

Cranbrook School Dining Menu: w/c Monday 29th January 2024

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST		
A selection of warmed pastries and fresh fruit	Bacon, sausage, Quorn Sausage beans, and Boiled eggs	Pancakes with Fresh Berries and Cream	Bacon or Egg Bap	Granola Bar with Greek Yoghurt, Honey and Fruit	BRUNCH	BRUNCH
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
Bolognaise pasta " Quorn Bolognaise pasta " Gnocchi with roasted mushroom " Served with Garlic bread and herbed salad " Soup of the Day " Apple & toffee crumble with pouring cream	Chicken Gyros " Sweet potato falafels " Halloumi Gyros " Served with Flatbreads, Herbed diced potatoes, Tzatziki and Greek salad " Soup of the Day " Syrup sponge and custard	Sweet & sour pork " Chinese style braised beef " Sweet chilli vegetable noodles with black beans " Served with Steamed rice, spring rolls and sesame broccoli " Soup of the Day " Peach cobbler	Chicken and sweetcorn pie " Quorn sausage casserole " Butternut squash, feta & sage gnocchi " Served with Mashed potatoes, peas & green beans " Soup of the Day " Apple and rhubarb crumble	Sustainably caught breaded white fish with lemon " Hot smoked salmon pasta " Roasted red pepper risotto " Served with Chips, peas, sweetcorn & Tartare sauce " Soup of the Day " Chocolate Gateaux		
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
Jacket potato bar with Beef chilli Quorn Sausage and beans Beans and cheese " Served with Salads and coleslaw " " Chefs choice of dessert	Beef and vegetable stew " Sweet potato & vegetable stew " Potato Gnocchi with baby spinach & sundried tomato " Roasted new potatoes and savoy cabbage " Chefs choice of dessert	Chicken and bacon pasta bake " Loaded jacket wedges with beans and cheese " Served with fresh breads and herbed salad " Chefs choice of dessert	Lamb kofta " Falafel & roasted veg wrap " Spanakopita (Greek Spinach & feta pie) " Served with spiced cous cous And salad " Chefs choice of dessert	Southern Fried chicken wrap " Quorn goujon wrap " Served with crisp iceberg lettuce, cheese and potato wedges " Chefs choice of dessert	Donna Style lamb kebab " Harissa spiced Halloumi " Served with Pitta breads, onion salad and chilli sauce " Chefs choice of dessert	Chicken Chasseur " Mushroom Chasseur " Served with Mash potatoes & seasonal vegetables " Chefs choice of dessert

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