

# THE MENU



ALL FOOD IS PREPARED FRESHLY AND COOKED AT THE SCHOOL, WE ALSO CATER FOR DIETARY NEEDS!  
 GLUTEN & DAIRY FREE, LACTOSE INTOLERANT, CELIAC DISEASE, NON PORK EATERS, VEGETARIAN and VEGAN  
 PLEASE JUST INTRODUCE YOURSELF AND LET US KNOW IN ADVANCE WHAT DAYS YOU WOULD LIKE TO EAT AND WE WILL CATER FOR YOU

DATE	OPTION 1 (M)	OPTION 2 (V)	SERVED WITH	DESSERT
<b>MON</b> 19/2/18	<b>PASTA RAGU</b> (CHOPPED TOMATOES, CHUNKY CARROTS, DICED ONIONS COOKED SLOWLY INTO A TOMATO SAUCE)		<b>GARLIC FUSILLI PASTA AND SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
	<b>PLAIN CHEESE PASTA</b> <b>TUNA MAYONNAISE PASTA</b> <b>PLAIN TUNA PASTA</b>			
<b>TUE</b> 20/2/18	<b>CHICKEN KORMA</b> (ROASTED DICED CHICKEN MARINATED IN A KORMA PASTE. SIMMERED IN A CREAMY COCONUT SAUCE WITH CUT GREEN BEANS)		<b>BRAISED VEGETABLE RICE</b> (SERVED WITH BRAISED VEGETABLE RICE, RICE COOKED IN VEGETABLE STOCK WITH DICED ONIONS, CARROTS, GARLIC, PEAS AND SWEETCORN)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
	<b>MUSHROOM KORMA</b> (SAUTÉED MUSHROOMS, SIMMERED IN A CREAMY COCONUT SAUCE WITH CUT GREEN BEANS)			<b>YOGURT POT - PEACH, STRAWBERRY OR RASPBERRY</b>
<b>WED</b> 21/2/18	<b>JACKET POTATO SERVED WITH</b> BEANS AND CHEESE, SAUSAGE BEANS AND CHEESE OR TUNA MAYONNAISE		<b>SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
				<b>GINGER FAIRINGS</b>
<b>THUR</b> 22/2/18	<b>BEEF AND BEAN HOTPOT</b> (MINCED BEEF, DICED ONIONS, DICED CARROTS, BEEF STOCK, GARLIC, CHOPPED TOMATOES, TOMATO PUREE, BEEF GRAVY, BAKED BEANS, PEAS, SLICED NEW POTATOES, OREGANO, BASIL, BLACK PEPPER)	<b>BEAN AND VEGETABLE HOTPOT</b> (COURGETTE, BUTTERNUT SQUASH, BROCCOLI, DICED ONIONS, DICED CARROTS, VEGETABLE STOCK, GARLIC, CHOPPED TOMATOES, TOMATO PUREE, VEGETARIAN GRAVY, BAKED BEANS, PEAS, SLICED NEW POTATOES, OREGANO, BASIL, BLACK PEPPER)	<b>PEAS AND SWEETCORN</b>	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
<b>FRI</b> 23/2/18	<b>FLOURED BREAD ROLLS - VARIOUS FILLINGS</b> HAM AND CUCUMBER HAM (PLAIN) CHEESE AND TOMATO CHEESE (PLAIN) EGG MAYONNAISE EGG (PLAIN) VEGAN SALAD ROLL		<b>SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
				<b>CARROT AND ORANGE CAKE</b>



