

Lunch Menu

WEEK ONE	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSE ONE	Beatrix R Master Taster Chicken , mushroom, leek Lasagna (GF and DF option available)	Cottage pie with Crushed New Potato Topping (GF and DF option available)	Conner W Master Taster Bacon Chop served Mushroom Sauce Garlic & Balsamic Glazed Tomato (GF and DF option)	Hoi Sin Chicken served with Egg Noodles or Rice (GF and DF option available)	Sherfield Chip Shop Friday MSC Fish (GF and DF option - Plain Grilled Fish)
MAIN COURSE TWO	Ricotta & Spinach Lasagna (V)	Autumn Vegetable Cottage Pie (V)	Aubergine Schnitzels with cheese & Mushroom Sauce (V)	Mushroom Chow mein (V)	Roasted Pumpkin Red Onion & Goats Cheese Pizza (V)
ON THE SIDE	Rosemary Focaccia Bread Trimmed French Green Beans	Carrots Peas Gravy	Savoy Cabbage Roasted Squash Red Onion New Potatoes	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	Cookies	Ben W Master Taster Apple Crumble Served with Custard	Beatrix R Master Taster Chocolate, Beetroot & Pomegranate Brownie	Dutch Apple & Cinnamon Cake with Cream	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
(GF and DF option available)

Dylan G Master Taster
Beef Meatballs served in
Tomato sauce with penne Pasta
& Parmesan cheese
Monty C Master Taster
Spaghetti Carbonara

(GF and DF option)

Garlic & Rosemary Roast
Chicken Thigh served with
Baby Roasted New potatoes,
Seasonal Vegetables, Gravy
(GF and DF option available)

Irish Beef Stew
(GF and DF option available)

Sherfield Chip Shop Friday
MSC Fish
(GF and DF option – Seasonal
Sustainable Fish from the
Market)

MAIN COURSE TWO

Vegetarian Sausages (V)

Roasted Balsamic, Beetroot &
Shallot Tart
Plant based/Vegan (V)

Crispy Coated Mushrooms
with green Dip & Slaw,
Plant Based/Vegan (V)

Dylan G Master Taster
Spanish Frittata
(V)

Wild Mushroom Risotto with
Truffle Oil (V)

ON THE SIDE

Crushed New Potato Mash
Gravy
Trimmed Carrots
Peas

Green Beans
Garlic Bread

Roasted New Potatoes
Broccoli

Carrots
Sweetcorn

Chunky Chips
Garden Peas
Baked Beans
Chip Shop Curry Sauce
Homemade Tartar Sauce
Lemon Wedge & Pickles

HOT OR COLD DESSERT

Lemon Drizzle Chip Cake

Rocky Road

Connor W Master Taster
Apple & Forest Fruit Crumble

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

Homemade sausage Meat Wellington
(GF and DF option available)

Chicken & Leek pie with puff pastry Lid
(GF and DF option available)

Beef Casserole with Horseradish
(GF and DF option available)

Chicken Passanda served with Rice
(GF and DF option available)

Sherfield Chip Shop Friday MSC Fish
(GF and DF option - Seasonal Sustainable Fish from the Market)

MAIN COURSE TWO

Amelia C Master Taster
Pumpkin & Butterbean Stew
(V) Vegan G/F

Root Vegetable & lentil Pie
(V) Vegan

Plant Based Ratatouille stuffed Aubergine
(V) Vegan G/F

Vegetable Dhansak
(V) Vegan

Spicy Mixed Bean Burger(V)

ON THE SIDE

Carrots & peas
New Potatoes
Gravy

Roasted Potatoes
Savoy cabbage

Crushed New Potatoes
Broccoli

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

Gluten Free Flapjack

School Party Cake

Chocolate & Orange Sponge Cake

Lemon & Courgette Cake

Jam Doughnuts

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 3