



#### Breakfast Menu - Week A

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday				
	Orange, Apple, or Pineapple Juice,										
Juice Bar											
Dar		Selection of Teas, Coffee & Hot Chocolate									
Hot			Selec	conter as, conce & r	iot chocolate						
Drinks											
				l K, Frosties, Weetabix,							
			served with (	Chilled Semi Skimmed	Milk, Oat, or Soya Milk						
Cereals				Porridge							
	Bacon & Egg Bap	Plain Croissant	Full English	Chocolate Twist	Full English	French Toast with	Full English				
	2400m 0 268 24P	with Continental	Grilled Sausage		Grilled Sausage	Greek yogurt &	Grilled Sausage				
		Sliced Meats &	Grilled Bacon		Streaky Bacon	Berries	Grilled Bacon				
	Quorn Sausage	Cheese	Hash Browns	Boiled Eggs x 2	Hash Browns		Hash Browns				
Hot or	Вар		Fried Egg	_	Scrambled Egg	Banana Coconut	Fried Egg				
Continental		Peach Melba	Mushrooms	Mixed Berry	Mushrooms	Smoothie	Mushrooms				
Breakfast	with a selection of Sauces	Smoothie	Tomato Baked Beans	Smoothie	Tomato Baked Beans		Tomato Baked Beans				
	Sauces		baked beans		bakeu beans		bakeu beans				
Yoghurt				Yoghurt with a Selecti							
Bar			Sunflower Seeds, A	Apricots, Dried Banana	, Sultanas, Pumpkin Se	eeds					
Fruit		A Sol	action of Cut Emuit Din	eapple, Cantaloupe Me	lon Watermelon Ora	age Segments					
Pots		A Sei	centri or cut ri ult, i ill	capple, cantaloupe Me	ion, water meion, Utar	ie oceniciio					
Toast &	Fres	h Toast White Bloomer	r, Wholemeal Bloomer,	English Muffins, serve	d with Preserves: Stra	wberry Jam, Raspberry	Jam, Honey				
Preserves											





#### Breakfast Menu -Week B

]	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday				
	× 1	<b>.</b>		range, Apple, or Pinea	pple Juice,						
Juice Bar											
Hot Drinks	Selection of Teas, Coffee & Hot Chocolate										
Cereals		Muesli, Special K, Frosties, Weetabix, Cornflakes, Coco Pops served with Chilled Semi Skimmed Milk, Oat, or Soya Milk Porridge									
Hot or Continental Breakfast	Breakfast Egg Fried Rice Boiled Eggs x 2	Waffles with Chocolate Sauce Maple Syrup Berry Compote Boiled Eggs x 2	<u>Full English</u> Grilled Sausage Grilled Bacon Hash Browns Fried Egg Mushrooms Tomato Baked Beans	Cinnamon Swirl Boiled Eggs x 2 Oat Pear Cardamom Smoothie	<u>Full English</u> Grilled Sausage Streaky Bacon Hash Browns Scrambled Egg Mushrooms Tomato Baked Beans	Crushed Avocado on Toasted Sourdough with Poached Eggs Warm Croissant with Continental Sliced Meats Cheese	<u>Full English</u> Grilled Sausage Grilled Bacon Hash Browns Fried Egg Mushrooms Tomato Baked Beans				
Yoghurt Bar	Natural Yoghurt with a Selection of Toppings: Sunflower Seeds, Apricots, Dried Banana, Sultanas, Pumpkin seeds										
Fruit Pots	A Selection of Cut Fruit, Pineapple, Cantaloupe Melon, Watermelon, Orange Segments										
Toast & Preserves	Fre	sh Toast White Bloome	r, Wholemeal Bloomer	, English Muffins, serve	ed with Preserves: Sti	rawberry Jam, Raspberry Ja	am, Honey				





