

## BROMSGROVE

## ACADEMIC RIGOUR

Week 1 - Lunch	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Homemade soup of the day with Handmade Bread, Croutons, Seeds	Homemade soup of the day with Handmade Bread, Croutons, Seeds	Homemade soup of the day with Handmade Bread, Croutons, Seeds	Homemade soup of the day with Handmade Bread, Croutons, Seeds	Homemade soup of the day with Handmade Bread, Croutons, Seeds
Main Course 1	Mildly Spiced Mexican Beef and hidden vegetable Chilli	Authentic Chicken curry	Italian Beef Bolognaise with parmesan	Roast garlic marinaded chicken thighs, Rich gravy	MSC Traditional breaded fish fingers, battered pollock, lemon wedges, curry sauce, tartare sauce
Main Course 2	Mildly spiced Mexican Sweet potato and lentil Chilli stacker with nacho crust	Authentic Vegetable and chickpea curry	Roasted vegetable Lasagna	Handmade vegan Sausage roll with caramalised onions and tomato sauce	Indian Vegetable samosa, Tomato and onion salad, Riata
Pasta or jacket potato	Mac'n'cheese with crispy onions	Tomato and spinach pasta bake with garlic and chese crumb	Jacket potato with beans and cheese	Spaghetti with a simple tomato and basil sauce	Jacket potato with beans, cheese or tuna mayo
On the Side	Potato wedges	Steamed Rice, Popadoms, Riata, Chutney	Garlic bread slices, Assorted pasta shapes	Roast potatoes	Chip shop chips
Vegetables	Steamed carrots and Peas	Steamed leeks and brocolli	Sweetcorn and roasted red onions	Medley of vegetables	Baked Beans
Daily Dessert	Churros with Chocolate sauce	Vegan Ginger cake	lced sprinkle cake	Traditional flapjack with vanilla custard	Lemon drizzle cake with cream
Everyday	Fruit Jelly, Flavoured Yogurt	Fruit Jelly, Flavoured Yogurt	Fruit Jelly, Flavoured Yogurt	Fruit Jelly, Flavoured Yogurt	Fruit Jelly, Flavoured Yogurt
Cut Fruit	Freshly cut fruit selection	Freshly cut fruit selection	Freshly cut fruit selection	Freshly cut fruit selection	Freshly cut fruit selection

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