Dinner Menu
Michaelmas Term
Week 1

GF denotes gluten free and VN denotes Vegan

Monday
Grilled turkey steak in a cream and mushroom sauce GF
Seared pork escalope with chorizo, peperonata and cheese topping
Roasted Mediterranean vegetable tart tatin, rustic tomato sauce VN
Roast baby potatoes or Jacket wedges, Chillied corn cobs or Roast chanternay carrots
Salad bar, Fresh fruit, Fresh Fruit salad or Peanut butter chocolate fudge cake, cream

Tuesday
Roast chicken breast GF
Roast Lamb, mint sauce-GF Gravy
Veggie shepherd’s pie VN
Cauliflower florets or Fine beans, Roast potatoes or Steamed baby potatoes
Salad bar, Fresh fruit, Fresh Fruit salad or Apple pie and custard

Wednesday
Pork steaks stuffed with cheese, apple and sage GF
Gourmet fish fingers in ciabatta with tartare and lemon dressing
Spicy vegetable, freekeh and cashew pilaf, cucumber raita VN
Spicy fries or baby jacket potatoes, Rainbow carrots or Minted peas
Salad bar, Fresh fruit, Fresh Fruit salad or Toffee cheesecake, cream

Thursday
Pesto beef lasagne or Chicken piri piri GF
Ratatouille and edamame bean stuffed peppers mushroom sauce VN
Sweetcorn and peppers or, BBQ beans, Baby potatoes or Jacket wedges
Salad bar, Fresh fruit, Fresh fruit salad or Lemon pudding with custard

Friday
Chorizo, pork and potato hash GF
Lamb burritos with cheese and salsa
Vegetable burritos with cheese and salsa (VN without cheese on request)
Broccoli florets or Cauliflower cheese Baby potatoes or French fries
Salad bar, Fresh fruit, Fresh fruit salad or Sweet selection

Saturday
Snack bar - Base and filling
Jacket potatoes/couscous/rice/pasta
Various Meat and Veggie dishes including VN and GF
Salad bar, Fresh fruit, Fresh fruit salad or Sweet selection

Sunday
Creamy pesto chicken
Salmon with cucumber and dill sauce GF
Tomato, couscous, toasted pine nut stuffed aubergine on turmeric cauliflower rice VN
Steamed baby potatoes,
Vegetable medley
Salad bar, Fresh fruit, Fresh Fruit salad or Gateaux selection