

WEEK 3 MENU

Week Commencing

Monday

Plant Focused

Caribbean Style
Halloumi and Mixed
Pepper Burrito
Rice and Peas
Salsa
Broccoli

Main Bar

Caribbean Style
Chicken and Black Bean
Burrito
Rice and Peas
Salsa

Jacket Bar

Jacket Potatoes with Tuna
Cheddar Cheese and
Beans

Pitch & Patch Salad Garden

Dessert

Peach Crumble and
Custard

Tuesday

Plant Focused

Vegetable Sausage Casserole
Creamed Potato
Roasted Carrots
Kale

Main Bar

Lamb Pie
Chive Mash
Roasted Carrots
Kale

Noodle Bar

Teriyaki Noodle Bowl

Pitch & Patch Salad Garden

Dessert

Rainbow Sprinkle Sponge

Wednesday

Plant Focused

Braised Quorn Filet and
Thyme
Roast Potatoes
Cauliflower Cheese
Savoy Cabbage, Sliced
Carrots

Main Bar

Baked Gammon and
Pineapple
Roast Potatoes
Cauliflower Cheese
Savoy Cabbage, Sliced
Carrots

Pasta Bar

Farfalle Pasta Bowl, Creamy
Pesto Sauce
Garlic Bread Slice and
Broccoli

Dessert

Apple Eves Sponge Pudding
Served with Cream

Thursday

Plant Focused

Butternut Squash and
Spinach Lasagne
Garlic Bread Slice
Fine Beans and Peas

Main Bar

Traditional Beef Bolognaise
Spaghetti Pasta
Garlic Bread Slice
Fine Beans and Peas

Jacket Bar

Baked Jacket & Sweet Potato
Jacket with Baked Beans,
Cheddar Cheese & Tuna
Mayo

Pitch & Patch Salad Garden

Dessert

Sweet Pancakes with a
Raspberry Coulis

Friday

Plant Focused

Vegan Crispy Nuggets,
Chips, Garden Peas or
Baked Beans

Main Bar

Battered Cod Goujons or
Pork Sausage, Chips,
Garden Peas or Baked
Beans

Pasta

Spinach and Ricotta
Tortellini

Pitch & Patch Salad Garden

Dessert

Raspberry Ripple Ice
Cream Tub

Fresh Cut Fruit & Yogurt Bar

Allergy information available on request