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DATE	OPTION 1 (M)	OPTION 2 (V)	SERVED WITH	DESSERT
MON 26/2/18	<b>JACKET POTATO</b> SERVED WITH BEANS AND CHEESE, SAUSAGE BEANS AND CHEESE OR TUNA MAYONNAISE		<b>SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
TUE 27/2/18	<b>CHICKEN CASSEROLE.</b> (ROASTED DICED CHICKEN, WITH CHUNKY CARROTS, DICED ONIONS, BROCCOLI, PEAS AND SWEETCORN IN A GRAVY SAUCE)  <b>VEGETABLE CASSEROLE</b> (ROASTED COURGETTE, BUTTERNUT SQUASH CHUNKY CARROTS, DICED ONIONS, BROCCOLI, PEAS AND SWEETCORN IN A GRAVY SAUCE)		<b>BRAISED VEGETABLE RICE</b> (SERVED WITH BRAISED VEGETABLE RICE, RICE COOKED IN VEGETABLE STOCK WITH DICED ONIONS, CARROTS, GARLIC, PEAS AND SWEETCORN)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)  <b>YOGURT POT - PEACH, STRAWBERRY OR RASPBERRY</b>
WED 28/2/18	<b>HAM AND CHEESE PIZZA.</b>  <b>MARGARITA PIZZA,</b> (CHEESE & TOMATO)  DAIRY FREE, GLUTEN FREE, LACTOSE FREE PIZZA IS ALSO AVAILABLE IF BOOKED IN ADVANCE		<b>SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)  <b>CHOCOLATE CAKE</b>
THUR 1/3/18	<b>HICKORY BBQ CHICKEN.</b> (DICED CHICKEN ROASTED WITH CARROTS, ONIONS AND SWEETCORN IN A SWEET SMOKEY BBQ SAUCE - NOT SPICY)	<b>HICKORY BBQ VEGETABLES.</b> (DICED BUTTERNUT SQUASH & COURGETTE ROASTED WITH CARROTS, ONIONS AND SWEETCORN IN A SWEET SMOKEY BBQ SAUCE - NOT SPICY)	<b>BRAISED VEGETABLE RICE</b> (OUR RICE DISHES ARE SERVED WITH BRAISED VEGETABLE RICE, RICE COOKED IN VEGETABLE STOCK WITH DICED ONIONS, CARROTS, GARLIC, PEAS AND SWEETCORN)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
FRI 2/3/18	<b>BEEF LASAGNE.</b> (MINCED BEEF, DICED ONIONS, DICED CARROTS, BEEF STOCK, GARLIC, CHOPPED TOMATOES, TOMATO PUREE, OREGANO, BASIL, BLACK PEPPER, WITH A CHEESY BÉCHAMEL SAUCE IN EACH LAYER WITH GRATED CHEESE)	<b>MIXED VEGETABLE LASAGNE.</b> (BUTTERNUT SQUASH, COURGETTE, DICED ONIONS, DICED CARROTS, VEGETABLE STOCK, GARLIC, CHOPPED TOMATOES, TOMATO PUREE, OREGANO, BASIL, BLACK PEPPER, WITH A CHEESY BÉCHAMEL SAUCE IN EACH LAYER WITH GRATED CHEESE ON TOP)	<b>SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)  <b>OAT AND RAISIN COOKIES</b>



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DATE	OPTION 1 (M)	OPTION 2 (V)	SERVED WITH	DESSERT
<b>MON</b> 5/3/18	<b>HAM CARBONARA</b> CHEESY GARLIC SAUCE WITH SLICED HAM, PEAS AND SWEETCORN		<b>GARLIC FUSILLI PASTA AND OUR SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER.</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
	<b>CARBONARA</b> CHEESY GARLIC SAUCE WITH MUSHROOMS, PEAS AND SWEETCORN			
	<b>PLAIN PASTA</b> PLAIN PASTA WITH CHEESE			
<b>TUE</b> 6/3/18	<b>JACKET POTATO</b> SERVED WITH  CORONATION CHICKEN CORONATION MUSHROOMS BEANS AND CHEESE PLAIN CHEESE		<b>OUR SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
<b>WED</b> 7/3/18	<b>CHILLI CON CARNIE</b> (NON SPICY OPTION AVAILABLE)  (MINCED BEEF, DICED ONIONS, DICED, BEEF STOCK, GARLIC, CHOPPED TOMATOES, TOMATO PUREE, OREGANO, BASIL, BLACK PEPPER, BALSAMIC VINEGAR, CHILLI FLAKES AND CUMIN)	<b>FIVE BEAN CHILLI CON CARNIE.</b> (NON SPICY OPTION AVAILABLE)  (FIVE BEAN SALAD, DICED ONIONS, GARLIC, CHOPPED TOMATOES, TOMATO PUREE, OREGANO, BASIL, BLACK PEPPER, BALSAMIC VINEGAR, CHILLI FLAKES AND CUMIN)	<b>BRAISED VEGETABLE RICE, SOUR CREAM, GRATED CHEDDAR CHEESE.</b> (BRAISED VEGETABLE RICE, RICE COOKED IN VEGETABLE STOCK WITH DICED ONIONS, CARROTS, GARLIC, PEAS AND SWEETCORN)	<b>FRUIT PLATTER.</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
<b>THUR</b> 8/3/18	<b>BEEF LASAGNE.</b> (MINCED BEEF, DICED ONIONS, DICED CARROTS, BEEF STOCK, GARLIC, CHOPPED TOMATOES, TOMATO PUREE, OREGANO, BASIL, BLACK PEPPER, WITH A CHEESY BÉCHAMEL SAUCE IN EACH LAYER WITH GRATED CHEESE ON TOP)	<b>MIXED VEGETABLE LASAGNE.</b> (BUTTERNUT SQUASH, COURGETTE, DICED ONIONS, DICED CARROTS, VEGETABLE STOCK, GARLIC, CHOPPED TOMATOES, TOMATO PUREE, OREGANO, BASIL, BLACK PEPPER, WITH A CHEESY BÉCHAMEL SAUCE IN EACH LAYER WITH GRATED CHEESE)	<b>OUR SALAD BAR.</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER.</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
<b>FRID</b> 9/3/18	<b>FLOURED BREAD ROLLS AVAILABLE WITH VARIOUS FILLINGS</b> TUNA (PLAIN) TUNA MAYONNAISE CHEESE AND TOMATO CHEESE (PLAIN) EGG MAYONNAISE EGG (PLAIN)		<b>OUR SALAD BAR.</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING).	<b>FRUIT PLATTER.</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
				<b>TOFFEE COOKIES</b>



