	WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
	SOUP	Roasted tomatoes and basil soup	Curried sweet potato soup	Parsnips and granny smith apple soup	Smoked paprika sweet corn soup	Tuscan borlotti beans and rosemary soup	
		Our daily freshly made soup is served with bread, croutons and a selection of toppings					
	CLASSIC	Ultimate breaded fish fillet ciabatta	Rich saffron and cardamom lamb biryani	Cottage pie with steak mince and maris pipers mash	Smoked bbq chicken thighs	Wholemeal pizza with mozzarella and spicy pepperoni	Y
	NOURISH	Lebanese falafels and roast peppers ciabatta served with minty yogurt	Cumin marinated butternut squash and roast cauliflowers biryani	Welsh leek, cup mushrooms and tarragon pie	Halloumi and mediterranean vegetables skewers with salsa verde	Wholemeal pizza with mozzarella and basil	
	ON THE SIDE	French fries, minty peas, slice lettuce, tomatoes, tartare sauce	Steamed green beans with lemon and coriander dressing	Thyme roasted parsnips and carrots	Sweet potato and kidney beans brown rice. Southern corn bread and coleslaw	Roasted maris pipers wedges and steamed peas	
	DESSERT	Roasted peaches and berries oat crumble served with fresh custard	Fruit platter	Salted caramel banoffee pie	Fruit platter	Raisin and oat flapjack	
	EVERYDAY	We offer a lighter alternative of freshly prepared salad bar as well as daily options of pasta and jacket potatoes					

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
COUD	Revithia, greek chickpea soup	Broccoli and stilton soup	Tuscan beans and rosemary soup	Green lentils soup	Leek and potato soup		
SOUP	Our daily freshly made soup is served with bread, croutons and a selection of toppings						
MAIN MEAL	Greek lemon chicken gyros	British cumberland sausages	Classic beef bolognese lasagne	Old delhi coriander and cumin butter chicken	Battered haddock filet Battered cumberland sausages		
MEAT FREE	Roasted aubergine, sundried tomatoes and chickpea patty	Mushroom and tarragon sausages	Radicchio and ricotta lasagne	Tomato and onion paneer makhani	Homemade cornish root vegetable pasties		
ON THE SIDE	Lemon and thyme roast new potatoes, flat bread, Tzatiki, pickled cabbage Greek salad	Creamy mash, peas & onion gravy	Roasted cauliflowers and carrots Homemade garlic and parsley focaccia	Basmati rice, garlic and coriander naan bread. Steamed green beans Mango chutney	French fries, peas mushy peas and curry sauce		
DESSERT	Steamed syrup pudding	Fruit platter	Strawberry jam victoria sponge	Fruit platter	Dark chocolate brownies served with chocolate custard		
EVERYDAY	We offer a lighter alternative of freshly prepared salad bar as well as daily options of pasta and jacket potatoes						

WEÉK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
COLID	Creamy cauliflower and parmesan soup	Coriander and cumin carrot soup	Butternut squash and sage soup	Mushroom and chives soup	Courgettes and mint soup	
SOUP	Our daily freshly made soup is served with bread, croutons and a selection of toppings					
MAIN MEAL	Chop suey hoisin beef noodles	Traditional lancashire lamb hotpot	Mexican chipotle pork and kidney beans	Fisherman smoked Haddock and salmon fish pie topped with mature cheddar and parsley	Japanese chicken katsu curry	
MEAT FREE	Hoisin shiitake mushrooms and tofu noodles	Butter beans and marjoram courgettes hot pot	Mexican roasted peppers and kidney beans chipotle	Broccoli and mature cheddar quiche	Aubergine katsu curry	
ON THE SIDE	Sautéed chinese cabbage and carrots	Creamy mash and minty peas	Corn tortillas, brown rice, avocado salsa, sour cream, pickled jalapenos and grated cheese	Carrots and cauliflowers with parley and olive oil	Sticky rice, steamed broccoli and katsu sauce	
DESSERT	Far breton	Fruit platter	Traditional sticky toffee pudding	Fruit platter	Zingy lemon drizzle sponge	
EVERYDAY	We offer a lighter alternative of freshly prepared salad bar as well as daily options of pasta and jacket potatoes					

FEEDING INDEPENDENT MINDS