

Cranbrook School Dining Menu Wk2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST		
Waffles and Berries GF Porridge	Bacon, sausage, beans, and Boiled eggs GF Porridge	A selection of pastries and freshly cut melon GF Porridge	Pancakes with streaky bacon and maple GF Porridge	Granola Bar with Greek Yoghurt, Honey and Fruit GF Porridge	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
Creamy Broccoli & Pea, basil pesto pasta with crispy onion " Ratatouille Vegetable Bake with Goats Cheese " Arabiata pasta with mixed beans, baby tomatoes and baby spinach " Soup of the Day " Served with Green beans and Fresh Bread & salad " Yoghurt Bar	Lamb Biriyani With yoghurt dressing " Vegetable Samosas " Baked sweet potato traybake " Soup of the Day " Served with Naan Bread, peas, corn and herb salad " Toffee Pear, upside down cake	Steak and root vegetable pie with shortcrust pastry topping " Creamy leek and mushroom gratin " Roasted Vegetable bake with Goats Cheese " Soup of the Day " Served with New potatoes, carrots and Broccoli " Apple and plum Amaretti crumble	Mac N Cheese with bacon bits and crispy onions " Beef Bolognese bake " Mushroom, leek & Spinach Gnocchi with a garlic infused oil " Soup of the Day " Served with Mixed leaf salad, Bread rolls and green beans " Honey & Butterscotch sponge pudding	Sustainably caught breaded fish with lemon " Baked Gnocchi with aubergine, Tomato and basil " Cauliflower steak with roasted new potatoes & spiced tomato relish " Soup, of the Day " Served with Chips, peas & sweetcorn " Biscoff rice pudding		
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
Cumberland Sausage (Chicken Sausage available) " Vegetable sausage " Guest Filler Dish " Served with Mash, baked beans or garden peas & Onion Gravy " Chocolate Mousse	Sweet Chilli Crispy Beef with teriyaki noodles " Vegetable Gyozas " Guest Filler Dish " Prawn Crackers, Broccoli and herb salad " Mango sorbet	Sourdough Pizza Twists " Pasta Bar " Guest Filler dish " Served with a selection of salads and garlic bread " Mandarin Cheesecake	Piri-Piri Chicken " Smoked bean and vegetable cassoulet " Guest Filler Dish " Golden rice and coleslaw Seasonal salad " Fresh fruit salad	Beef or Quorn Chilli " Guest Filler Dish " Served with oven baked sweet potato wedges, Nachos, Jalapenos, peppers and corn " Summer fruit Jelly	Chicken Fajita " Vegetable fajita wrap " Served with a selection of salads guacamole, soured cream and salsa " Spiced vegetable rice	Pork loin or Chicken Breast with herb stuffing & apple sauce " Lentil & Parsnip roast with pumpkin seeds " Served with roast Potatoes and seasonal vegetables

Allergen Advice is provided at the point of service and available upon request