



**WEEK THREE– SUMMER TERM LUNCH MENU – W/C 19 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	Green and Lean Pasta Bolognese with Seasonal Leaf Salad Chef's Pesto, Marinated Olives, and Grated Cheese	Beef Strips with Peppers and Mushrooms in Black Bean Sauce	Pork and Leek Sausages topped with Crispy Onions with Caramelised Onion Gravy	Sauté Chicken Fajitas with Peppers and Onions, Tortilla Wraps, Guacamole, Salsa, and Sour Cream	<b><u>Freemando's Friday</u></b> Peri Peri Chicken Legs served with Chimichurri
Vegetarian Dish	Three Cheese Tortellini tossed with Spinach, Cherry Tomatoes	Sweet Chilli Sesame Tofu	Gnocchi with Field Mushrooms, Tenderstem Broccoli, Parsley, Tarragon and Crumbled Feta Cheese	Quorn and Bean Enchiladas	Chunky Roasted Vegetables with Grilled Halloumi and Chimichurri
Vegan Dish	Quorn and Sofrito Ragù with Spaghetti	Sweet Chilli Sesame Tofu	Boston Mixed Bean and Quorn Sausage Cassoulet with Peppers	Dirty Wing Burrito	Smokey Vegetable Paella
Sides	Garlic Bread, Roasted Broccoli	Egg Fried Rice, Stir Fried Vegetables with Pak Choi, Prawn Crackers, Pickled Cucumber	Champ Mash, Buttered Cabbages, Honey Roast Parsnips and Carrots	Dirty Rice with Beans, Roasted Courgettes, Sweetcorn	Cajun Fries, Sweetcorn with Peppers, Tossed Feta and Olive Salad



Deli Baguette Bar	Selection 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	Lemon and Berry Drizzle Sponge and Fresh Cream	'Old Skool' Iced Vanilla Cake with Sprinkles	Rhubarb and Apple Oat Crumble and Custard	Bakewell Tart Slice with Fresh Cream	Selection of Ice Creams
Cold Potted Desserts	A Selection of Jellies, Mousses, and Cold Potted Desserts				
Cold Desserts	Chocolate Mousse Pot	Classic Lemon Posset Pot	Raspberry Fool Pot	Oreo Cheesecake Pot	Peach and Raspberry Mess with Granola
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>					