



AUTUMN TERM 21 WEEK THREE – SATURDAY

Breakfast

Cereals, Fruit Juice, Breads, Croissants and Yogurts
Ready Brek

Full English Cooked Breakfast with Sausage, Bacon, Tomatoes, Beans, Hash Browns
and Fried, Scrambled or Boiled Egg

Hot Lunch

Jacket Potatoes with fillings
Soup of the Day

Hatch One

Tex Mex Enchilada Bake
V – Vegetable Korma
VE – Spiced Lentil Shepherd Pie

Hatch Two

Creamed potatoes, Rice
Ratatouille and Broccoli

Salad Bar

Chicken, Tuna, Prawns, Cottage Cheese
Sugar Snap Peas
Chilli and Cucumber in Natural Yogurt
Potato & Chive Salad
Mango and Mint Salsa

Continental Platter

Desserts

Cold – Berry Cheesecake and Eton Mess

Evening Meal

Soup of the Day

Cajun Chicken Nachos
V – Vegetable Pasty
Chips, Chinese Fried Rice
Peas
Full Salad Bar

Choice of Fresh Fruit or Yogurt
Hot – Sugar Waffles with Fruit and Cream



AUTUMN TERM 21 WEEK THREE – SUNDAY

Brunch

Cereals, Fruit Juice, Breads, Croissants, Crumpets and Yogurts

Ready Brek

Full English Cooked Breakfast with Sausage, Bacon, Tomatoes, Beans, Hash Browns and Fried, Boiled or Scrambled Egg

Sandwiches

Chefs choice

Evening Meal

Soup of the Day

Roast Chicken with Stuffing

V - Bean and Vegetable Stir Fry

Noodles, Roast and Croquette Potatoes

Mixed Vegetables and Carrots

Full Salad Bar

Eves Pudding and Custard



AUTUMN TERM 21 WEEK THREE – MONDAY

Breakfast

Cereals, Fruit Juice, Breads, Croissants and Yogurts
Ready Brek

Full English Cooked Breakfast with Sausage, Bacon, Tomatoes, Beans, Hash Browns
and Fried, Boiled or Scrambled Egg

Hot Lunch

Jacket Potatoes with fillings
Soup of the Day

Hatch One

Lasagne
Baked Cod on Curried lentils with Curry Sauce
V – Tomato & Mozzarella Slice
VE – Vegetable Ragu with Cauliflower Rice

Hatch Two

New Potatoes
Roasted Thyme Beetroot and Broccoli

Salad Bar

Ham, Turkey, Salmon, Cottage Cheese
Sliced Mixed Peppers
Chick Peas With Chilli & Roast Shallots
Florida Salad
Rocket, Parmesan and Cherry Tomato
Tomatoes, Cucumber, Coleslaw, Cheese, Lettuce

Cheese and Bacon Quiche

Desserts

Cold – Doughnuts & Shortbread

Evening Meal

Soup of the day

Lamb Koftas with Yogurt Dressing
Kung Pao Chicken
Cajun Bean Burgers with Jalapenos
Herb Diced Potatoes, Egg Fried Rice
Sweetcorn
Full Salad Bar
Choice of Fresh Fruit or Yogurt

Hot – Apple Crumble and Custard



AUTUMN TERM 21 WEEK THREE – TUESDAY

Breakfast

Cereals, Fruit Juice, Breads, Croissants and Yogurts
Ready Brek

Full English Cooked Breakfast with Sausage, Bacon, Tomatoes, Beans, Hash Browns
and Fried, Boiled or Scrambled Egg

Hot Lunch

Jacket Potatoes with fillings
Soup of the Day

Hatch One

Chicken Chow Mein
Beef Taco with Sour Cream & Guacamole
V - Macaroni Cheese
VE – Plantain & Spinach Curry

Hatch Two

Roast Potatoes
Minted Cabbage and Mixed Vegetables

Salad Bar

Ham, Mackerel, Tuna, Cottage Cheese
Garlic Mushrooms
Halloumi, Lentil and Rocket Salad
Thai Salad
Mediterranean Vegetable Salad
Tomatoes, Cucumber, Coleslaw, Cheese, Lettuce
Marinated Chicken Drumsticks

