

# Lunch Menu

WEEK THREE 28<sup>th</sup> April, 19<sup>th</sup> May, 9<sup>th</sup> June, 30<sup>th</sup> June, 21<sup>st</sup> July, 1<sup>st</sup> Sept, 22<sup>nd</sup> Sept, 13<sup>th</sup> Oct, 3<sup>rd</sup> Nov

Spring Summer

Green Earth Monday	Tuesday	Wednesday	Thursday	Friday
 <b>Star Dish</b> Roasted Cauliflower Cheese Tart with Homebaked Potato Wedges 	Beak Street Chicken with Savoury Rice & BBQ Glaze 	Greek Style Layered Beef & Pasta Bake 	Butter Chicken & Chickpea Curry with Rice 	Sustainably Sourced Battered Fish & Chips 
 <b>Meat Free</b> Vegetable Bolognese Pasta with Garlic Bread Slice 	Brazilian Vegetable Stew with Savoury Rice (Ve) 	Greek Style Vegetable Pastitsio (Layered Pasta Bake) 	Roasted Cauliflower & Sweet Potato "Butter" Curry with Rice (V) 	Cheese & Tomato Pizza & Wedges/Chips 
 <b>Pist 'n' Tasty</b> Pasta/Rice pot of the day 	Pasta/Rice pot of the day 	Pasta/Rice pot of the day 	Pasta/Rice pot of the day 	Pasta/Rice pot of the day 
 <b>Sides</b> Broccoli, Baked Beans Mixed Salad, Crisp Garlic Bread Jam Sponge	Baked Beans Garden Salad, Roasted Sweetcorn, Wedges Marble Chocolate Sponge with Custard 	Italian Garden Salad, Country Mixed Vegetables Lemon Drizzle Cake	Baked Beans Steamed Broccoli Iced Orange & Ginger Traybake with Custard 	Peas, Baked Beans Mixed Salad Giant Vanilla Cookie
 <b>Today's Desserts</b>				


 Slow Release Energy Foods


 For a Healthy Gut


 Brain Boost


 Contains Calcium


 Contains Iron


 Contains Protein

V - Vegetarian VE - Vegan