

Cranbrook School Dining Menu Wk3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BRUNCH	BRUNCH
A selection of warmed pastries and fresh fruit	Bacon, sausage, beans, and Boiled eggs	Pancakes with Fresh Berries and Cream	Bacon or Egg Bap	Granola Bar with Greek Yoghurt, Honey and Fruit		
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	A SELECTION OF FRESHLY COOKED ITEMS FROM THE HOT COUNTER ~ FRESH CUT FRUIT BAR WITH GREEK YOGHURT SELECTION OF CEREALS, BREAD, CRUMPETS & BAGELS	A SELECTION OF FRESHLY COOKED ITEMS FROM THE HOT COUNTER ~ FRESH CUT FRUIT BAR WITH GREEK YOGHURT SELECTION OF CEREALS, BREAD, CRUMPETS & BAGELS
Chicken Casserole with Yorkshire pudding " Gammon steak with pineapple " Mixed bean and herb pesto pasta " Served with New potatoes, peas & carrots " Soup of the Day " Poached pears	Traditional Cottage pie " Creamy leek and portobello mushroom gratin " Speckled lentil casserole " Served with Freshly baked breads and seasonal veg " Soup of the Day " Ginger cake with custard	Hunters chicken " Cheesy Broccoli pasta " Wild Mushroom Risotto " Served with roasted potatoes and seasonal vegetables " Soup of the Day " Banana bread with choc chips	Sweet N Sour Meatballs " Sweet N Sour Veg with Quorn " Seasonal Veg with rocket pesto pasta " Served with Steamed Rice and mixed leaf salad " Soup of the Day " Honey cake	Sustainably caught breaded fish with lemon " Spicy salmon fillet with cous cous " Three cheese and tomato tart " Served with Chips, peas, sweetcorn & tartare sauce " Soup of the Day " Butterscotch mousse with shortbread		
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
Beef and vegetable Hotpot " Creamy Leek and portobello mushroom gratin " Vegetable Hotpot " Served with mashed potatoes and peas " " Chefs Choice of dessert	Sticky chicken with Asian slaw " Sweet chilli noodles with prawn " Stir fried vegetables with Tofu " Served with steamed rice and Asian style greens " Chefs choice of dessert	Steak and blue cheese pie " Courgette, leek & mixed bean casserole " Cauliflower steak with fennel seed and Brie " Served with Mashed potatoes and peas " Chefs choice of dessert	Pulled pork bap " Smoked Mac N Cheese " Falafel and spinach burger " Served with Oven baked spicy potatoes, corn cobs and red cabbage slaw " Chefs Choice of dessert	Cranbrook Fried Chicken " Breaded Camembert " Served with Curly fries, BBQ beans and mixed leaf salad " Chefs choice of dessert	Homemade Pizza and pasta bar (includes suitable vegetarian options) " Chefs choice of dessert	Hungarian Beef Goulash " Bean and vegetable goulash " Served with Steamed rice and seasonal vegetables " Chefs choice of dessert

Dishes Highlighted in Green are suitable for vegetarians.
Allergen related options are available daily.