## Lunch Menu – Autumn Term – Week 1 (04/11,25/11)

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
Soup Station With Fresh Bread	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the Day	Full English Brunch Grilled Sausage	
Main Counter	Korean Chicken Topped Mac & Cheese	Cottage Pie Topped with Mashed Potato	Tuscan Slow Braised Pork & Bean Stew with Sautéed Potatoes	Katsu Chicken & Katsu Sauce With Jasmine Rice Coriander	Breaded Fish & Chip Shop Chips With Tartar Sauce, Lemon wedge	Chicken Paella Crusty Bread & Garlic Aioli	Streaky Bacon Hash Browns Scrambled Egg Mushrooms Tomato	
Main Counter	Pork Jambalaya with Steamed Rice	Cheese, Leek & Potato Shortcrust Pastry Pie Mash Potato	Vegetable Lasagne Rocket Salad	Katsu Cauliflower With Jasmine Rice	Sausages with Chip Shop Chips	Pulled BBQ Beef Brisket with Mac & Cheese	Baked Beans	
Vegetarian	Vegan Bolognaise with Penne Pasta	Griddled Halloumi & Roasted Pepper Wrap	Quorn Sausage Toad in the Hole Mash potato & Gravy	Spinach & Ricotta Cannelloni Garlic Dough Balls.	Mushroom Stroganoff with Steamed Rice	Tofu & Spinach Curry Steamed Rice	<u>SUNDAY HOT</u> <u>SNACK</u>	
Pasta	Italian Tomato Or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Pepperoni Pizza & Fries Cheese & Tomato	
Jacket Potato Half Sweet Potato	Baked Beans & Cheese	Baked Beans & Cheese	Baked Beans & Cheese	Baked Beans & Cheese	Baked Beans & Cheese	Baked Beans & Cheese	Pizza & Fries	
Vegetables	Roasted Carrots Sweetcorn	Steamed Cauliflower Garden Peas	Broccoli Roast Courgettes	Steamed Leeks Sautéed Cabbage	Garden Peas Steamed Corn	Steamed Carrots Sautéed Spinach	Baked Beans	
Fresh Salads		Seasonal Salad Selection						
Fresh Fruit	A Selection of Cut Fruit, Pineapple, Cantaloupe Melon, Watermelon, Orange Segments, Whole Fruit, Banana, Apples, Oranges							
Cold Desserts		Jelly, Rasp	berry or Strawberry, Yogl	urt Pots. Cold Dessert	of the Day			
Sweet Selection	Cookie	Peaches served with Greek Yoghurt	Homemade Reduced Lemon Drizzle	Homemade Apple Crumble & Custard	Orange Polenta Cake	Dessert of the Day	Dessert of the Day	





# Supper Menu – Autumn Term – Week 1 (04/11,25/11)

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday		
Soup Station With Fresh Bread	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the Day		
Main Counter	Greek Pork Gyros Chilli Sauce Salad	Katsu Chicken & Katsu Sauce With Jasmine Rice Coriander	Beef Barbecoa with Steamed Rice	Vietnamese Pork Belly with Stir Fried Noodles & Sweet Chilli Dipping Sauce	Beef Meatballs in a Basil Tomato Sauce with Herb Spaghetti	Southern Fried Chicken Wrap Curly Fries	Beef Lasagne with Garlic Bread		
Main Counter	Lamb Rogan Josh Pilau Rice Mango Chutney	Spaghetti Carbonara with a Rocket Parmesan Salad Garlic Bread	Sweet & Sour Crispy Chicken Egg Fried Rice	Mexican Chicken Burrito	Slow Cooked Pork Ragu Penne Pasta	Vietnamese Pork Chop Stir-Fry Vegetables	Chicken Gyoza Ginger & Lime Dipping Sauce		
Vegetarian	Sweet Potato Tagine with Cous Cous	Veggie Bolognaise with Herb Spaghetti & Garlic Bread	Mushroom. Lentil & Spinach Wellington With Sautéed Potato	Plant Based Tikka Masala with Rice Naan Breads & Mint Yogurt	Enchilada Meatball Bake	Cheese, Leek & Potato Pie	Mushroom Tortellini Rocket & Parmesan Salad		
Pasta Bar	Tomato Or Cheese Sauce	Tomato Or Cheese Sauce	Tomato Or Cheese Sauce	Tomato Or Cheese Sauce	Tomato Or Cheese Sauce	Tomato Or Cheese Sauce	Tomato Or Cheese Sauce		
Vegetables	Steamed Broccoli Garden Peas	Steamed Carrots Ratatouille	Sautéed Pak Choi Baby Sweetcorn	Sauteed Pak Choi Roast Courgettes	Steamed Carrots Sweetcorn	Cauliflower Cheese Green Beans	Cabbage Sweetcorn		
Cold Counter	Seasonal Salad Selection Jelly, Raspberry or Strawberry, Yoghurt Pots, Cold Dessert of the Day								
Sweet Selection	Lychees & Fruit Salad Pouring Cream	Cookie	Homemade Sticky Toffee Pudding & Custard	Homemade Blueberry Sponge with Custard	Doughnuts	Dessert of the Day	Dessert of the Day		





