

# Spring Menu 2024

Weeks Commencing – 8<sup>th</sup> Jan,  
29<sup>th</sup> Jan, 19<sup>th</sup> Feb, 11<sup>th</sup> Mar

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Soup of the Day Served with Crusty Bread				
Main Course 1	Chicken Katsu Curry	<b>Pizza Day</b> Pepperoni Pizza	Lasagne	Chicken Shwarma with Khobez Flatbreads with Minted Cabbage and Humus & Tzatziki	Sausage Roll With Chip Shop Curry Sauce
Main Course 2	Stir Fry Beef in Black Bean Sauce	Hawaiian Pizza	Meat Feast Pasta	Mediterranean Beef with Olives & Feta	Jumbo Fish Fingers with Homemade Tartare Sauce
Vegetarian	Plant Based Katsu 'Chicken' Curry	Cheese & Tomato	Four Cheese Ravioli in Green Pesto	Falafals on Khobez Flatbreads with Minted Cabbage and Humus & Tzatziki	Butternut Squash, Sage and Pea Risotto
Potato/Carbs	Steamed Rice	Noisette Potatoes	Garlic Bread	Lightly Spiced Roasted Baby New Potatoes	Chips
Vegetables	Asian Vegetables Garden Peas	Baked Beans Steamed Sweetcorn	Tossed Salad Coleslaw Steamed Broccoli	Honey Roasted Carrots Steamed Green Beans	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	Dutch Apple Crumble & Custard	Rice Pudding & Fruit Compote	Warm Lemon Drizzle Cake with Cream	Pain Au chocolate Pudding and Vanilla Sauce	Chef Choice
Cold Desserts & Fruit	A Selection Of Dessert, Yoghurt Pots, Jelly, Fruit Salad & Sliced Seasonal Fruits				

Special Dietary Meals Available On Request

# Spring Menu 2024

Weeks Commencing – 15<sup>th</sup> Jan,  
5<sup>th</sup> Feb, 26<sup>th</sup> Feb, 18<sup>th</sup> Mar

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Soup of the Day Served with Crusty Bread				
Main Course 1	Local Sausages with Fried Onions & Gravy	Spaghetti Bolognaise	Roast Pork With Stuffing & Apple sauce <i>(In a bap Optional)</i>	Thai Green Beef & Curry With Prawn Crackers	Fish In Batter and Homemade Tartare Sacue
Main Course 2	Homemade Steak & Vegetable Pie	Chicken Arrabbiata	Ocean Pie	Chicken Kiev's	Cheese & Bacon Turnovers
Vegetarian	Vegetarian Sausages with Fried Onions & Gravy	Tomato Olive and Basil Sauce	Roasted Vegetable and Tofu Parcels	Mixed Vegetable Red Thai Curry	Cheese & Tomato Turnovers
Potato/Carbs	Mashed Potatoes	Spaghetti & Garlic Bread	Roast Potatoes	Steamed Rice	Chips
Vegetables	Garden Peas Carrots	Steamed Sweetcorn Steamed Green Beans	Honey Roast Parsnips Steamed Broccoli	Medley Of Steamed 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	Peach & Raspberry Crumble & Cream	Strawberry Shortcake & Custard	Rice Pudding & Fruit Compote	Chocolate Sponge & Chocolate Custard	Chef Choice
Cold Desserts & Fruit	A Selection Of Dessert, Yoghurt Pots, Jelly, Fruit Salad & Sliced Seasonal Fruits				

Special Dietary Meals Available On Request



# Spring Menu 2024

Weeks Commencing – 22<sup>nd</sup> Jan.  
4<sup>th</sup> Mar

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Soup of the Day Served with Crusty Bread				
Main Course 1	Pork Meatball in a Tomato Sauce	Beef Burgers <i>With Accompaniments</i>	Roast Beef & Yorkshire Pudding	Gochujang Chicken Noodles <i>(Un-spiced for Juniors)</i>	Gammon Steak Hawaiian Style
Main Course 2	Poached Fish in a Spicy Nduja Sauce, With Herby Mash	Chicken Burgers <i>With Accompaniments</i>	Pork Stroganoff	Mild Chill Con Carne <i>With Accompaniments</i>	Jerk Chicken Wraps With A Spicy Jerk Slaw
Vegetarian	Vegetarian Meatballs in a Tomato Sauce	Plant Based Burger <i>With Accompaniments</i>	Mushroom Stroganoff	Roasted Butternut Squash, Sweet Potato and Bean Chilli	Four Cheese Tortellini in a Tomato Sauce
Potato/Carbs	Medley of Pasta – Tricolour and wholewheat	Lightly Spiced Potato Wedges	Roast Potatoes	Steamed Rice	Chips
Vegetables	Peas Sweetcorn	Rainbow Coleslaw Mini Corn on the Cob	Steamed Cauliflower & Broccoli	Medley of 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 Crumble & Custard	Rice Pudding & Fruit Compote	Golden Syrup Sponge & Custard	Waffle Berry Pudding & Cream	Chef Choice
Cold Desserts & Fruit	A Selection Of Dessert, Yoghurt Pots, Jelly, Fruit Salad & Sliced Seasonal Fruits				