

# Lunch Menu

v = vegetarian

gf = gluten free

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Week 1</b> Mon 6 <sup>th</sup> May Mon 3 <sup>rd</sup> June Mon 24 <sup>th</sup> June Mon 15 <sup>th</sup> July Mon 2 <sup>nd</sup> Sept Mon 23 <sup>rd</sup> Sept Mon 14 <sup>th</sup> Oct	Quorn Lasagne (v) Salmon Fish Fingers (v,gf)  Pasta Sweetcorn  Fresh Fruit Platter Apple Flapjack	Southern Style Chicken Veg Savoury Rice (v,gf)  Rice Vegetable medley  Fresh Fruit Platter Fruit Jelly with Ice-cream	Roast Gammon (gf) Cheese & Onion Quiche (v)  Roast Potatoes Carrots & Peas  Fresh Fruit Platter Choc Mandarin Puddle Cake	Cottage Pie (gf) Ploughman's Toastie  Jacket wedges Broccoli  Fresh Fruit Platter Summer Shortbread with Fruit Chunk	Chicken meatballs Fish Portion (v)  Chips Baked Beans  Fresh Fruit Platter Frozen Yoghurt Ice-cream
<b>Week 2</b> Mon 13 <sup>th</sup> May Mon 10 <sup>th</sup> June Mon 1 <sup>st</sup> July Mon 22 <sup>nd</sup> July Mon 9 <sup>th</sup> Sept Mon 30 <sup>th</sup> Sept Mon 21 <sup>st</sup> Oct	Veg Sausage Roll (v) Tomato pasta (v)  Sauté potatoes Sweetcorn  Fresh Fruit Platter Cocoa beetroot Brownie	Chicken Curry (gf) Quorn Egg Fried Rice (v,gf) Ham Baguette  Rice Vegetable medley  Fresh Fruit Platter Apple & Rhubarb Flapjack	Roast Turkey (gf) Cheese & Onion Quiche (v)  Roast Potatoes Carrots & Peas  Fresh Fruit Platter Carrot & Pineapple Cake	Pizza (v) Fish Finger (v)  Pasta Broccoli  Fresh Fruit Platter Vanilla Ice Cream with Summer Fruit Coulis	Sausage Quorn sausage (v) Battered Fish Portion (v)  Chips Baked Beans  Fresh Fruit Platter Tangy Lemon Muffin
<b>Week 3</b> Mon 20 <sup>th</sup> May Mon 17 <sup>th</sup> June Mon 8 <sup>th</sup> July Mon 16 <sup>th</sup> Sept Mon 7 <sup>th</sup> Oct	Beef Burger in a Bap Roasted Veg Pasta (v)  New Potatoes Sweetcorn  Fresh Fruit Platter Choc Oatie Cookie with Fruit Chunk	Pasta Italiane Quorn & Veg Stir fry (gf) Tuna Baguette  Noodles Vegetable Medley  Fresh Fruit Platter Apple Cake	Roast Chicken (gf) Cheese & Onion Quiche (v)  Roast Potatoes Carrots & Peas  Fresh Fruit Platter Vanilla Sponge & Fruit Sauce	Beef Bolognese Mini omelette (v,gf)  Pasta Broccoli  Fresh Fruit Platter Crumbly Banana & Caribbean Sauce	Crunchy Chicken Chunks Battered Fish Portion  Chips Baked Beans  Fresh Fruit Platter Frozen Yoghurt Ice-cream

**Available daily – jacket potato with filling, choice of sandwiches or baguettes, seasonal fruit platter, organic yoghurt, salad bar, bread basket and a selection of drinks.**

Fresh meat is supplied by local butchers Quality Cuts of SANDBACH, Litters of Northwich and Barrows of Bollington. All butchers meat is farm assured, we use free range pork and organic beef products. 75% of dishes are homemade – these dishes are freshly prepared and cooked on site by the catering team. Potatoes, vegetables and salad items are sourced locally when in season. Bread, milk and cheese are sourced from within the Northwest. We use Organic milk, Organic Yoghurts and Organic Mornflake Oats.