# WEEKLY MENU

# PUPIL MENU Summer 2024 – Week 3

# Monday

Soup of the day with homemade bread

Beef bolognaise

Or

Vegan bolognaise
Gluten

#### Sides

Spaghetti Buttery leeks Roast vegetables

#### **CHEFS DAILY SPECIAL**

To include local & seasonal produce

#### **Jacket Potato Station**

Baked beans Grated cheese dairy Tuna mayonnaise fish

Daily salad Bar

#### Dessert

Chocolate krispy bar Gluten, dairy

Fresh & Fried fruit
Dessert

## Tuesday

Soup of the day
With homemade bread

Chicken katsu curry
Gluten
Or

Aubergine katsu curry
Gluten.

#### Sides

Curry sauce Sticky rice Green breans Sweetcorn

#### **CHEFS DAILY SPECIAL**

To include local & seasonal produce

#### Pasta of the Day

Chef's choice pasta and homemade sauce

Daily salad Bar

#### Dessert

apple crumble Gluten, dairy

# Wednesday

Soup of the day with homemade bread

# World food

day

#### **CHEFS DAILY SPECIAL**

To include local & seasonal produce

#### **Jacket Potato Station**

Baked beans Grated cheese dairy Tuna mayonnaise fish

Daily salad Bar

#### Dessert

Beetroot brownies Egg, dairy, gluten, soy

## Thursday

Soup of the day with homemade bread

Roast gammon

Or

Vegetable parcel

#### Sides

Parsley new potatoes
Spring greens
Carrots

#### CHEFS DAILY SPECIAL

To include local & seasonal produce

#### Pasta of the Day

Chef's choice pasta and homemade sauce

**Daily salad Bar** 

#### Dessert

(Low Sugar) Chocolate eclair balls
Gluten, egg

## Friday

Soup of the day with homemade bread

Breaded cod finger Fish, gluten Or

Vegan breaded finger Gluten

#### Sides

Chips Peas Baked beans

#### CHEFS DAILY SPECIAL

To include local & seasonal produce

#### **Jacket Potato Station**

Baked beans Grated cheese dairy Tuna mayonnaise fish

Daily salad Bar

#### Dessert

Banoffee pie egg, gluten

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.

