

Autumn Menu – Week 3

Monday

Tomato & Basil Soup

Veggie Mince Lasagne

Smoked Macaroni Cheese

Jacket Potato with Baked
Beans or Cheese

Pasta with Tomato sauce

Garlic Bread

Roasted Vegetable Medley

Tuna & Capers Panzanella Salad

Tuna, red Onion & Green Lentil Salad

Home Made Steamed Chocolate
Pudding with Chocolate Custard

Tuesday

Vegetable Soup

Roast Pork Lion

Lemon Roasted Chicken Thigh
(Halal)

Cheesy Leek & Carrot Crumble

Jacket Potatoes with Baked
Beans

Pasta with Tomato Sauce

Roast Root Vegetables

Roasted Potatoes

Theme Mediterranean Salad

Classic Greek Salad

Strawberry Swirl Sponge with
Custard

Wednesday

Spicy Butternut Squash Soup

Pork Sausage

Chicken Shawarma Flatbread

Jacket Potatoes with Baked Beans

Peruvian Spiced Soya Mince
Wrap

Spicy Rice

Pickled Red Cabbage

Turkish Chickpea & Aubergine
Salad

Home Made Coleslaw

Mixed Fruit Crumble with Custard

Thursday

Cream of Mushroom Soup

Lamb Bolognaise

BBQ Chicken Meatballs (Halal)

Spinach & Ricotta Lasagne

Pasta with Tomato Sauce

Jacket Potato with Baked
Beans or Cheese

Green Beans

Peruvian Chargrilled Halloumi
Caesar Salad

Rocket, Spinach & Italian Cheese
Salad

Home Made Carrot Cake

Friday

Broccoli Soup

Beef Burger

Fish Fingers

Crispy Katsu Fish

Chips

Mushy Peas

Veggie Chickless Burger

Tempura of Vegetables

Jacket Potatoes with Baked
Beans or Cheese

Tuna & Sweet Corn Pasta Salad

Tomato, Rocket, Onion, Italian
Cheese Balsamic Vinegar & Salad

Raspberry Bakewell Tart
with Custard

Salad Items: Tomatoes, Plain cucumber, Plain beetroot, Herb leaf salad
sweetcorn, vinaigrette, fresh croutons, sunflower seeds & olive oil with lemon juice and black pepper

Dessert Option 2: Yoghurt, Jelly and Fresh Fruit will be served every day

All our meals are freshly made