

Week 1 Lunch Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Tomato and red lentil	Carrot and coriander	Vegetable	Mushroom	Broccoli
Main	Bolognaise	Hunters chicken	Roast west country beef and Yorkshire pudding	Chicken & Leek Pie	Breaded fish with lemon wedge
Vegetarian	Tomato and gnocchi bake	Vegetable Medley in BBQ Sauce	Vegetable Wellington	Vegetable Pie	Macaroni cheese
	Jacket potato with baked beans and cheddar cheese	Pasta with tomato sauce and cheddar cheese	Jacket potato with baked beans and cheddar cheese	Pasta with tomato sauce and cheddar cheese	Jacket potato with baked beans and cheddar cheese
Vegetables	Spaghetti Green beans Garlic Bread	New potatoes Sweetcorn,peas Bbq sauce	Roast potatoes, Roasted carrots Broccoli & Leek cheese	Mash Cabbage	Home cut chips Mushy peas Peas Tartare sauce
Dessert 1	Marble sponge and custard	Iced lemon drizzle cake	Fruit crumble and custard	Chocolate Sponge	Cinnamon rolls
Dessert 2	Mousse Orange slices	Jelly Fresh fruit salad	Sundaes Melon & pineapple	Jelly Fresh fruit salad	Fruit jelly Orange slices

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Week 1 Lunch Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday	
Soup	Roasted Vegetable	Spicy Lentil	Tomato & Red Pepper	Parsnip & Apple	Mushroom	
Main	Toad in the Hole	Pupils' Request: Chicken Tikka Masala	Bacon Chop and Cheese Sauce	Cottage Pie	Crispy Battered Fish / Steamed Hake in Lemon & Dill Butter	
Vegan	Vegan Sausages, Roasted Onions & Gravy	Lentil & Squash Curry	Red Onion & Chickpea Parcels	Vegan Mince & Onion Pie (pastry topped)	Pea Fritter	
Pasta Bar	Beef Bolognaise Three Cheese Pasta Garlic Focaccia	Roasted Roots / Jacket Potatoes Ratatouille, with Bacon, Sausage or Mushrooms with Pasta Pesto Bread	Smoky Beef & Tomato Pasta Cheesy Leek Pasta Bake Paprika Tomato Bread	Creamy Pork & Mushroom Pasta Slow- Roasted Tomato Pasta Garlic Bread	Macaroni Cheese Rosemary & Olive Bread	
Vegetables & Sides	Mashed Potato Carrots & Peas Onion Gravy	Pilau Rice Lightly Spiced Mixed Vegetables Poppadoms Mango Chutney	Diced Potatoes Sautéed Cabbage & Peas	Roasted New Potatoes Carrots, Parsnips & Cabbage	Home-Cut Chips Peas, Mushy Peas, Curry Sauce, Lemon Wedges Tartare Sauce	
Deli Bar	Tuna & Sweetcorn Baguette Vegan BLT Baguette	Salami, Sundried Tomato & Mozzarella Panini Garlic Mushroom Panini	Beef, Pepper & Chipotle Wrap Hummus Salad Wrap	Chicken & Hummus Pitta Mixed Bean Pitta	Roast Turkey & Cranberry Sandwich Brie & Cranberry Sandwich	
Pudding	Spotted Dick & Custard	Bakewell Tart	Apricot & Almond Sponge with Cream	Chocolate Brownie & Chocolate Sauce	Lemon & Coconut Drizzle	
Chilled Dessert	Chocolate Sundae	Lime Jelly	Fresh Fruit Yoghurt & Toppings	Potted Cheesecake	Berry Fool	



Week 1 Dinner Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday	
Main	Crispy chicken wraps	Gammon ham and fried egg	Fish pie	Nachos	Sticky BBQ chicken bites	
Vegetarian	Tomato and halloumi slice	Vegetarian sausages	Sundried tomato pesto tagliatelle	Refried mixed beans nachos	Quorn sticky BBQ bites	
Vegetables	Herby diced potatoes Sweetcorn	Fries Peas	Crispy potatoes Green beans and peppers	Smoked paprika and oregano oven wedges Red onion and baby corn	Cubed potatoes Corn on the cob	
Salad bar	Selection of salads	Selection of salads	Selection of salads	Selection of salads	Selection of salads	
Dessert	Sticky ginger sponge	Bakewell tart	Chocolate swiss roll	Iced cupcakes	Brownies and ice cream	

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Week 1 Dinner Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Chicken &	French Onion	Chickpea, Chilli &	Sweet Potato &	Carrot & Coriander	Chef's Choice	Parsnip
	Sweetcorn		Lime	Coconut			
Main	Beef & Vegetable	Pupils' Request:	Beef Stroganoff	Pupils' Request:	Honey Roasted		Roast Beef &
	Chow Mein	Cajun Chicken		Chicken Fajita	Ham with Fried Egg		Yorkshire Pudding
		Thighs			or Grilled		
					Pineapple		
Main 2	Creamy Chicken &	Sausage & Bacon	Pepperoni &	Red Pepper Pesto	Chilli Beef Pasta		Roasted Honey &
	Mushroom	Tomato Pasta	Cheese Tagliatelle	Pasta	Bake		Mustard Glazed
	Spaghetti						Gammon
Vegan	Mushroom &	Cajun Quorn &	Mushroom	Mixed Bean &	Garlic Mushrooms		Mushroom & Leek
	Vegetable Chow	Chunky Vegetables	Stroganoff	Vegan Strip Fajita	on Toasted		Loaf
	Mein				Sourdough		Vegan Gravy
Vegetables	Seasoned Soft	Baked Blackened	Rice	Paprika Wedges	Seasoned Sautéed		Roast Potatoes
& Sides	Noodles	New Potatoes	Peas	Fried Greens,	Potatoes		Roast Carrots &
	Stir Fried Cabbage	Broccoli	Roasted herby	Refried Beans	Onion Rings, Corn		Parsnips, Swede
	& Kale	Green Beans	Carrots	Soured Cream,	on the Cob, BBQ		Mash, Cabbage
	Prawn Crackers			Guacamole,	Beans		Gravy
				Tomato Salsa			
Dessert	Swiss roll	Apple & Cinnamon	Pineapple Upside-	Doughnuts	Carrot & Sultana		Apple & Pear
		Sponge	Down Cake		Cake		Crumble & Custard

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