## Lunch Menu - Autumn Term – Week 2 (11/11,02/12)

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
Soup Station With Fresh Bread	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the Day	Full English Brunch Grilled Sausage	
Main Counter	Cumberland Sausage Ring with Mashed Potato & Onion Gravy	Cheeseburger with French Fries	Buttermilk Chicken Burger on a Brioche Bun, Spicy Mayo & Steamed New Potatoes	Beef Lasagne	Fish Fingers Chip Shop Chips	Chicken Tikka Masala Pilaf Rice, Mango Chutney & Poppadom's	Streaky Bacon Hash Browns Scrambled Egg Mushrooms Tomato	
Main Counter	Malay Beef Rendang with Sticky Coconut Rice	Vegetable Paella with Garlic Aioli & Crusty Bread	Mushroom & Spinach Gnocchi	Courgette & Parmesan Risotto	Beef Chili with Nachos, Sour Cream Brown & White Rice	Sausage Roll With Curly Fries	Baked Beans	
Vegetarian	Caribbean Vegetable Coconut Curry with Steamed Rice	Vegan Lancashire Hot Pot	Butternut Squash & Chickpea Feta Filo Pie	Chickpea Falafel Wrap With Beetroot Slaw & Mint Dressing	Plant Based Meatless Balls in a Basil Tomato Sauce with Spaghetti	Butternut Squash Chilli, Corn Taco, Coriander and Avocado	<u>SUNDAY HOT</u> <u>SNACK</u> Chicken Nuggets & Chips	
Pasta	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Veggie Nuggets & Chips	
Jacket Potato Half Sweet Potato	Baked Beans & Cheese	Baked Beans & Cheese	Baked Beans & Cheese	Baked Beans & Cheese	Baked Beans & Cheese	Baked Beans & Cheese		
Vegetables	Minted Peas Cauliflower	Sweetcorn Baked Beans	Broccoli Sautéed Cabbage	Steamed Corn Roasted Courgettes.	Baked Beans Garden Peas	Green Beans Steamed Carrots		
Fresh Salads	Seasonal Salad Selection							
Fresh Fruit	A Selection of Cut Fruit, Pineapple, Cantaloupe Melon, Watermelon, Orange Segments Whole fruit, Banana, Apples, Oranges							
Cold Desserts	Jelly, Raspberry or Strawberry, Yoghurt Pots, Cold Dessert of the Day							
Sweet Selection	Homemade Reduced Sugar Flapjack	Rhubarb & Apple Crumble with Custard	Homemade Reduced Sugar Banana Cake	Mandarins with Cherry Yoghurt	Chocolate Sponge with Chocolate Custard	Dessert of the Day	Dessert of the Day	





### Supper Menu – Autumn Term – Week 2 (11/11,02/12)

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday		
Soup Station With Fresh Bread	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the Day		
Main Counter	Katsu Chicken & Katsu Sauce With Jasmine Rice Coriander	Beef Stir fry With Garlic Green Beans Pak Choi	Thai Green Chicken Curry Jasmine Sticky Rice	Sweet & Sour Pork Shoulder, Asian Vegetables and Egg Fried Rice	BBQ Chicken with Mac & Cheese	Pepperoni Pizza with Garlic Dough Balls & French Fries	Roast Crown of Turkey, Sage & Onion Stuffing Roast Potatoes, Gravy		
Main Counter	Pumpkin Katsu & Katsu Sauce Coriander & Chilli With Jasmine Rice	Hoi Sin Pork with Special Fried Rice	Lebanese Lamb Burger New Potatoes	Chermoula Chicken Wings	Pulled Pork Soft Shell Tacos with Pico De Gallo	Southern Fried Chicken & Chips	Baked Cod with Ginger & Soy		
Vegetarian	Vegetable Gyoza with a Ginger & Lime Dipping Sauce	Soy & Ginger Vegetable Chow Mein with Sweet Chilli Sauce	Mushroom Stroganoff with Wild Rice	Butternut Squash, Spinach and Chickpea Filo Pie with New Potatoes	Beetroot Burger in a Brioche Roll with Burger Sauce & Salad	Margarita Pizza with Garlic Dough Balls & French Fries	Three Cheese Ravioli		
Pasta Bar	Tomato Or Cheese Sauce	Tomato Or Cheese Sauce	Tomato Or Cheese Sauce	Tomato Or Cheese Sauce	Tomato Or Cheese Sauce	Tomato Or Cheese Sauce	Tomato Or Cheese Sauce		
Vegetables	Green Beans with Garlic & Soy Sweetcorn	Spring Greens Roast Carrots	Courgettes Green Beans	Cauliflower Steamed Cabbage	Steamed Carrots Leeks	Corn on The Cob Salad Bar	Peas Red Cabbage		
Cold Counter	Seasonal Salad Selection Jelly, Raspberry or Strawberry, Yoghurt Pots, Cold Dessert of the Day								
Sweet Selection	Fried Apple Gyoza with Ice cream	Fruit Salad Pouring Cream	Chocolate Cookie	Pineapple Upside Down Cake	Homemade Berry Cheesecake	Dessert of the Day	Dessert of the Day		





