



# Dining Room Menu

## Start of Summer Term to October Half Term



**If you have any special dietary requirements please contact our chef, Gareth and your class teacher.**

Wk A	Main Course	Served with	Dessert
Mo	Fresh Meaty Pork Sausages Cheesy Leek & Potato Bake	Creamed Potato & Healthy Choice Baked Beans	Rice Pudding with Strawberry Compote
Tu	Homemade "Five Vegetable" Margarita Pizza Spanish Omelette	Carrot & Celery Sticks and Fresh Coleslaw	Sugar Free Jelly, Fresh Fruit & Cream
We	Home Roasted Beef, Ham & Turkey Slices Mixed Quiches & a Selection of Cheeses	Dried Fruit, Dips & Crusty Fresh Rolls with Butter	Homemade Assorted Cakes
Th	Choice of Fresh Beef Burgers, or Grilled Chicken Fillet in Soft Floured Baps Quorn Stir Fry in Hoi Sin Sauce	Savoury Rice & Fresh Tomato Salsa	Oaty Flapjack & Vanilla Custard
Fr	Baked Fish with Tartare Sauce Choice of Homemade Soups & Crusty Roll	Oven Roasted Potatoes with Assorted Fresh Vegetables	Carrot Cake
Wk B	Main Course	Served with	Dessert
Mo	Fresh Beef Meatballs, spaghetti or Creamy Italian Carbonara Creamy Macaroni Cheese or Chicken and Chorizo Pasta	Fresh Mixed Green Salad and Garlic Bread	Selection of Fresh Fruit Smoothies
Tu	Oven Baked Jacket Potatoes with a Selection of Fillings Mixed Quiches & a Selection of Cheeses	Assorted Salads & Crudités	Marbled Sponge Cake with Vanilla sauce
We	Home Roasted Beef, Ham & Turkey slices Mixed Quiches & a Selection of Cheeses	Dried Fruit, Dips & Crusty Fresh Rolls with Butter	Fresh Fruit Salad with Cream
Th	Fresh Chicken Goujons in Natural Breadcrumbs Homemade vegetable Tikka Massala	Long Grain White Rice with Fresh Green Beans & Carrots	Banana Sponge with Whipped Cream
Fr	Baked Fish with Parsley Sauce Homemade Vegetable Burgers	Oven Roasted Potatoes & Fresh Vegetables	Chocolate Iced Brownie

**Served with a selection of freshly prepared salads, quiche and bread**

Mission Statement: To maximise the potential of our children through partnership, within a challenging and supportive Christian community





## Dining Room Menu

### October Half Term to End of Spring Term



If you have any special dietary requirements please contact our chef, Gareth and your class teacher.

<b>Wk A</b>	<b>Main Course</b>	<b>Served with</b>	<b>Dessert</b>
Mo	Fresh Beef Meatballs, Spaghetti or Creamy Italian Carbonara Creamy Macaroni Cheese or Tuna Pasta Bake	Coleslaw & Mixed Leaves & Garlic Slices	Banana Sponge
Tu	Cottage Pie Sweet Potato & Lentil Curry & Rice	Minted Peas Sweetcorn & Broccoli	Fresh Fruit Jelly & Cream
We	Chicken Goujons in Golden Breadcrumbs Vegetable Burgers	Basmati Savoury Rice & Fresh Salsa	Lemon Bakewell & Vanilla Sauce
Th	Gareth's Roast of the Day Vegetarian Cannelloni	New Potatoes Fresh Seasonal Vegetables	Fruit Smoothies
Fr	Baked Fish in breadcrumbs Spanish Tortilla	Herb Roasted Potatoes With Broccoli & Carrots	Dark Chocolate Brownies
<b>Wk B</b>	<b>Main Course</b>	<b>Served with</b>	<b>Dessert</b>
Mo	Scone Based Pizza Chilli Bean Wraps	Sweet Potato Wedges, Salsa & Mixed Leaves	Apple Crumble & Cream
Tu	Oven Baked Toad in the Hole Quorn Toad in the Hole	Mashed Swede & Carrots & Roast Parsnips	Flapjack
We	Spaghetti Bolognese Vegetable Lasagne	Green Salad	Carrot Cake
Th	Gareth's Roast of the Day Roasted Vegetable Quiche	Mediterranean Cous Cous & Fine Beans	Fruit Smoothies
Fr	Baked Fish in breadcrumbs Macaroni Cheese	A Panache of Fresh Vegetables	Homemade Raspberry & White Chocolate Cheesecake

Served with a selection of freshly prepared salads, quiche and bread

