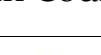




Our Spring School Menu: Week One

BREAKFAST

LUNCH

 Main Course	Chicken Korma, with Steamed Rice, Mango Chutney & Naan Bread	Spaghetti and Meatballs in a rich Tomato & Herb Sauce	Chinese Chicken, With Egg Noodles & Prawn Crackers	Roast Pork Loin Apple Sauce, Sage Stuffing & Thyme Jus	Fish & Chips Friday! Battered Cod with Tartare Sauce	Beef Lasagne Crusty Bread Slices	Honey Roast Gammon with a Honey & Mustard Sauce
 Vegetables	Steamed Florets of Cauliflower & French Beans	Steamed Broccoli Florets	Sugar Snap Peas & Fine Beans	Roasted Baby Potatoes, Steamed Cabbage & Cauliflower Florets	Steamed Petit Pois	Chopped Fresh Salad	Roast Potatoes, Roasted Parsnips & Carrots & Steamed Cabbage
 Pudding	Creamed Profiteroles with Caramel Sauce	Greek Natural Yoghurt, with Granola & Fruit Compote	Raspberry & Peach Crumble with Custard	Ice Cream Thursday! Children's Flavour Suggestions.	Eton Mess with Fresh Cream & Forest Berries	American Pancakes Vanilla Ice Cream & Chocolate Sauce	Lemon Meringue Tart with Fresh Cream

SUPPER



Our Spring School Menu: Week Two

BREAKFAST

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main 	Grilled Back Bacon with Fried Eggs Multi Grain Hoops	Boiled Eggs, Rice Krispies	Grilled Back Bacon with Grilled Tomato, Blueberry Wheats	Danish Pastries, Cornflakes	Grilled Sausages & Baked Beans, Malted Wheats	Scrambled Egg & Baked Hash Browns, Granola & Yoghurt	Full English Breakfast Danish Pastries, Frosties,

Accompaniment

Served daily with fruit cart, cereals, porridge, toast and preserves

LUNCH

Main Course 	Chicken Tikka Masala served with Naan Bread & Mango Chutney	Spaghetti Bolognaise with Parmesan Cheese	Sweet & Sour Pork served with Egg Fried Rice & Prawn Crackers	Chipolata Sausages with Yorkshire Puddings & Thyme Jus	Barbecue Maple Coated Chicken Thighs	Steamed Fillet of Salmon with Sweet Chilli Noodles	Roast Leg of Lamb Accompanied by Mint Sauce
Vegetables 	Steamed Rice & Spiced Roasted Vegetables	Baby Gem Salad & Fresh Crudités	Sugar Snap Peas & Fine Beans	Buttered Mash Potatoes Savoy Cabbage & Peas	Steamed Petit Pois Baby Potatoes	Steamed Florets of Broccoli & French Beans	Dauphinoise Potato, Red Cabbage, Roasted Parsnips & Carrots
Pudding 	Chocolate Fudge Cake & Dairy Cream	Apple Strudel with Dairy Custard	Fruit Jelly & Ice Cream	Ice Cream Thursday! Children's Flavour Suggestions.	Jam Sponge Pudding with Vanilla Custard	Sweet Waffles with Dairy Ice Cream & Caramel Sauce	Strawberry Gateau served with Fresh Dairy Cream

SUPPER

Main Course 	Tomato & Basil Pasta Bake, Topped with Duo of Cheese	Salt & Pepper Chicken Thighs Parmentier Potatoes, served with Sweetcorn	Assorted Pizza served with Vegetable Crudités	Chicken & Sweetcorn Fusilli Pasta served with Garlic & Herb Sauce & Broccoli Florets	Gammon Ham & Roasted Pineapple served with Sauté Potatoes, Peas & Grilled Tomato	Sausage & Leek Plait with Sautéed Cabbage & Creamed Potatoes	Beef Burger in Buns, Onion Marmalade, & Cheese Slices with Chips & Vegetable Slaw
Pudding 	Baked School Sponge Cake	Chocolate Krispie Slice	Seeded Flapjack	Lemon Drizzle Cake	Chocolate Brownie	Freshly Baked Cookies	Chocolate Biscuit

Accompaniment

Lunch & Supper Served daily with a selection of freshly prepared salads and proteins

Our Spring School Menu: Week Three

BREAKFAST

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main 	Grilled Back Bacon with Fried Eggs Multi Grain Hoops	Boiled Eggs, Rice Krispies	Grilled Back Bacon with Grilled Tomato, Blueberry Wheats	Danish Pastries, Cornflakes	Grilled Sausages & Baked Beans, Malted Wheats	Scrambled Egg & Baked Hash Browns, Granola & Yoghurt	Full English Breakfast Danish Pastries, Frosties,

Accompaniment

Served daily with fruit cart, cereals, porridge, toast and preserves

LUNCH

Main Course 	Chilli Con Carne, with Tortilla Chips, Salsa, Guacamole, & Sour cream	Chicken, Gammon & Leek Pie, with a Puff Pastry Lid	Grilled Pork Sausages	Sweet Chilli Chicken Stir Fry served with Egg Fried Rice & Prawn Crackers	Fish & Chips Friday! Fish Fingers with Tartare Sauce & Lemon	Cottage Pie in a Rich Beef Gravy	Roast Beef & Yorkshire Puddings, with Horseradish Sauce & Beef Jus
Vegetables 	Wholegrain Rice & Steamed Broccoli Florets	Baby Roast Potatoes, Hispi Cabbage & Baton Carrots	Mashed Potatoes & Baked Beans	Sugar Snap Peas & Fine Beans	Steamed Petit Pois	Steamed Savoy Cabbage & Roasted Carrots	Roast Potatoes, Red Cabbage, Broccoli Florets & Roasted Parsnips
Pudding 	Apple & Sultana Crumble with Fresh Cream	Baked Rice Pudding with Strawberry Preserve	Greek Natural Yoghurt, with Granola & Fruit Compote	Ice Cream Thursday! Children's Flavour Suggestions.	Steamed Chocolate Sponge with Chocolate Custard	Fruit Jelly & Cream	Raspberry Meringue Roulade with Fresh Cream

SUPPER

Main Course 	Chicken & Broccoli Pasta Bake served with Steamed Peas	Fishcakes & Chips with Whole Green Beans & Tartare Sauce	Ham & Cheese Panier with Baby Potatoes & Roasted Butternut Squash	Spaghetti Bolognese with Grated Cheese & Vegetable Crudités	Sausage Roll served with Cheesy Leeks & Sauté Potatoes	Pork Loin Steaks & Apple Sauce, with Baby Roasted Potatoes & Cauliflower Cheese	Roasted Pepper & Tomato Soup served with Filled Baguettes
Pudding 	Baked School Sponge Cake	Chocolate Krispie Slice	Seeded Flapjack	Lemon Drizzle Cake	Chocolate Brownie	Freshly Baked Cookies	Chocolate Biscuit

Accompaniment

Lunch & Supper Served daily with a selection of freshly prepared salads and proteins

