



WEEK ONE – SUMMER TERM LUNCH MENU – W/C 5 June, 26 June

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup Station	Freshly Made Soup with a Choice of Handmade Focaccia or Wholemeal and White Loaves and a Selection of Croutons, Herb Oil and Mixed Toasted Seeds.				
Main Dish and sides	Chipotle Turkey Chilli with Peppers and Kidney Beans finished with Fresh Coriander	Classic Green and Lean Beef Lasagne, Pickled Red Cabbage, Chef's Pesto, Parmesan and Marinated Olives	Roast Pork Loin, Lemon & Thyme Stuffing with Crackling, Gravy, Apple Sauce and Roast Potatoes	Panko Chicken Katsu Curry Served with Steamed Rice	Breaded Haddock or Jumbo Saveloy Served with Lemon Wedges, Tartare Sauce, Pickles, And Curry Sauce
Vegetarian Dish	Vegetable, Bean and Puy Lentil Chilli Finished with Fresh Coriander	Mediterranean Vegetable, Spinach and Lentil Lasagne	Caramelised Red Onion and Goats Cheese Quiche, Cherry Tomato and Spinach Salad	Sweet Potato Panko Katsu Curry Served with Steamed Rice	Buttermilk Quorn Burger with Sliced Tomatoes, Crisp Lettuce Vegan Burger Sauce, Pickles
Vegan Dish	Vegetable, Bean and Puy Lentil Chilli, Finished with Fresh Coriander	Mediterranean Vegetable, Spinach and Lentil Lasagne with Soya Cream Sauce and Vegan Cheese	Roasted Vegetable and Olive Puff Tart with Cherry Tomato and Spinach Salad	Sweet Potato Panko Katsu Curry Served with Steamed Rice	Quorn Burger With Sliced Tomatoes, Crisp Lettuce, Vegan Burger Sauce, Pickles
Sides	Roasted Broccoli, Sweetcorn, Lime Rice, Tortilla Chips and Chive Sour Cream	Garlic Bread And Fine Beans	Creamed Leeks, Seasonal Greens, and Honey Roasted Root Veg	Stir-Fried Green Vegetables and Prawn Crackers	Chips, Peas, And Mushy Peas



Deli Baguette Bar	Choice of Fillings Served Mondays, Wednesdays and Fridays				
Pasta and Jackets Bar	Baked Jacket and Sweet Potatoes, Baked Beans, Daily Special or Pasta with a Choice of Two Pasta Sauces, Pesto, Grated Cheese, and Marinated Olives				
Seasonal Salad Bar	Tomatoes, Cucumber, Mixed Leaves, Grated Carrot, Coleslaw, Sliced Peppers, Hummus and Flatbreads, One Compound Meat/Fish Salad, Two Compound Plant-Based Salads, Dressings, Croutons and Toasted Seeds				
Dessert	Syrup Sponge with Vanilla Custard	Raspberry and White Chocolate Flapjack	Sticky Toffee Pudding with Toffee Sauce or Cream	Hot Chocolate Pudding with Hot Chocolate Sauce	Arctic Roll with Summer Berry Compote
Cold Potted Desserts	A Selection of Jellies, Mousses, and Cold Potted Desserts				
Cold Desserts	Cookies and Cream Pot	Banoffee Pie Pot	Strawberry Shortcake Pot	Lemon and Lime Cheesecake Pot	Chocolate Orange Pot
Cut Fruits and Fruits To Grab 'N' Go	A Selection of Honeydew Melon, Watermelon, Pineapple, Grapes, and Orange Wedges				
<p><i>Menus may be subject to change depending on the circumstances of the daily business.</i></p> <p><i>If you have a food allergy or intolerance, please speak to a member of the Catering team, who will be happy to help with your menu selection.</i></p>					