



Supper Menu Summer Term 2021



Week Commencing: Monday 19th April & 17th May

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Sweet Sesame Chilli Chicken # ~ Slow Roasted Salmon with Humous and Seeds # ~ Vegetable Biryani & Curry Sauce with Seasoned Wedges, Roasted Vegetables, Petit Pois ***** Chefs Dessert of the Day</p>	<p><u>Jacket Potato Bar</u> A Crisp Baked Potato with a lavish covering of Bolognese, Chicken Curry, Bangers n Beans or Cheese N Beans. Extra Cheese, Mini Salad Bar ***** Chefs Dessert of the Day</p>	<p><u>Indoor BBQ</u> Cajun Chicken, BBQ Rib, Jumbo Sausage Vegetarian Selection Baked Herb Potatoes Tossed Salad Coleslaw Roasted Corn Cob ***** Chefs Dessert of the Day</p>	<p>Caribbean Lamb Curry with Rice n Peas # ~ Chicken & Chorizo Pasta with Garlic Toasts ~ with Baked Lyonnaise Potatoes, Broccoli, Cauliflower ***** Chefs Dessert of the Day</p>	<p><u>Stand & Stuff</u> Korean Pork # ~ Peking Duck # ~ BBQ Beef # ~ Sweet Chilli Tofu with Egg Noodles, Crisp Vegetable Stir Fry ***** Chefs Dessert of the Day</p>

Week Commencing: Monday 26th April & 24th May

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Spaghetti Bolognese # ~ Vegetable Bolognese ~ Vegetable Samosa with Spicy Rice & Curry Sauce with Cheesy Mash, Braised Red Cabbage, Sweetcorn ***** Chefs Dessert of the Day</p>	<p><u>The Dog #</u> The Smoky (with pulled pork) Naked Gun (with Fried Onions) The Mexican (with Spicy Chilli) The Jack (with BBQ Jack Fruit) Curly Fries, Corn on the Cob Coleslaw ***** Chefs Dessert of the Day</p>	<p><u>Chicken Tonight</u> Chicken Kiev ## or Chicken Cordon Bleu ~ Roast Vegetable & Asparagus Frittata with Baked Lyonnaise, Honey Carrots, Broccoli ***** Chefs Dessert of the Day</p>	<p><u>The Alternative</u> <u>Pizza & Pasta Bar ##</u> Sloppy Giuseppe, Extra Hot American, Basil Pesto Bocconcini & Sun Blushed Tomato with Jacket Potato & Sour Cream, Buttered Corn on Cob, Assorted Salad ***** Chefs Dessert of the Day</p>	<p><u>Ribs "N" Chicken</u> Half a rack of BBQ Ribs # and Buffalo Chicken # with Potato Skins, Baked Beans & Corn on Cob ~ Hot & Sour Quorn Stir Fry with Noodles, Rice & Sugar Snaps ***** Chefs Dessert of the Day</p>

Week Commencing: Monday 3rd May

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Korean Burger ~ Lemon, Thyme & Sunblushed Tomato Turkey Steak # ~ Stuffed Courgette Au Gratin Parmentier Potatoes Cheesy Corn, Broccoli ***** Chefs Dessert of the Day</p>	<p><u>It's Lasagne ##</u> Classic Beef or Bacon & Mushroom or Prawn & Spinach Tomato & Onion Salad Mixed Leaf Salad Assorted Breads ***** Chefs Dessert of the Day</p>	<p>Harissa Lamb Stew with Cous Cous ~ Indian Spiced Salmon with Spiced Rice # ~ Sweet & Sour Quorn with Rice n Peppers with Baby New Potatoes, Chantanay Carrots, Petit Poi's ***** Chefs Dessert of the Day</p>	<p><u>Hot Roast Rotisserie #</u> Hot Roast Meats, Beef Sirloin, Turkey Breast, Honey Roast Gammon All Hand Carved. With New Washed Potatoes And Fresh Vegetable Selection ***** Chefs Dessert of the Day</p>	<p><u>Quesadilla Night ##</u> Chicken & Chorizo ~ Ground Beef, Mozzarella & Spring Onion ~ Cheesy Bean & Chipotle With Mexican roasted Sweet Potato Street Corn Salad ***** Chefs Dessert of the Day</p>

Week Commencing: Monday 10th May

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Cumberland or Beef Sausages ## ~ Quorn Sausages with Creamy Mash Potato, Onion Rings, Baked Beans, Peas ***** Chefs Dessert of the Day</p>	<p><u>Nacho Night</u> A Bowl of Nacho's Topped with Spicy Chilli Beef # Tangy Chicken & Pepper # Lemon & Lime Quorn with Nacho Cheese, Grated Cheese, Sour Cream, Grilled Corn ***** Chefs Dessert</p>	<p><u>Theme Night ##</u> Details to Follow</p>	<p>Homemade Chicken Korma ## ~ Phil's Special Sweet Potato Curry with Basmati Rice, Naan, Poppadum & Chutney ***** Chefs Dessert of the Day</p>	<p>Matt's Chinese Night ## ***** Chefs Dessert of the Day</p>

Gluten and Dairy Free

An alternative will be made Gluten and Dairy Free