**Lunch Menu Trinity Term 2018 Week 2:** Weeks Commencing: 23/04, 14/05, 04/06 and 25/06

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|  | **Monday** | **Tuesday** | **Wednesday** | **Thursday** | **Friday** |
| **Main meal** | Pasta Bolognaise  (penne pasta coated in a rich beef, tomato and summer herb ragu) | Beef Wrap  (tender pieces of beef served with salad on a tortilla wrap) | Roast Chicken served with stuffing and chicken gravy | Sweet & Sour Pork  (served with rice and prawn crackers) | Traditional Battered Fish served with tartare sauce and lemon |
| **Vegetarian** | Vegetarian Sausages  (served in an onion gravy with creamy mashed potato) | Thin Crust Mozzarella, Tomato and Basil Pizza | Vegetarian Bubble & Squeak | Penne Pomodoro  (pasta baked in a fresh tomato and herb sauce served with garlic bread) | Quarter Pound Vegetable Burger |
| **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** | Garlic Bread | Herby Potatoes | Roast Potatoes | Garlic Bread | 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 include  creamy rice pudding | A selection of cakes, bakes and desserts | A selection of cakes and desserts to include  home made choc chip cookies | A selection of cakes, bakes and desserts | A selection of cakes and desserts to include  home made vanilla iced muffins |
| In addition there will also be a selection of yoghurts, jellies and a fresh fruit platter available | | | | |

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