



Week 3 - 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	Authentic Chicken Korma	Lamb and vegetable ragu with handmade baked tortilla spears	Italian Beef Lasagna glazed with cheddar cheese	Roast Pork loin with Sage and Onion Stuffing, gravy	MSC Traditional breaded fish fingers, battered pollock, lemon wedges, curry sauce, tartare sauce
Main Course 2	Authentic vegetable and Chickpea dahl	Summer vegetable and quorn cottage pie topped with sweet potato mash	Roasted vegetable and lentil lasagne	Homemade summer vegetable and feta tart	Sweet pepper, tomato and mozzarella bruschetta
Pasta or Jacket potato	Jacket potatoes with beans and cheese	spaghetti with tomato, basil sauce	Jacket Potato with Beans and cheese	Beef ragu bake	Assorted pasta with Cheese sauce
On the Side	Steamed rice, naan braed shards, Riata, mango chutney	Creamy mash	Garlic bread slices	Roast potatoes	Chip Shop Chips
Vegetables	Steamed carrots and peas	Brocoli and sweetcorn	Sweetcorn and red onions	Medley of vegetables	Baked Beans
Daily Dessert	Sticky toffee pudding with butterscotch sauce	Fruity Tuesday - build your own fruit and yoghurt pot	Banana Cake with toffee drizzle	Flapjack and custard	Winterfold chocolate slice
Every day	Fruit Jelly, Flavoured Yogurt		Fruit Jelly, Flavoured yogurt	Fruity Flapjack	Fruit Jelly, Flavoured yogurt
Cut Fruit	Freshly cut fruit selection		Freshly cut fruit selection	Freshly cut fruit selection	Freshly cut fruit selection