

# Summer Menu 2024

Weeks Commencing – 8<sup>th</sup> April,  
29<sup>th</sup> April, 20<sup>th</sup> May, 10<sup>th</sup> June,  
1<sup>st</sup> July

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Soup of the Day Served with Crusty Bread				
Main Course 1	Local Sausages with Fried Onions & Gravy	Chicken Shawarma with Khobez Flatbreads with Minted Cabbage and Humus & Tzatziki	Chicken & Prawn Paella	Katsu Chicken & Curry Sauce	BBQ Chicken & Sweetcorn Pizza Slices
Main Course 2	Steak & Mushroom Filo Pie	Lamb Moussaka	Beef Bolognese	Char Sui Pork with Noodles and Beansprouts	Cheese & Bacon Turnovers
Vegetarian	Vegetarian Sausages with Fried Onions & Gravy	Homemade Falafels on Khobez Flatbreads with Minted Cabbage and Humus & Tzatziki	Cheese & Potato Layer Pie	Plant Based Katsu 'chicken'	Ravioli in a Homemade Tomato & Basil Sauce
Potato/Carbs	Mashed Potatoes	Lightly Spiced Roasted Baby New Potatoes	Medley of Pasta – Tricolour and wholewheat	Steamed Rice	Chips
Vegetables	Garden Peas Carrots	Honey Roasted Carrots Steamed Green Beans with Sesame	Sweetcorn	Stir Fry Vegetables with Sesame, Soy & Garlic	Baked Beans Garden Peas
Jacket Potato/Pasta Bar	Freshly Cooked Oven Baked Potatoes Served Daily With Choice Of Baked Beans, Tuna Mayo				
Salad Bar	Assorted Salad items Daily, Including Lettuce, Cucumber & Tomato, Freshly made slaw, and Compound Salads				
Deli Bar	A Selection Of Homemade Grab & Go, Deli Style Sandwiches, Wraps & Baguettes				
Hot Dessert	Red Cherry Crumble and Cream	Rice Pudding with Fruit Compote	Chocolate Sponge & Chocolate Custard	Waffle-Berry Pudding & Cream	Chefs Choice
Cold Desserts & Fruit	A Selection Of Dessert, Yoghurt Pots, Jelly, Fruit Salad & Sliced Seasonal Fruits				

# Summer Menu 2024

Weeks Commencing –  
15<sup>th</sup> April, 6<sup>th</sup> May, 27<sup>th</sup> May,  
17<sup>th</sup> June

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Soup of the Day Served with Crusty Bread				
Main Course 1	Pork Meatballs In Tomato Sauce	Beef Burritos with Accompaniments	Chicken Burger With Accompaniments	Sweet & Sour Crispy Chicken,	Jumbo Sausage & Curry Sauce
Main Course 2	Chicken Carbonara	Lamb Tagine With Jewelled Cous Cous	Beef Burger With Accompaniments	Stir Fried Beef and Peppers in Garlic & Soy	Piri Piri Chicken Wraps & Accompaniments <i>(Mild for Jr School)</i>
Vegetarian	Vegetarian Meatballs In Tomato Sauce	Cheesy Red Lentil Pie	Plant Based 'Chicken Or Beef' Burger With Accompaniments	Mini Vegetable Spring Rolls with Sweet & Sour Sauce	Cheesy Bean Bakes
Potato/Carbs	Medley of Pasta – Tricolour and wholewheat	Baby New Potatoes with Olive oil Garlic and Basil Dressing	Potato Wedges	Egg Fried Rice & Prawn Crackers	Chips
Vegetables	Garden peas Sweetcorn	Roasted Mediterranean Vegetables	Roasted Corn Cobs Rainbow Coleslaw	Stir Fried Vegetables	Baked Beans Garden Peas
Jacket Potato/Pasta Bar	Freshly Cooked Oven Baked Potatoes Served Daily With Choice Of Baked Beans, Tuna Mayo				
Salad Bar	Assorted Salad items Daily, Including Lettuce, Cucumber & Tomato, Freshly made slaw, and Compound Salads				
Deli Bar	A Selection Of Homemade Grab & Go, Deli Style Sandwiches, Wraps & Baguettes				
Hot Dessert	Strawberry Shortcake & Cream	Pear & Toffee Crumble with Custard	Rice Pudding with Fruit Compote	Black Forest Sponge & Vanilla Cream	Chefs Choice
Cold Desserts & Fruit	A Selection Of Dessert, Yoghurt Pots, Jelly, Fruit Salad & Sliced Seasonal Fruits				



# Summer Menu 2024

Weeks Commencing –  
22<sup>nd</sup> April, 13<sup>th</sup> May, 3<sup>rd</sup> June,  
24<sup>th</sup> June

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Soup of the Day Served with Crusty Bread				
Main Course 1	Chicken Kiev	Creamy Chicken & Mushroom With Garlic Bread	Roast Pork, Stuffing and Apple Sauce – With optional Bap	Chicken Korma With Accompaniments	Breaded Fish with Homemade Tartare Sauce
Main Course 2	Homemade Mince & Onion Pie	Meat Feast Sauce With Garlic Bread	Hunters Chicken Bake with Cheesy Crunchy Nacho Crust	Beef Madras with Peppers Cheese & Tomato Pasta <i>(Additional Jr School option)</i>	Cornish Pasties
Vegetarian	Creamy Garlic Mushrooms in a Pastry Tart	Chunky Roasted Vegetable, Tomato and Basil	Broccoli & Stilton Quiche	Butternut Squash & Chickpea Masala	Cheese & Tomato Turnovers
Potato/Carbs	Steamed Buttered Baby New Potatoes	Medley of Pasta – Tricolour and wholewheat	Roast Potatoes	Pilaf Rice	Chips
Vegetables	Steamed Broccoli Steamed Green Beans	Garden Peas Sweetcorn	Steamed Carrots	Cauliflower & Spinach Curry Garden Peas	Baked Beans Mushy Peas
Jacket Potato/Pasta Bar	Freshly Cooked Oven Baked Potatoes Served Daily With Choice Of Baked Beans, Tuna Mayo				
Salad Bar	Assorted Salad items Daily, Including Lettuce, Cucumber & Tomato, Freshly made slaw, and Compound Salads				
Deli Bar	A Selection Of Homemade Grab & Go, Deli Style Sandwiches, Wraps & Baguettes				
Hot Dessert	Ginger & Pineapple Sponge & Custard	Pain Au Chocolate Pudding & Cream	Rice Pudding with Fruit Compote	Jam Sponge & Custard	Chefs Choice
Cold Desserts & Fruit	A Selection Of Dessert, Yoghurt Pots, Jelly, Fruit Salad & Sliced Seasonal Fruits				