



Lunch Menu w/c 6th September 2010

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Pumpkin & Carrot	Cream of Cauliflower	Tomato & Basil	Cream of Mushroom	Leek & Potato
Bread of the day	Homemade bread of the day	Homemade bread of the day	Homemade bread of the day	Homemade bread of the day	Homemade bread of the day
The Main Event	Jamaican Jerk Chicken	Minced Beef Lasagne	Lamb & Butternut Squash Tagine	Turkey Meatballs in Tomato Sauce	Crispy Baked Fish Fingers
Meat Free Zone	Vegetable Curry	Mediterranean Vegetable & Quorn Lasagne	Pumpkin, Broccoli & Potato Pie	Lentil, Cheese & Coriander loaf	Tomato, Pepper and Cheese Pizza
And to go with.....	Steamed Rice with Peas and Sweetcorn	Italian Style Salad Garlic Bread	Baby Baked Potatoes Green Beans	Potato Wedges Steamed Broccoli	Chunky Chips Baked Beans Garden Peas
Plenty of Pasta or Baked Potatoes	Baked Potato	Conchiglioni	Baked Potato	Penne	
Pasta Sauces or Potato filling	Grated Cheese Baked Beans	Tomato & Basil Cheese and Herb	Grated Cheese Baked Beans	Tomato & Basil Mixed Pepper	
Salad Bar	Selection of fresh salad items for staff and children to choose from with Homemade quiche, roasted Meats or salad toppers to finish your salad off				
Scrummy Puds....	Pear & Apple Crumble & Custard	Fruit Flapjack Bar	Chocolate Cake, Chocolate Sauce	Bread & Butter Pudding Served with Custard	Fruit Jelly
Fruit and Yogurt	Fruit salad pots and selection of seasonal fresh fruit served in peak condition, ripened and ready to eat. Delicious homemade yogurt pots with toppings.				

