



**WEEK TWO– SUMMER TERM LUNCH MENU – W/C 12 June, 3 July**

	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	Traditional Cottage Pie Crusted with Cheddar Cheese served with Sauté Greens and Glazed Carrots	Creamy Chicken, Leek, and Mushroom Puff Pie	Honey and Mustard Glazed Roast Gammon, served with Sage and Orange Stuffing and Gravy	Mild Chicken Madras Curry served with Turmeric Rice and Poppadom's	Prime Beef or Breaded Chicken Burger served in a Brioche Bun with Sliced Tomato, Crisp Lettuce, Gherkins and Burger Sauce
Vegetarian Dish	Shepherdess Pie Vegetable and Lentil Cottage Pie	Caramelised Red onion and Goats Cheese Tart	Quorn Sausage Toad in the Hole with Crispy Leeks and Onion Gravy	Sweet Potato and Chickpea Channa Marsala served with Turmeric Rice	Chickpea Falafel Burger in a Vegan Brioche Bun, Pickled Cabbage, Tahini Mayo and Zaatar Spiced Salsa
Vegan Dish	Shepherdess Pie Vegetable and Lentil Cottage Pie	Mediterranean Roasted Vegetable Puff Tart with Salsa Verde	Quorn Sausage Toad in the Hole with Crispy Leeks and Onion Gravy	Sweet potato and Chickpea Channa Marsala served with Turmeric Rice	Chickpea Falafel Burger in a Vegan Brioche Bun, Pickled Cabbage, Tahini Mayo and Zaatar Spiced Salsa
Sides	Sauté Greens and Glazed Carrots	Herb Buttered Steamed New Potatoes, Broccoli and Roasted Courgettes	Creamed leeks, Roast Potatoes, Seasonal Vegetable Medley	Poppadoms, Mango Chutney, Cucumber Raita, Tomato and Red Onion Salad, Green Chutney	Chunky Chips, Sweetcorn and Peas, Coleslaw



Deli Baguette Bar	Choice of Filled Baguettes 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	Creamy Vanilla Rice Pudding with Summer Berry Compote	Dark Chocolate and Orange Sponge with White Chocolate Custard	Mixed Berry Sponge with Crumble Top and Fresh Pouring Cream	Salted Caramel and Banana Cake with Vanilla Sauce	Fairtrade Chocolate Brownie with Fresh Cream
Cold Potted Desserts	A Selection of Jellies, Mousses, and Cold Potted Desserts				
Cold Desserts	Black Forest Gateaux Cream Pot	Key Lime Pie Pot	Chocolate Cheesecake Pot	Freemen's Mess Pot	Lemon Cheesecake with Ginger Crumb
Cut Fruits and Fruits To Grab 'N' Go	A Selection of Honeydew Melon, Watermelon, Pineapple, Grapes, and Orange Wedges				

*Menus may be subject to change depending on the circumstances of the daily business.*

*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.*