

LUNCH MENU					
W/C 6 <sup>th</sup> MARCH	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	27/03/17	28/03/17	29/03/17	30/03/17	31/03/17
SOUP	Leek & potato soup	Miso soup	Tomato & basil soup	Pea & mint soup	Sweetcorn chowder
BREAD	Granary stick	Granary bloomer	Granary stick	Granary bloomer	Granary stick
MAIN COURSE 1	Greek style vegetable mousakka	Lamb & vegetable stew	Stavely farmed chicken marinated in orange & honey	Battered cod with tartar sauce  Healthy catch of the day	Chargrilled free range pork steak with sweet & sour sauce
PASTA OR JACKET POTATO BAR	Tagliatelle pasta with Arrabiata	Jacket potato with selection of fillings	Roasted sweet potato with selection of fillings	Feta & spinach pie	Macaroni with leek, cauliflower & cheese
VEGETARIAN	Pea and fresh mint frittata	Field mushroom with vegetable quinoa	Chickpea and spinach curry	Roast butternut squash risotto with fresh herbs	Stir fried vegetables
ON THE SIDE	Garlic bread Broccoli	Buttered new potatoes  Roast carrots	Tomato or herb rice Panache of vegetables	Chips Garden peas Baked beans	Noodles  Sweet chilli & sesame soy dressing
DESSERT	Mango mousse	Raspberry & vanilla marble cake	Apple crumble	Lemon drizzle cake	Rice pudding with various toppings
COLD DESSERT	A selection of fruit, yoghurt and specials				

All our meats are British Red Tractor and farm assured