

WEEKLY MENU

PUPIL MENU

Summer 2024 – Week 1

Monday

Soup of the day
with homemade bread

Lemon and thyme chicken fillet

Or
Pea, broad bean and asparagus
tart
(Gluten, milk)

Sides

Spring greens
Roast new potatoes
carrots

CHEFS DAILY SPECIAL

To include local & seasonal
produce

Jacket Potato Station

Baked beans
Grated cheese (Dairy)
Tuna mayonnaise (Fish)

Daily salad Bar

Dessert

Low sugar lemon cheesecake
(Gluten, dairy)

**Fresh & Dried fruit
Dessert**

Tuesday

Soup of the day
with homemade bread

Pork char sui

Or
Tofu char sui
(Gluten)

Sides

Steamed rice
Curly kale with lemon &
garlic
Savoy cabbage

CHEFS DAILY SPECIAL

To include local & seasonal
produce

Pasta of the Day

Chef's choice pasta and
homemade sauce

Daily salad Bar

Dessert

Sugar free banana bread
(Gluten, Egg,)

Wednesday

Soup of the day
with homemade bread

Beef burgers (Gluten)

Or
Eat curious breaded protein fillet
(Gluten)

Sides

Crispy potato
Corn cob
Slaw

CHEFS DAILY SPECIAL

To include local & seasonal
produce

Jacket Potato Station

Baked beans
Grated cheese (Dairy)
Tuna mayonnaise (Fish)

Daily salad Bar

Dessert

Apple and summer berry crumble
(Gluten)

Thursday

Soup of the day
with homemade bread

Chicken tagine

Or
Vegetable tagine

Sides

Jewelled cous cous (Gluten)
Peas and courgette
Honey roasted carrots

CHEFS DAILY SPECIAL

To include local & seasonal
produce

Pasta of the Day

Chef's choice pasta and
homemade sauce

Daily salad Bar

Dessert

shortbread
(Gluten)

Friday

Soup of the day
with homemade bread

Breaded fish fingers
(Fish, Gluten)

Or
Vegan fingers
(Gluten)

Sides

Chunky chips
Peas
Beans
House made tartare sauce

CHEFS DAILY SPECIAL

To include local & seasonal
produce

Jacket Potato Station

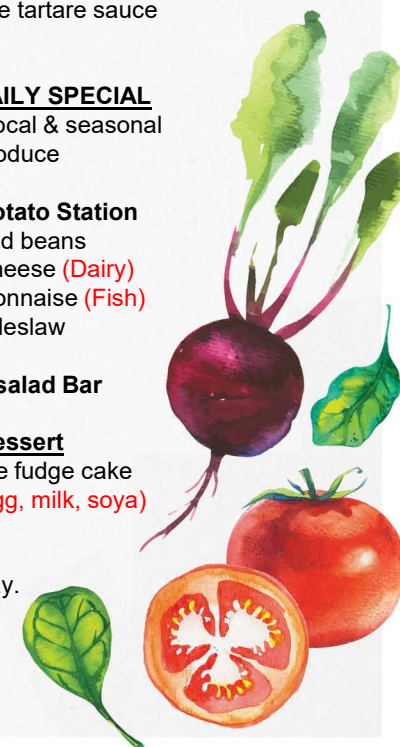
Baked beans
Grated cheese (Dairy)
Tuna mayonnaise (Fish)
Coleslaw

Daily salad Bar

Dessert

Chocolate fudge cake
(Gluten, egg, milk, soya)

A seasonal variety of different fresh cut up fruit pots and dried fruit pots is available at lunch service every day.
A dessert containing at least 50% of fruit is offered at least two or more times a week.
Low fat natural yoghurt flavoured with fresh fruit or plain is available daily.
Wherever possible we reduce the amount of sugar in our cakes, puddings and dessert custards and sauces.



Please note: Ingredients may change and notification of that will be displayed in the lunch dining room before lunch.