




		Monday	Tuesday	Wednesday	Thursday	Friday	
		16/04	17/04	18/04	19/04	20/04	
Lunch	Sides	Mixed Steamed Vegetables	Sweet Corn	Mixed salad	Coleslaw	Mixed salad	
	HOT	Basmati Rice	Gardens Peas	Noodles	Garden Peas	Cucumber salad	
		D E G H V		D E G H V		D E G H V	
		Chicken Drumsticks Chasseur	Shepherd's Pie	Chicken with Stirred Fried Vegetables	Beef Lasagne	Risotto primavera	
	D E G H V		D E G H V		D E G H V		
	Vegetarian	Lentils stew	Mixed Vegetables with Mashed Potatoes	Stirred Fried Vegetables	Vegetarian Lasagne	n/a	
		D E G H V		D E G H V		D E G H V	
	Dessert	Chocolate Brownies	Jelly with Peach	Carrot Cake with Custard	Fruit Salad	Fruit Crumble with Custard	
		D E G H V		D E G H V		D E G H V	



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 ☎ 07966380868
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		Monday	Tuesday	Wednesday	Thursday	Friday					
		23/04	24/04	25/04	26/04	27/04					
Lunch	Sides	Mixed Steamed Vegetables	Garden Peas	Cheese and Butter Coleslaw	Mixed steamed vegetables	Garden Peas					
	HOT	Basmati Rice	Mashed Potato	Baked Beans	Penne	Roasted Potatoes Wedges					
		D E G H V		D E G H V		D E G H V		D E G H V		D E G H V	
		Chicken Korma	Beef and Chicken Sausage	Baked Potato	Roasted Vegetables and Pulled Chicken on Tomato Sauce	Breaded Fish					
	D E G H V		D E G H V		D E G H V		D E G H V		D E G H V		
	Vegetarian	Sweet Potato Korma	Vegetarian Sausage	n/a	Veggie Booster with Sweet Corn	Vegetarian Cornish pasty					
		D E G H V		D E G H V		D E G H V		D E G H V		D E G H V	
	Dessert	Chocolate cake	Strawberry Flavoured Pana Cota	Stick Toffee Pudding	Fruit Plater	Rice Pudding					
		D E G H V		D E G H V		D E G H V		D E G H V		D E G H V	



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		Monday	Tuesday	Wednesday	Thursday	Friday															
		30/04	01/05	02/05	03/05	04/05															
Lunch	Sides	Mixed Steamed Vegetables	Garden Peas	Cucumber Salad	Mixed Steamed Vegetables	Coleslaw															
	HOT	Basmati Rice	Mashed Potato	Mixed Steamed Vegetables	Penne	Wraps															
		D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V
		Chicken on Pumpkin and Coconut Sauce	Beef Bourguignon	Gourmet Pizza	Beef Bolognese	Chicken with Stirred Fried Vegetables															
	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	
	Vegetarian	Chickpeas (chili con carne style)	Lentils stew	n/a	Veggie Booster with Sweet corn	Stirred Fried Vegetables															
	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	
	Dessert	Chocolate cake	Jelly with Fruits	Stick toffee pudding	Fruit Salad	Rice Pudding															
	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	



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		Monday	Tuesday	Wednesday	Thursday	Friday
		07/05	08/05	09/05	10/05	11/05
Lunch	Sides		Coleslaw	Potato Salad	Garden Peas	Mixed Salad
	HOT		Mixed Steamed Vegetables	Garden Peas	Roasted Potatoes	Broccoli
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
			Mac and Cheese with Broccolis	Beef Cornish Pie	Roasted Chicken Legs	Lamb Jollof Rice
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
	Vegetarian		n/a	Vegetarian Cornish Pie	Flat mushroom with cheese and tomato	Rice Primavera
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
Dessert		Chocolate cake	Victoria Sponge Cake with Jam	Fruit Plater	Fruit Crumble	
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	



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		Monday	Tuesday	Wednesday	Thursday	Friday																																									
		14/05	15/05	16/05	17/05	18/05																																									
Lunch	Sides	Mixed Steamed Vegetables	Cheese and Butter Coleslaw	Broccoli	Garden Peas	Iceberg Lettuce Coleslaw																																									
	HOT	Basmati Rice with Turmeric	Baked Beans	Roasted Potatoes	Garlic Bread	Roasted Potato Wedges																																									
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		D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V																										
	Chili Con Carne	Baked Potato	Roasted and Braised Silver Side Beef	Italian Baked Chicken and Pastina	Fish Burger																																										
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	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V																											
	Vegetarian	Chickpeas (chili con carne style)	n/a	Mixed Vegetables Pie	Pasta Bake with Broccolis	Homemade Veggie Burger																																									
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D	E	G	H	V	D	E	G	H	V	D	E	G	H	V	D	E	G	H	V																												
Dessert	Chocolate cake	Upside-down pineapple cake	Carrot Cake with Custard	Fruit Salad	Eton Mess																																										
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Lunch	Sides	Mixed Steamed Vegetables	Broccoli	Coleslaw	Ice Berg Lettuce Tomato Ketchup and Mayo	Potato Salad
	HOT	Basmati Rice	Garlic Bread	Roasted Potatoes	Oven Chips	Steamed Carrots
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
		Chicken Curry	Beef Lasagne	Peri peri Chicken Legs	Beef Burger	Lamb Biryani
	D E G H V	D E G H V	D E G H V	D E G H V	D E G H V	
	Vegetarian	Sweet Potato Curry	Vegetarian Lasagne	Vegetarian Cornish Pasties	Homemade Veggie Burger	Vegetable Biryani
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V
	Dessert	Chocolate Cake	Jelly with Peach	Zucchini Chocolate Cake	Fruit Plater	Fruit Crumble
		D E G H V	D E G H V	D E G H V	D E G H V	D E G H V



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