

# Lunch Menu 2020/21

	WEEK 1	WEEK 2	WEEK 3
MONDAY	Meatballs & Pasta. <i>Followed by:</i> Fruit Flapjack.	Cottage Pie: <i>Minced Beef, Diced Carrots, Peas, Onions, Swede in a Herbed Gravy, served with Mashed Potato.</i> <i>Followed by:</i> Apple & Cinnamon Sponge.	Chicken Casserole with Swede, Parsnip, Boiled Potatoes, Carrots & Lentils. <i>Followed by:</i> Fruit Yoghurts.
TUESDAY	Ham Chowder. <i>Followed by:</i> Natural Yoghurt & Berry Coulis.	Chicken & Basil Pasta. <i>Followed by:</i> Fruit Salad.	Vegan Chilli & Rice. <i>Followed by:</i> Bananas & Custard.
WEDNESDAY	Pearl Barley & Vegetable Soup served with Cheese on Toast. <i>Followed by:</i> Fresh Fruit Salad.	Pizza with Carrots. <i>Followed by:</i> Fruit Petits Filous.	Fishfingers & Potato Wedges with Baked Beans, Green Beans. <i>Followed by:</i> Fresh Fruit Salad.
THURSDAY	Roast Chicken Breast in Gravy served with Seasonal Vegetables & Mashed Potato. <i>Followed by:</i> Jelly.	Tuna Conchiglie Pasta in a Herby Tomato Sauce served with Peas. <i>Followed by:</i> Chocolate & Orange Sponge.	Chicken & Pea Curry served with Mixed Rice. <i>Followed by:</i> Peaches and Yoghurt.
FRIDAY	White Fish, Lemon, Diced Potato & Parsley in a Cream Sauce served with Peas. <i>Followed by:</i> Banana Bread.	Jacket potato with Cheese & Beans. <i>Followed by:</i> Melon Slices.	Minced Lamb, Lentil & Rosemary Casserole served with New Potatoes. <i>Followed by:</i> Apple Crumble.