

# Spring 2016

## WEEK 1

W/C 18<sup>th</sup> April, 9<sup>th</sup> May, 30<sup>th</sup> May, 20<sup>th</sup> June, 11<sup>th</sup> July, 1<sup>st</sup> Aug, 22<sup>nd</sup> Aug, 12<sup>th</sup> Sep, 3<sup>rd</sup> Oct, 24<sup>th</sup> Oct

### MONDAY

Italian Beef Bolognese  
with Pasta\*\*

Spicy Vegetable and  
Bean Quesadillas  
with Cous Cous

Oat Crusted Bloomer

Healthy Salad  
Appleslaw

Apple and Blackberry  
Crumble  
with Custard

### TUESDAY

Chicken Tikka Masala  
with Basmati Rice

Quorn Katsu Curry  
with Basmati Rice

Naan Bread

Raitta  
Coconut and Green  
Bean Stir Fry

Mango Fool  
(fruit based)

### WEDNESDAY

Roast Turkey  
with Crispy Roast  
Potatoes  
and Gravy

Cauliflower and  
Creamed Corn Bake  
with Roast Potatoes

Wholemeal Loaf

Seasonal Cabbage  
Fresh Carrots

Orange and Almond  
Cake  
with Custard

### THURSDAY

Sausage Meat,  
Red Onion  
and Tomato Plait  
with New Potatoes

Cheesy Loaded Twice  
Baked Potato Casserole

Garlic Bread Wedge  
50/50

Sweetcorn  
Fresh Broccoli

Chocolate Brownie  
with Cream

### FRIDAY

Crispy Battered  
Fillet of Fish  
with Chunky Chips

Cumin Spiced  
Black-Eyed Bean and  
Sweet Potato Burger  
With Chunky Chips

Poppy Bread

Garden or Mushy Peas  
Coleslaw

Peaches with  
Homemade Granola and  
Yoghurt  
(fruit based)

This menu is compliant with the school food standards. We encourage pupils to enjoy a healthy balanced diet. Chartwells can cater for many special dietary requirements. Please speak to the Catering Manager if you have any questions.

EAT  
LEARN  
LIVE

Chartwells

### MONDAY

Pork Sausages  
with Mash Potato  
and Gravy

Penne Pasta Vegetable  
Bake\*\*  
(wholegrain)

Floured Loaf

Fresh Carrots  
Garden Peas

Gingerbread Cake with  
Custard

### TUESDAY

Spanish Chicken  
Paella

Sweet Potato and Bean  
Coconut Stew with  
Corn Bread

Corn Bread

Sweetcorn  
Mixed Salad

Lemon Curd and  
Yoghurt Fool  
with Shortbread

### WEDNESDAY

Roast Topside of Beef  
with Crispy Roast  
Potatoes and Gravy

Lynda McCartney Veggie  
Sausages with Crispy  
Roast Potatoes and  
Gravy

Sesame Seed Loaf

Fresh Broccoli  
Fresh Carrots

Toffee Apple Strudel  
with Custard  
(fruit based)

### THURSDAY

Lemon and Herb  
Chicken Thigh Ciabatta  
with Baked Garlic and  
Herb Wedges

Veggie Chilli Soft Tacos  
with Baked Garlic and  
Herb Wedges

Poppy Bread

Houseslaw  
Sweet Chilli, Cucumber  
and Tomato Salad

Yoghurt Pot Cake

### FRIDAY

Crispy Fiery Battered  
Fillet of Fish  
with Chunky Chips

Cheddar Cheese and  
Leek Cakes  
with Chunky Chips

Classic Bloomer

Garden or Mushy Peas  
Roast Tomato  
with a Parsley Crust

Seasonal Fruit Salad  
(fruit based)

This menu is compliant with the school food standards. We encourage pupils to enjoy a healthy balanced diet. Chartwells can cater for many special dietary requirements. Please speak to the Catering Manager if you have any questions.

### MONDAY

Cajun Salmon Wrap  
with Spicy Rice\*\*

Loaded Triple  
Mac & Cheese

Wholemeal Loaf

Sweetcorn  
Healthy Salad

Lemon Drizzle Cake

### TUESDAY

Mexican Beef Chilli  
with Paprika Wedges

Tabasco Spiced  
Vegetable Jambalaya

Garlic and Herb Bread

Fresh Carrots  
Minted Peas

Apple Cracknell  
with Custard  
(fruit based)

### WEDNESDAY

Roast Pork  
with Roast Potatoes and  
Gravy

Pan Haggerty  
(Quorn and Potato Pie)

Crown Loaf

Roasted Vegetables  
Seasonal Cabbage

Chocolate Sponge  
with Chocolate Sauce

### THURSDAY

Thai Jungle Chicken  
Curry  
with Lime and Coriander  
Rice

Thai Yellow Vegetable  
Curry  
with Lime and Coriander  
Rice

Sesame Seed Twist

Sweet Chilli Broccoli  
Pickled Cucumber Salad

Honey, Yoghurt and  
Raspberry Pots

### FRIDAY

Cajun Battered Fillet of  
Fish  
with Chunky Chips

Goats Cheese, Leek and  
Tomato Tart  
with Chunky Chips

Poppy Bread

Garden or Mushy Peas  
Coleslaw

Apricot Bakewell Mini  
Slice  
with Peaches  
(fruit based)

This menu is compliant with the school food standards. We encourage pupils to enjoy a healthy balanced diet. Chartwells can cater for many special dietary requirements. Please speak to the Catering Manager if you have any questions.