

SALAD BAR AND BREAD
SERVED EVERYDAY!

Our menu's have our
Lead Chef's stamp of
approval! Our Lead Chef
Louis Davidson has
developed our menus with
the help of Chef's who are
in industry now to bring all
of the best bits we love
about food into our school
communities.

CHEF'S
APPROVAL

WEEK 2

MENU FOR SUMMER TERM

MONDAY

Vegetable Pizza
Margherita,
Sweetcorn (V)

Organic Pasta
Fusilli with
Marinara Sauce
(VG) (DF)

Carrot & Ginger Cake (V) (DF) or Fresh Fruit (VG) (DF) (GF)

TUESDAY

Garlic & Herb
Chicken, Roast New
Potatoes, Broccoli &
Gravy (GF) (DF)

Quorn & Veg
Rice Pot with
Sweet Chilli
Sauce (V) (DF)

Fresh Fruit (VG) (DF) (GF)

WEDNESDAY

Lamb Meatloaf,
Potato & Swede
Mash, Roasted
Carrots & Gravy (GF)

New Potato &
Spring Onion
Frittata, Roasted
Carrots (V) (DF) (GF)

Apricot Flapjack (VG) (DF) or Fresh Fruit (VG) (DF) (GF)

THURSDAY

Caribbean Jerk
Chicken, Rice and
Peas, Green Beans
(GF) (DF)

Organic Whole
Wheat Fusilli
Pasta with Basil
Pesto (VG) (DF)

Chocolate & Beetroot Cake (V) (DF) or Fresh Fruit (VG) (DF) (GF)

FRIDAY

Breaded Fish
Fingers, Oven Chips,
Garden Peas &
Ketchup (DF)

Veggie Sausage
Roll, Oven Chips,
Garden Peas &
Ketchup (V) (VG)

Pancakes & Fruit Compote (V) or Fresh Fruit (VG) (DF) (GF)

(V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE
(GF) GLUTEN-FREE