

# Spring Term Lunch Menu



Star Cuisine

Week 1 25/02/19, 18/03/19, 08/04/19

Monday	Tuesday	Wednesday	Thursday	Friday
<p><b>Pork Meatballs</b></p> <p>Quality pork meatballs created in our own home made tomato, fresh garlic &amp; basil sauce. Served with farfalle pasta bows &amp; seasonal vegetables</p>	<p><b>Mild Chicken Curry</b></p> <p>Diced chicken breast in a delicious home made mild curry sauce with mango chutney, sweetcorn &amp; garlic. Served with rice &amp; salad sticks</p>	<p><b>Roast Gammon</b></p> <p>Butchers gammon joint served with home made roast potatoes, carrots, peas, Yorkshire pudding &amp; gravy</p>	<p><b>Home Made Beef Lasagne</b></p> <p>Lasagne pasta sheets layered with our own special beef bolognese sauce, topped with béchamel &amp; mild cheddar cheese. Served with fresh green salad</p>	<p><b>2nd Roast Day! Roast Chicken</b></p> <p>Breast of chicken, served with home made roast potatoes, carrots, peas &amp; chicken gravy</p>
<p><b>Quorn Meatballs</b></p> <p>Quality quorn meatballs created in our own home made tomato, fresh garlic &amp; basil sauce. Served with farfalle pasta bows &amp; seasonal vegetables</p>	<p><b>Mild Vegetarian Curry</b></p> <p>Green lentils, chick pea &amp; butternut squash in a delicious home made mild curry sauce with mango chutney, sweetcorn &amp; garlic. Served with rice &amp; salad sticks</p>	<p><b>Vegetarian Sausages</b></p> <p>Quality vegetarian sausages served with home made roast potatoes, carrots, peas, Yorkshire pudding &amp; savoury gravy.</p>	<p><b>Home Made Vegetable Lasagne</b></p> <p>Lasagne pasta sheets layered with our own special ratatouille sauce, topped with béchamel &amp; mild cheddar cheese. Served with fresh green salad</p>	<p><b>2nd Roast Day! Roast Quorn</b></p> <p>Roast Quorn, served with home made roast potatoes, carrots, peas &amp; savoury gravy</p>
<p><b>Mousse of the day</b></p> <p>Delicious creamy mousse</p>	<p><b>Marble sponge</b></p> <p>With custard (optional)</p>	<p><b>Cornflake Cake</b></p> <p>With raisins</p>	<p><b>Jelly of the day</b></p> <p>With fruit</p>	<p><b>Jam Sponge</b></p> <p>With banana</p>

Bread is available with all meals. Fruit or yoghurt is available daily as an alternative to puddings if required. This is for children only with allergens or who may dislike the pudding supplied.