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DATE	OPTION 1 (M) 	OPTION 2 (V) 	SERVED WITH	DESSERT
<b>MON</b> 12/3/18	<b>PASTA RAGU</b> (CHOPPED TOMATOES, CHUNKY CARROTS, DICED ONIONS COOKED SLOWLY INTO A TOMATO SAUCE)		<b>GARLIC FUSILLI PASTA AND SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESRAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
	<b>TUNA PASTA SALAD</b> PLAIN TUNA PASTA SALAD (NO MAYONNAISE)			
	<b>PLAIN CHEESE PASTA.</b>			
<b>TUE</b> 13/3/18	<b>SAUSAGE CASSEROLE.</b> (ROASTED SAUSAGES, WITH CHUNKY CARROTS, DICED ONIONS, BROCCOLI, PEAS AND SWEETCORN IN A GRAVY SAUCE)		<b>SERVED WITH,</b> ROASTED GARLIC NEW POTATO'S.	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
	<b>QUORN SAUSAGE CASSEROLE.</b> (ROASTED QUORN SAUSAGES WITH CHUNKY CARROTS, DICED ONIONS, BROCCOLI, PEAS AND SWEETCORN IN A GRAVY SAUCE)			<b>YOGURT POT - PEACH, STRAWBERRY OR RASPBERRY</b>
<b>WED</b> 14/3/18	<b>SPRING CHICKEN.</b> (ROASTED CHICKEN IN A PESTO SAUCE WITH BROCCOLI, GREEN BEANS, CARROTS, SAUTÉED CABBAGE)		<b>BRAISED VEGETABLE RICE.</b>  OUR RICE DISHES ARE SERVED WITH BRAISED VEGETABLE RICE, RICE COOKED IN VEGETABLE STOCK WITH DICED ONIONS, CARROTS, GARLIC, PEAS AND SWEETCORN.	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
	<b>SPRING VEGETABLES.</b> (SAUTÉED MUSHROOMS, SAUTÉED CABBAGE IN A PESTO SAUCE WITH BROCCOLI, GREEN BEANS, CARROTS)			<b>RASPBERRY CAKE</b>
<b>THUR</b> 15/3/18	<b>PEPPERONI PIZZA.</b>		<b>SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESRAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
	<b>MARGARITA PIZZA.</b> (CHEESE & TOMATO)			
	DAIRY FREE, GLUTEN FREE, LACTOSE FREE PIZZA IS ALSO AVAILABLE IF BOOKED IN ADVANCE.			
<b>FRI</b> 16/3/18	<b>JACKET POTATO</b> SERVED WITH  TUNA MAYONNAISE TUNA (PLAIN) BEANS AND CHEESE		<b>SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESRAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
				<b>LEMON &amp; SHORTBREAD CAKE</b>





