



**Academic Year 2016-2017  
Lunch Menu – Week 2**

Monday	Tuesday	Wednesday	Thursday	Friday
Aromatic Chicken Korma with boiled rice	Breaded oven baked chicken fillet goujons * with potato wedges	Traditional steak pie in a flaky pastry in a rich gravy with roast potatoes	Meatballs in a rich tomato and basil sauce with penne pasta Garlic bread	Breaded oven baked scampi or cod fillet fish fingers and chips
Seasonal fresh broccoli and sweetcorn	Baked beans or peas	Seasonal fresh cabbage and carrots	Fine green beans and baby corn	Mushy peas and mixed vegetables
Aromatic Vegetable Korma	Spicy vegetable pasta bake	Cheese and onion pie	Penne pasta in a rich tomato and basil sauce	Freshly baked quiche
Chocolate sponge and vanilla custard	Apple crumble and ice cream	Cheesecake	Iced sponge cake and custard	Ice Cream
Fresh sandwiches/Salad	Fresh sandwiches/Salad	Fresh sandwiches/Salad	Fresh sandwiches/Salad	Fresh sandwiches/Salad
Baked potato with various hot and cold fillings	Baked potato with various hot and cold fillings	Baked potato with various hot and cold fillings	Baked potato with various hot and cold fillings	Baked potato with various hot and cold fillings
Chicken wraps/Wholemeal base pizzas with a variety of popular toppings	Chicken wraps/Wholemeal base pizzas with a variety of popular toppings	Chicken wraps/Wholemeal base pizzas with a variety of popular toppings	Chicken wraps/Wholemeal base pizzas with a variety of popular toppings	Chicken wraps/Wholemeal base pizzas with a variety of popular toppings
Home Made Soup	Home Made Soup	Home Made Soup	Home Made Soup	Home Made Soup

*\*Halal options marked with a star*