



Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Soup Station (All soups are vegan)	Cream of wild mushrooms	Tuscan Bean	Kentish pea and watercress	Sweetcorn and spring onion chowder	Thai vegetable and tofu broth
Main dish Global kitchen	Flexitarian Monday Beef moussaka with creamy cheese sauce	British classic sausages and mash Grilled premium British sausages with gravy	Japanese Katsu Curry Panko breaded chicken with Java curry sauce	British Roast Acacia honey and thyme glazed Suffolk gammon with sage gravy	Chicken and Chip Shop Buttermilk chicken with cajun and sour cream sauce
Vegetarian/Vegan	Lentil, tomato & aubergine bake with a pumpkin seed crunch	Vegetarian sausages with rich vegetable gravy	Pumpkins, edamame beans and courgettes with Java curry sauce	Mushroom and leek "Bread and Butter" pudding with sage gravy	Sweetcorn and sweet potatoes fritters
On the side	Mint and lemon crushed new potatoes Steamed broccoli Pita shards	Spring onion mashed potatoes Rosemary sautéed cabbage	Sticky Jasmin rice Stir fried pak choi and bean sprouts Gyoza dumplings	Golden roasted potatoes Carrots and garden peas	Chunky chips Barbeque Boston beans Rainbow slaw
Main Dessert	Autumn fruits with an oat and ginger crumble & custard Selection of freshly cut fruits	Lemon Drizzle Cake topped with crumbled meringue Selection of freshly cut fruits	Japanese style Castella sponge Selection of freshly cut fruits	Apple pie with crème fraîche Selection of freshly cut fruits	Oat and dry fruit cookies Fruit jelly pots Selection of freshly cut fruits and yoghurts
Cut Fruit	Fruit Pots	Fruit Pots	Fruit Pots	Fruit Pots	Fruit Pots / Jelly Friday
Yogurt Pots	Fresh Yogurt Pots	Fresh Yogurt Pots	Fresh Yogurt Pots	Fresh Yogurt Pots	Fresh Yogurt Pots

