy And Chilli Broccoli	Crispy Roasted Potatoes Steamed Peas Savoy Cabbage	Lemon & Herb Cous Cous Cumin And Honey Carrots Flatbreads Cucumber & Mint Yoghurt	
JACKETS & PASTA	Jacket Or Sweet Potato With Baked Beans And Grated Cheesed Or 50/50 Pasta With Tomato & Pea Protein Sauce				
DESSERTS	Banoffee Pie Pots Fruit Pots	Boost It Flapjack Low Sugar Fruit Jelly	Sticky Toffee Pudding Served With Toffee Sauce Fruit Pots	Rocky Road Low Sugar Fruit Jelly	Coconut Cookies Fruit Pots
EVERYDAY	Daily Selection Of Yoghurts With Fruit Coulis Topped With Granola, Whole Fresh Fruit				