**Lunch Menu Trinity Term 2018 Week 1:** Weeks Commencing:16/04, 07/05, (28/05) and 18/06

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|  | **Monday** | **Tuesday** | **Wednesday** | **Thursday** | **Friday** |
| **Main meal** | Cumberland Pork Sausagesserved with onion gravy | Pasta Carbonara(penne pasta in a creamy cheese and bacon sauce) | Roast Pork(with sage & onion stuffing and apple sauce) | Chicken Makhani Curry(buttered chicken in a creamy tomato sauce) | Battered Fish Goujons served with tartare sauce and lemon |
| **Vegetarian** | Broccoli Gratin(florets of broccoli served in a creamy cheese sauce with a cheddar cheese crust) | Vegetable Bhajis(a lightly spiced vegetable bhaji served with a cucumber and mint raita) | Creamy Mushroom Puff(sauteed mushrooms served in a golden puff pastry case) | Traditional Margherita Pizza | Quorn Sausages with Onions |
| **Jacket Potato** | Jacket Potato | Jacket Potato | Jacket Potato | Jacket Potato | Jacket Potato |
| Jacket potatoes served with a choice of tuna, cheese, baked beans and cold meats |
| **Potatoes/Rice/Pasta** | Creamy Mashed Potato | Garlic Bread | Roast Potatoes | Poppadoms, pilau rice & chutneys, herby potatoes | Chips |
| **Vegetables** | Meals will be served with seasonal vegetables or salads |
| **Salad bar** | A selection of seasonal salads |
| **Dessert** | A selection of cakes and desserts to includehome made chocolate fudge pudding | A selection of cakes, bakes and desserts | A selection of cakes and desserts to includehome made victoria sponge | A selection of cakes, bakes and desserts | A selection of cakes and desserts to includehome made shortbread biscuits |
| In addition there will also be a selection of yoghurts, jellies and a fresh fruit platter available |

Child’s Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Child’s Form: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_