



Week 1 Autumn Term 2011

Lunch Menu



~~Monday~~

~~Tuesday~~

~~Wednesday~~

~~Thursday~~

~~Friday~~

(V) VEGETARIAN

SAVORY TWISTS
(SAUSAGE AND BACON)
TRADITIONAL BEEF STEW
& HERB DUMPLINGS
MARGARITA
CIABATTA PIZZA (V)
SAUTED MIDIS WITH
PAPRIKA
SPAGHETTI
MIXED VEGETABLES

TRADITIONAL
SHEPHERDS PIE
CHICKEN CHASSEUR
VEGETABLE COTTAGE
PIE (V)

PARSLEY POTATOES
BROCCOLI
SLICED CARROTS

ROAST TURKEY WITH
STUFFING AND
CHIPOLATA SAUSAGE
LANCASHIRE HOT POT
CAULIFLOWER CHEESE (V)

ROAST POTATOES
CABBAGE
CARROTS VICHY

CHICKEN TIKKA
MASLA WITH RICE
SPANISH PORK
WITH PATATAS
BRAVAS
ORECCHIETTE
NAPOLITAN PASTA

CAPSICUM RICE
PEASE/SWEETCORN
POPPADUMS

BATTERED COD
FRESH FISH OF THE
DAY
SAUSAGES IN AN ONION
GRAVY
QUORN SAUSAGE
WITH ONION GRAVY

CHIPS
BEANS
PEAS SALAD

SALAD BAR
STILTON & BROCCOLI
QUICHE
PORK PIES
SLICED HAM/TURKEY

SALAD BAR
EGG AND CRESS
SCOTCH PIES
COLD TURKEY

SALAD BAR
COTTAGE CHEESE NESTS
PRAWN BOUCHEES
COLE CORNED BEEF

SALAD BAR
CHICKEN AND MANGO
WRAPS
TUNA MAYONNAISE
COLD HAM

SALAD BAR
CHEESE & ONION PASTY
SCOTCH EGGS
COLD CHICKEN

A SELECTION OF WHOLEMEAL AND WHITE ROLLS FILLED DAILY

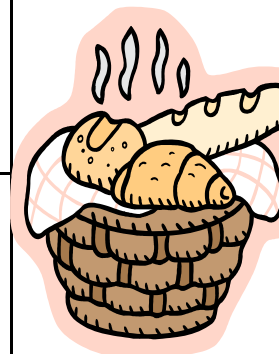
DESSERT
TREACLE TART WITH
CUSTARD
LEMON CHEESECAKE

DESSERT
EVE'S PUDDING
WITH CUSTARD
FRUIT PAVLOVAS

DESSERT
STEAMED SYRUP
ROLY-POLY & CUSTARD
TRADITIONAL ENGLISH
TRIFLE

DESSERT
APRICOT PITHIVIER &
CUSTARD
CHOCOLATE BROWNIES

DESSERT
APPLE CRUMBLE
WITH ICE-CREAM
CHOCLOATE PROFITEROLS/
DOUGHNUTS



A selection of fresh colourful composites available daily
Also a selection of homemade cold sweets, yogurts, fresh fruit and Cheese and