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DATE	OPTION 1 (M)	OPTION 2 (V)	SERVED WITH	DESSERT
MON 19/3/18	<b>JACKET POTATO</b> SERVED WITH <b>SAUSAGE AND BEANS.</b> <b>BEANS AND CHEESE.</b> ALL WITH OPTIONAL CHEESE, OR JACKET POTATO AND CHEESE		<b>SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
TUE 20/3/18	<b>BEEF AND BEAN HOTPOT.</b> (MINCED BEEF, DICED ONIONS, DICED CARROTS, BEEF STOCK, GARLIC, CHOPPED TOMATOES, TOMATO PUREE, BEEF GRAVY, BAKED BEANS, PEAS, SLICED NEW POTATOES, OREGANO, BASIL, BLACK PEPPER)  <b>BEAN AND VEGETABLE HOTPOT.</b> (COURGETTE, BUTTERNUT SQUASH, BROCCOLI, DICED ONIONS, DICED CARROTS, VEGETABLE STOCK, GARLIC, CHOPPED TOMATOES, TOMATO PUREE, VEGETARIAN GRAVY, BAKED BEANS, PEAS, SLICED NEW POTATOES, OREGANO, BASIL, BLACK PEPPER)		PEAS AND SWEETCORN.	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)  <b>YOGURT POT - PEACH, STRAWBERRY OR RASPBERRY</b>
WED 21/3/18	<b>HAM CARBONARA.</b> (CHEESY GARLIC SAUCE WITH SLICED HAM, PEAS AND SWEETCORN)  <b>CARBONARA</b> (CHEESY GARLIC SAUCE WITH MUSHROOMS, PEAS AND SWEETCORN)  <b>PLAIN PASTA</b> (PLAIN PASTA WITH CHEESE)		<b>GARLIC FUSILLI PASTA &amp; SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)  <b>DATE CRUMBLE</b>
THUR 22/3/18	<b>CHICKEN CASSEROLE.</b> (ROASTED DICED CHICKEN, WITH CHUNKY CARROTS, DICED ONIONS, BROCCOLI, PEAS AND SWEETCORN IN A GRAVY SAUCE)  <b>VEGETABLE CASSEROLE.</b> (ROASTED COURGETTE, BUTTERNUT SQUASH CHUNKY CARROTS, DICED ONIONS, BROCCOLI, PEAS AND SWEETCORN IN A GRAVY SAUCE)		ROASTED GARLIC NEW POTATO'S.	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
FRI 23/3/18	<b>FLOURED BREAD ROLLS AVAILABLE WITH VARIOUS FILLINGS.</b> HAM AND CUCUMBER HAM (PLAIN) CHEESE AND TOMATO CHEESE (PLAIN) EGG MAYONNAISE EGG (PLAIN) VEGAN SALAD ROLL		<b>SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)  <b>CHOCLOATE COOKIES</b>



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<b>MON</b> 26/3/18	<b>JACKET POTATO SERVED WITH,</b> CORONATION CHICKEN CORONATION MUSHROOMS BEANS AND CHEESE		<b>SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
<b>TUE</b> 27/3/18	<b>SAUSAGE CASSEROLE.</b> (ROASTED SAUSAGES, WITH CHUNKY CARROTS, DICED ONIONS, BROCCOLI, PEAS AND SWEETCORN IN A GRAVY SAUCE)		ROASTED GARLIC NEW POTATOS	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
	<b>QUORN SAUSAGE CASSEROLE</b> (ROASTED QUORN SAUSAGES WITH CHUNKY CARROTS, DICED ONIONS, BROCCOLI, PEAS AND SWEETCORN IN A GRAVY SAUCE)			
<b>WED</b> 28/3/18	<b>CHICKEN KORMA</b> (ROASTED DICED CHICKEN MARINATED IN A KORMA PASTE. SIMMERED IN A CREAMY COCONUT SAUCE WITH CUT GREEN BEANS)		<b>BRAISED VEGETABLE RICE</b> (BRAISED VEGETABLE RICE, RICE COOKED IN VEGETABLE STOCK WITH DICED ONIONS, CARROTS, GARLIC, PEAS AND SWEETCORN)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
	<b>MUSHROOM KORMA</b> (SAUTÉED MUSHROOMS, SIMMERED IN A CREAMY COCONUT SAUCE WITH CUT GREEN BEANS)			<b>FLAPJACK.</b>
<b>THUR</b> 29/3/18	<b>PASTA RAGU</b> (CHOPPED TOMATOES, CHUNKY CARROTS, DICED ONIONS COOKED SLOWLY INTO A TOMATO SAUCE)		<b>GARLIC FUSILLI PASTA &amp; SALAD BAR</b> (MIXED LEAVES, ICEBERG LETTUCE, CHERRY TOMATOES, CHOPPED BEETROOT, COLESLAW, COUSCOUS, PASTA SALAD, HONEY MUSTARD DRESSING & SWEET MAYONNAISE DRESSING)	<b>FRUIT PLATTER</b> (BANANAS, ORANGES, WATERMELON, KIWI, APPLES)
	<b>TUNA PASTA SALAD</b> PLAIN TUNA PASTA SALAD (NO MAYONNAISE)			
	<b>PLAIN CHEESE PASTA.</b>			