# Spring Term Lunch Menu



Star Cuisine

Week 2 04/03/19, 25/03/19, 15/04/19

Monday	Tuesday	Wednesday	Thursday	Friday
<p><b>Fish Cakes</b></p> <p>Flakes of salmon &amp; potato, seasoned with parsley, all coated in golden bread crumbs. Served with seasoned potato wedges, baked beans or sweetcorn nibbles</p>	<p><b>Italian Chicken</b></p> <p>Chicken pieces in our home made tomato &amp; oregano sauce topped with mozzarella cheese. Served with rice and salad sticks</p>	<p><b>Roast Pork</b></p> <p>Roast loin of pork, served with home made roast potatoes, carrots, peas, Yorkshire pudding &amp; gravy</p>	<p><b>Bolognese Pasta Bake</b></p> <p>Quality steak mince, fresh garlic, mixed diced peppers, mixed Italian herb &amp; chopped tomatoes - our own special bolognese sauce. Mixed with pasta bows, topped with mild cheddar cheese &amp; served with fresh green salad</p>	<p><b>Sausage &amp; Mash</b></p> <p>Butchers special pork sausages, served with our own creamy mash, baked beans or peas</p>
<p><b>Bean Cakes</b></p> <p>Mixed 5 bean salad with herbed potato &amp; seasoning. Coated in golden bread crumbs. Freshly made by our chefs. Served with seasoned potato wedges, baked beans or sweetcorn nibbles</p>	<p><b>Italian Quorn Pieces</b></p> <p>Quorn pieces in our home made tomato &amp; oregano sauce topped with mozzarella cheese. Served with rice and salad sticks</p>	<p><b>Cauliflower Cheese</b></p> <p>Freshly prepared, served with home made roast potatoes, carrots, peas, Yorkshire pudding &amp; savoury gravy</p>	<p><b>Vegetable Pasta Bake</b></p> <p>Ratatouille &amp; lentil, fresh garlic, mixed diced peppers, mixed Italian herb &amp; chopped tomatoes - our own special bolognese sauce. Mixed with pasta bows, topped with mild cheddar cheese &amp; served with fresh green salad</p>	<p><b>Vegetarian Sausage &amp; Mash</b></p> <p>Quality vegetarian sausages, served with our own creamy mash, baked beans or peas</p>
<p><b>Mousse of the day</b></p> <p>Delicious creamy mousse</p>	<p><b>Peach &amp; Lemon</b></p> <p>Drizzle cake</p>	<p><b>Fudge brownie</b></p> <p>With raisins</p>	<p><b>Fruit salad</b></p> <p>With Yogurt (optional)</p>	<p><b>Jelly of the day</b></p> <p>With Fruit</p>

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# Spring Term Lunch Menu



Star Cuisine

Week 3 11/03/19, 01/04/19

Monday	Tuesday	Wednesday	Thursday	Friday
<p><b>Macaroni Cheese</b></p> <p>Short macaroni pasta in a creamy mild cheddar cheese sauce. Served with green salad.</p>	<p><b>Homemade Meatloaf</b></p> <p>Beef &amp; Pork mixed with Garlic, Onions, carrots and bread crumbs to create our own delicious meatloaf. Served with rice, seasonal vegetables &amp; gravy</p>	<p><b>Roast Chicken</b></p> <p>Breast of chicken, served with home made roast potatoes, carrots, peas, Yorkshire pudding &amp; chicken gravy</p>	<p><b>Marinara Sausages</b></p> <p>Butchers special pork sausages in our home made tomato &amp; basil sauce. Served with pasta bows and salad sticks.</p>	<p><b>Fish Fingers</b></p> <p>Quality cod fish fingers coated in bread crumbs. Served with potato wedges, baked beans or sweetcorn.</p>
<p><b>Macaroni Cheese</b></p> <p>Short macaroni pasta in a creamy mild cheddar cheese sauce. Served with green salad.</p>	<p><b>Quorn Sausages</b></p> <p>Quorn sausages served with rice, seasonal vegetables &amp; savoury gravy</p>	<p><b>Vegetarian Pattie</b></p> <p>Mixed vegetable Pattie in bread crumbs, served with home made roast potatoes, carrots, peas, Yorkshire pudding &amp; vegetarian gravy</p>	<p><b>Marinara Ratatouille</b></p> <p>Ratatouille in our home made tomato &amp; basil sauce. Served with pasta bows and salad sticks.</p>	<p><b>Potato &amp; Bean Cheesy Bake</b></p> <p>Potato with skins, mixed five bean salad, baked bean, mixed peppers &amp; cheese. Served with sweetcorn.</p>
<p><b>Mousse of the day</b></p> <p>Delicious creamy mousse</p>	<p><b>Muffins</b></p> <p>With blueberries</p>	<p><b>Rice Crispy Cake</b></p> <p>With raisins</p>	<p><b>Fruit Jelly</b></p>	<p><b>Chocolate &amp; raisin</b></p> <p>Sponge &amp; Custard</p>

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