













Lunch Menu

WEEK ONE 14th April, 5th May, 26th May, 16th June, 7th July, 28th July, 8th Sept, 29th Sept, 20th Oct

Spring Summer

Green Earth Monday	Tuesday	Wednesday	Thursday	Friday
STAR DISH Spring Harvest Quesadilla with Cheese, Potato, Spring Onion and Tomato Salsa (V)  	Chilli BBQ Beef & Bean Ragu with Penne   	Roast Chicken with Gravy & Roasties  	Chicken, Tomato & Coconut Dhal with Steamed Mixed Rice   	Sustainably Sourced Battered Fish & Chips 
Crispy Onion Mac & Cheese (V)  	Falafel Power Bowl with Hummus, Grains, Rice & Salad (Ve)   	Roast Quorn with Gravy & Roasties 	Roasted Coriander Sweet Potato & Chickpea with Tomato & Coconut Dhal with Steamed Mixed Rice (Ve)   	Cheese & Tomato Pizza   
MEAT FREE 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 
PIET 'N' TASTY Broccoli, Baked Beans, Mixed Salad, Crisp Garlic Bread Marble Cake	Fajita Roasted Sweetcorn & Peppers, Persian Slaw, Baked Beans, Mixed Salad Iced Sponge	Country Mixed Vegetables, Baked Beans, Mixed Salad Ginger Cake & Custard  	Baked Beans, Garden Salad, Sri Lankan Vegetable Salad, Wedges Giant Chocolate Cookie	Peas, Baked Beans, Mixed Salad Apple Crumble & Custard  
SIDES				
VEG DAYS DESSERTS				

Slow Release Energy foods



For a Healthy Gut



Brain Boost



Contains Calcium



Contains Iron



Contains Protein



V - Vegetarian VE - Vegan