



What's for Lunch?

Autumn Term 2017 - British food week!

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup station	Classic Tomato & Basil Soup	Garden Pea & Rocket Soup	Oxtail Soup	Parsnip & Celeriac soup	Mulligatawny (Anglo- Indian)
The Main Event	Lancashire Hotpot	Chicken Tikka Masala	Roast Shoulder of Pork with Apple Sauce	Irish Stew with soda bread	Battered Fish with Tartare Sauce and Lemon Wedge
Meat Free Zone	Cauliflower Cheese	Butternut and Saag Curry	Vegetarian Cottage Pie with Piccalilli	Stuffed Marrow	Bubble and Squeak Cakes
.....and to go with	Root Mash Minted Garden Peas Red cabbage with apple Jacket Potatoes	Basmati Rice Green Beans & Mangetout Sweetcorn & Black Eyed Beans Jacket Potatoes	Roast Thyme Potatoes Braised Savoy Cabbage Parsnip & Carrot Medley Jacket Potatoes	Calcannon mash Broccoli Florets Pease Pudding Jacket Potatoes	Chipped Potatoes Baked Beans Mushy Peas Jacket Potatoes
The Bistro Bite	Red Leicester & Spring Onion Toastie	Cheese & Onion Pasty	Scotch Eggs	Welsh Rarebit	Sausage roll
Sandwich special	Mozzarella and tomato wrap	Mature cheddar, spring onion and apple baguette	Multigrain Roast beef with horseradish mayo	Roast Chicken salad bloomer	Wholemeal Brie and bacon
Salad Bar	Choose from a selection of freshly prepared salads, toppings and dressings				
Scrummy puds!!	Apple & Blackberry Crumble	Baked Rice Pudding	Traditional Apple Pie	Eve's Pudding with Vanilla Custard	Fruit Scones with Strawberry Jam & Cream
Sweet sensations!	Key lime pie	Chocolate mousse with raspberry coulis	Strawberry pavlova	Banana custard with grated chocolate	Lemon posset
Fruit and yoghurt	A selection of yoghurt, jelly and custard pots will be available daily, along with freshly cut and whole fruit				

If you have a food allergy or intolerance and require information about ingredients, please ask a member of our team