### Lunch Menu – Autumn Term – Week 3 (18/11,09/12)

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday		
Soup Station With Fresh Bread	Soup of the day	Soup of the day	Mulligatawny Soup	Soup of the day	Soup of the day	Soup of the day	Soup of the day		
Main Counter	Hungarian Braised Pork Stew with Crispy Potatoes	Roast Chicken Thighs, Roast Potatoes & Gravy	Indian Pop-Up Lamb Dhansak Pilau Rice	BBQ Beef Brisket Topped Mac & Cheese	Pepperoni Pizza & French Fries	Pollo a La Brasa with Diced Potatoes	<u>Full English</u> <u>Brunch</u> Grilled Sausage		
Main Counter	Shepherd's Pie Topped with Cheese Mashed Potato	Spanish Omelette with Garlic Aioli, Potato Bravas	Chicken Tikka Masala Pilau Rice Naan Bread, pauperdoms, Mango Chutney & Riata	Sweet Potato & Lentil Tagine with Herb Cous Cous and Flat Bread	Jumbo Fish Fingers with Tartar Sauce, Lemon Wedge & French Fries	Cajun Spiced Salmon with Harissa Yoghurt Steamed Potatoes	Streaky Bacon Hash Browns Scrambled Egg Mushrooms Tomato Baked Beans		
Vegetarian	Vegi Mince Lasagne	Vegetarian Moussaka	Matar Paneer Channa Saag	Mushroom Halloumi & Rocket Burger	Margherita Pizza & French Fries	Beetroot Burger Onion Chutney Brioche Bun Sweet Potato Fries	<u>SUNDAY HOT</u> <u>SNACK</u>		
Pasta	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Tomato Or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Sausage Roll & Chips		
Jacket Potato Half Sweet Potato	Baked Beans & Cheese	Baked Beans & Cheese	Baked Beans & Cheese	Baked Beans & Cheese	Baked Beans & Cheese	Baked Beans & Cheese	Cheese Sausage Roll & Chips		
Vegetables	Steamed Broccoli Steamed Corn	Braise Red Cabbage Steamed Carrots	Sagg Aloo Potato & Lentil Curry	Steamed Corn Cauliflower	Baked Beans Garden Peas	Steamed Broccoli Corn on the Cob			
Fresh Salads	Seasonal Salad Selection								
Fresh Fruit		A Selection of Cut Fruit, Pineapple, Cantaloupe Melon, Watermelon, Orange Segments Whole Fruit: Banana, Apples, Oranges							
Cold Desserts		Jelly, Raspberry or Strawberry, Yoghurt Pots, Cold Dessert of the Day							
Sweet Selection	Reduced Sugar Chocolate Brownie	Jam Sponge with Custard	Cardamom & Orange Rice Pudding	Apple Pie With Custard	Steamed Ginger and Pineapple Sponge Pudding	Dessert of the Day	Dessert of the Day		





#### Supper Menu – Autumn Term – Week 3 (18/11,09/12)

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday			
Soup Station With Fresh Bread	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the Day	Soup of the Day			
Main Counter	Beef Goulash Topped with Sour Cream	Char Siu Pork Egg Fried Rice Prawn Crackers	Stone Baked BBQ Chicken Pizza Potato Wedges	Hunters Chicken Sautéed Potatoes	Beef Souvlaki, Pitta Bread & Salad	Chicken Katsu Curry Sauce with Jasmine Rice	Beef Lasagne Garlic Bread			
Main Counter	Chicken Chow Main Egg Noodles	Oriental Beef Stir Fry with Pak Choi and Udon Noodles	Loaded Beef Nachos topped with Sour Cream, Jalapenos Coriander	Turkey Fajitas	Jerk Chicken Leg Spicy Rice Mint Yoghurt	Pulled Pork Burger Homemade Potato Wedges	Southern Fried Chicken Wrap with Cos Lettuce, Sweet Chilli Mayo & New Potatoes			
Main Counter	Vegetable & Chickpea Chilli Steamed Brown & White Rice	Roast Vegetable Patsa Bake with Garlic Bread	Stone-Baked Vegetarian Pizza Potato Wedges	Plant Based Meatballs with Pasta in a Rich Tomato Sauce	Lentil & Paneer Curry Steamed Rice Cucumber Salad	Halloumi Shawarma Wrap	Bean & Vegetable Tacos, Refried Beans, Guacamole, Cheese, Sour Cream			
Pasta Bar	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce	Tomato or Cheese Sauce			
Vegetables	Corn on The Cob Sauteed Courgettes	Steamed Broccoli Steamed Carrots	Sweetcorn Coleslaw	Steamed Leeks Garden Peas	Sautéed Spinach Green Beans	Cauliflower Broccoli	Sauteed Cabbage Carrots			
Cold Counter		Seasonal Salad Selection Jelly, Raspberry or Strawberry, Yoghurt Pots, Cold Dessert of the Day								
Sweet Selection	Fresh Fruit Salad & Pouring Cream	Homemade Rice Crispy Cake	Blueberry Muffin	Baked Jam sponge	Homemade Reduced Sugar Flapjack	Dessert of the Day	Dessert of the Day			