Desserts

Cold – Lemon & Blueberry Cup Cakes and Churros with Chocolate Sauce

Evening Meal

Soup of the Day

BBQ Ribs
Thai Green Chicken Curry
V - Cheese and Courgette Soufflé
Potato Wedges & Cous Cous
Cauliflower
Full Salad Bar

Choice of fresh fruit or yogurt
Hot – Marble Sponge with Custard



AUTUMN TERM 21 WEEK THREE – WEDNESDAY

Breakfast

Cereals, Fruit Juice, Breads, Croissants and Yogurts
Ready Brek

Full English Cooked Breakfast with Sausage, Bacon, Tomatoes, Beans, Hash Browns
and Fried, Boiled or Scrambled Egg

Hot Lunch

Jacket Potatoes with fillings
Soup of the Day

Hatch One

Home Made Pizza – Various Toppings
Vegetable Dhansak

Hatch Two

Boulangere Potatoes, Bulgur Wheat
Stir Fried Vegetables

Salad Bar

Ham, Tuna, Prawns, Cottage Cheese
Spicy Yogurt Chicken
Melon & Grape Salad
Corn Salad
, Aussie Rice Salad
Tomatoes, Cucumber, Coleslaw, Cheese, Lettuce

Tomato Bruschetta

Desserts

Cold – Victoria Sponge and Malt Loaf

Evening Meal

Soup of the Day

Bacon, Cranberry & Brie Baguette
Beef Moussaka
V - Quorn Toad in the Hole
Chips & Pasta
Peas
Full Salad Bar

Choice of Fresh Fruit or Yogurt
Hot – Rice Pudding with Jam



AUTUMN TERM 21 WEEK THREE – THURSDAY

Breakfast

Cereals, Fruit Juice, Breads, Croissants and Yogurts
Ready Brek

Full English Cooked Breakfast with Sausage, Bacon, Tomatoes, Beans, Hash Browns
and Fried, Boiled or Scrambled Egg

Hot Lunch

Jacket Potatoes with fillings
Soup of the Day

Hatch One

Sea Bass Tray Bake with Tomato & Basil Mayo
V/VE - Spicy Harissa and Vegetable Bake
Cha Sui Chicken
Hot Sandwich – Hot Dog with Caramelised Onions

Hatch Two

Sweet Potato Mash and Roast Potatoes, Rice
Broccoli and Carrots

Salad Bar

Ham, Turkey, Prawns, Cottage cheese
Cucumber & Mint
Sun blush Tomato & Roast Aubergine
Caesar Salad
Mackerel Salad
Tomatoes, Cucumber, Coleslaw, Cheese, Lettuce
Cheese & Biscuits on a Platter

Desserts

Cold – White Chocolate & Cranberry Tiffin & Jelly

Evening Meal

Soup of the day

Creamy Salmon & Dill Pasta
Turkey & Ham Pancakes with Red Pepper Sauce
V - Pea and Mint Risotto
Boulangere Potatoes
Sauteed Courgettes
Full Salad Bar

Choice of Fresh Fruit or Yogurt
Hot – Apple and Dried Fruit Strudel with Custard



AUTUMN TERM 21 WEEK THREE – FRIDAY

Breakfast

Cereals, Fruit Juice, Breads, Croissants and Yogurts
Ready Brek

Full English Cooked Breakfast with Sausage, Bacon, Tomatoes, Beans, Hash Browns and Fried, Boiled or Scrambled Egg

Hot Lunch

Jacket Potatoes with fillings
Soup of the Day

Hatch One

Battered or Baked Fish
Cottage Pie
V - Hot Sandwich - Fajita Vegetable Quesadilla
VE - Spinach Pakora and Coconut Dhal

Hatch Two

Chips, Cous Cous
Mushy Peas and Stir fried Kale

Salad Bar

Ham, Beef, Mackerel, Cottage Cheese
Pomegranate & Pear Salad with Ginger Dressing
Pasta Salad
Carrot & Cumin Salad
Croutons
Tomatoes, Cucumber, Coleslaw, Cheese, Lettuce
Seafood Platter

Desserts

Cold – Chocolate Gateau and Apple Pie

Evening Meal

Soup of the Day

Sausages in Onion Gravy
Spicy Chicken Fillet in Burger Bun
V - Cheese & Tomato Quiche
Creamed Potatoes, Pasta
Ratatouille
Full Salad Bar

Choice of Fresh Fruit or Yogurt
Hot – Baked Spiced Pears and Chocolate Sauce

