

MENU

SUMMER TERM 2022

Week 1

• TRADITIONAL •

• FUSION •

• STREET •

• DESSERT •

• Eat And Enjoy •

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TRADITIONAL				
✓ Cheese & Tomato Pasta Bake	Lasagne	Roast Beef & Yorkshire Pudding	Chicken Curry & Rice	Crispy Battered Fish & Chips
FUSION				
Beef Enchilada	✓ Vegetable Curry Rice Pot	^{love} Joes ✓ Onion Bhaji Burger in a Bun with Salad	✓ Crispy Loaded Potato Skins with Salad (VG Option Available)	Meatball Marinara Pasta Pot
STREET				
^{love} Joes Popcorn Chicken, Spiced Wedges and Summer Slaw	Chicken Wrap	Pasta Carbonara with Garlic Bread	Sausage in a Bun	^{VG} Baked Tortilla Chips with Summer Roasted Vegetables
DESSERT				
Peach Melba Slice & Custard	Lemon & Sultana Iced Finger	Summer Fruit Cheesecake	Chocolate & Banana Brownie	Jam Sponge & Custard

✓ VEGETARIAN

VG VEGAN

i ALL OF OUR MAIN MEALS ARE SERVED WITH VEGETABLES OR SALAD.

Please note, we are unable to guarantee a completely food allergen free environment as foods containing allergens are used in our kitchens. We are able to cater for most dietary requirements, so please speak to your Catering Team if you would like more information on the 14 allergens or any other ingredients used within each meal.

MENU

SUMMER TERM 2022

Week 2

• TRADITIONAL •

• FUSION •

• STREET •

• DESSERT •

• Eat And Enjoy •

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TRADITIONAL				
Salmon & Broccoli Bake	✓ Cheese & Cherry Tomato Quiche with Potato Wedges	Roast Pork & Apple Sauce with Creamed Potatoes	Steak & Mushroom Pie with Roast Potatoes	Crispy Battered Fish & Chips
FUSION				
Pasta Bolognese	BBQ Chicken	✓ Sweet & Sour Noodle Pot	Chicken Korma & Rice	Lamb Kofta Pitta Breads
STREET				
 Chicken Melting Meatball Sub with Salad	✓ Vegetable Chow Mein	✓ Vegetable Masala Loaded Wedges with Cooling Mayo (VG Option Available)	 VG Balti Burrito	✓ Vegetable Lasagne
DESSERT				
Chocolate Berry Sponge & Chocolate Sauce	Dutch Apple Cake	Summer Fruit Crumble & Custard	Lemon & Blueberry Muffin	Sticky Toffee Pudding

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SUMMER TERM 2022

Week 3

• TRADITIONAL •

• FUSION •

• STREET •

• DESSERT •

• Eat And Enjoy •

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TRADITIONAL				
Beef Burger in a Bun	✓ Creamy Mac & Cheese with Garlic Flatbread	Roast Chicken with Sage & Onion Stuffing	Homemade Pork Sausage Roll	Crispy Battered Fish & Chips
FUSION				
✓ Quorn Turkish Style Strips Pitta Pocket	✓ Quorn Tikka Masala & Rice	✓ Cheese & Tomato Pasta Pot	VG Summer Vegetable Risotto	^{love} Joes Tandoori Chicken Filled Flatbread with Minted Yoghurt Drizzle
STREET				
✓ Vegetable Chilli Loaded Wedges	^{love} Joes Buttermilk Chicken Burger with BBQ Sauce	Fish Goujons Wrap with Lemon Mayo	Tuna Pasta Bake	✓ Summer Vegetable Frittata
DESSERT				
Paris Sandwich	Apple Pie & Ice Cream	Forest Fruit Crumble Slice & Custard	Chocolate Sponge	Summer Drizzle Cake

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