Easter Term 2023

WEEK 1 WC (24/04/2023)

Monday Lunch
Miso roasted aubergines with edamame & scallions (vegan)
Charred gammon steak with fried egg
Cannelloni Verdi (v)

Monday Dinner
Blackened chicken with ranch sauce
Vegetable and bean burrito bowl (vegan)
Baked squash with rosemary halloumi (v)

Tuesday Lunch
Chunky tabbouleh filled squash with pomegranate (vegan)
Red pesto with penne pasta, roasted peppers & rocket (v)
Mexican rice with chipotle pulled pork & dips

Tuesday Dinner
Piri Piri chicken leg
Piri piri Halloumi wrap
Vegetable korma (vegan)

Wednesday Lunch
Pulled beef Reuben sub
Lentil, bean & tomato chilli with nachos (vegan)
Cajun baked fish with pea guacamole

Wednesday Dinner
Falafel burger with hummus and salsa (Vegan)
Crispy pork belly with noodles
Indian lentil shepherd’s pie (vegan)

Thursday Lunch
Southern fried chicken
Vegetable fritters with sriracha sauce (vegan)
Sweet potato, onion & cheddar pie (v)

Thursday Dinner
Hong Kong sweet and sour tofu with vegetables (vegan)
Grilled cajun turkey steak with red slaw
Jerk lentils with crushed avocado in a flatbread (vegan)
**Friday Lunch**
Friday fish and chips (plain fish available cooked to order)
Gnocchi, pepper and bean bake (vegan)
Sticky sesame pork

**Friday Dinner**
Hunter's chicken
Root vegetable and bean stew with dumplings (vegan)
Onion bhaji and naan burger (v)

**Saturday Lunch**
Brunch

**Saturday Dinner**
Pasta bolognaise
Chickpea, vegetable & apricot tagine (vegan) with couscous
Vegetable, bean and goats cheese fajitas (v)

**Sunday Lunch**
Brunch (11:30 – 13:30)
Roast leg of pork with caramelized apples – 12:30 – 13:30
Mushroom, bean and chickpea steak (vegan) -12:30 – 13:30
WEEK 2 WC (1/05/2023)

**Monday Lunch**
Bang bang tofu and rice (vegan)
Creamy chicken and mushroom pie
Buffalo cauliflower wings (vegan)

**Monday Dinner**
Soft tacos with lentils, pico de gallo (vegan)
Chicken enchiladas
Chilli bean & vegetable enchiladas (v)

**Tuesday Lunch**
Vegan donor kebab with pitta and salad (vegan)
Thai vegetable curry with coconut and coriander (vegan)
Sausage, onion and Yorkshire pudding

**Tuesday Dinner**
THEME Night

**Wednesday Lunch**
Tuna bake
Veggie haggis (vegan)
Roast leg of pork

**Wednesday Dinner**
Lentil & mushroom lasagne (vegan)
Beef lasagne with garlic bread
Korean corn and lentil bites (vegan)

**Thursday Lunch**
Fresh Chicken with garlic butter and crumb
Aloo tikki with spiced pomegranate and cauliflower rice & coriander relish (vegan)
Mushroom ravioli (v)

**Thursday Dinner**
Quarter pound cheese burger
NO Chicken Jambalaya (vegan)
Halloumi burger (v)
**Friday Lunch**
Friday fish and chips (plain fish available cooked to order)
Giant couscous salad with charred veg & tangy pesto (vegan)
Lemony seitan piccata with spinach (v)

**Friday Dinner**
Katsu chicken curry
Baked fish with lemongrass and lime dressing
Quorn pad Thai (vegan)

**Saturday Lunch**
Brunch

**Saturday Dinner**
Gammon leek and cider crumble
Margherita pizza (V)
Chickpea and pepper burger (vegan)

**Sunday Lunch**
Brunch (11:30 – 13:30)
Vegetable moussaka (vegan) - 12:30 – 13:30
Roast turkey with cranberry sauce - 12:30 – 13:30
WEEK 3 WC (8/05/2023)

**Monday Lunch**
- Spicy pork meatballs with pasta
- Tofu Banh Mi sandwich (vegan)
- Vegetable moussaka (v)

**Monday Dinner**
- Cauliflower, celeriac and bean wellington (vegan)
- Parmesan and sage pork cutlets with spiced tomato relish
- Stuffed pepper with feta, bean and pomegranate (v)

**Tuesday Lunch**
- Buttermilk chicken burger
- Tortellini formaggio (v)
- Sweet corn fritter bowl with black bean salsa (vegan)

**Tuesday Dinner**
- Theme night

**Wednesday Lunch**
- Tofu and tahini stir fry (vegan)
- Roast turkey breast
- Quorn roast (v)

**Wednesday Dinner**
- Shitake seitan burger with kimchi mayo (vegan)
- Fried crispy squash with chickpea harissa (vegan)
- Beef lasagne with garlic bread

**Thursday Lunch**
- Cumberland sausage ring with caramelised onion sauce
- Vegetable and bean burrito (vegan)
- Chicken wings

**Thursday Dinner**
- Teriyaki mushroom bao bun (vegan)
- Pulled buffalo chicken bao bun
- Pulled ham, mushroom and mozzarella pasta
**Friday Lunch**
Friday fish and chips (plain fish available cooked to order)
Thai aubergine curry (vegan)
Chilli, soy and ginger roasted chicken leg with plum sauce

**Friday Dinner**
Mac and cheese with BBQ Beans (v) or BBQ pulled pork
Courgette and chickpea filo pie (vegan)

**Saturday Lunch**
Brunch

**Saturday Dinner**
Fish goujons
Bang Bang cauliflower (vegan)
Vegetable, bean and Quorn shepherd's pie (v)

**Sunday Lunch**
Brunch (11:30 – 13:30)
Roast chicken and stuffing – 12:30 – 13:30
Butternut squash & pearl barley wellington (vegan) 12:30 – 13:30
WEEK 4 WC (15/05/2023)

**Monday Lunch**
Chicken cacciatore  
Samosa chaat (vegan)  
Scampi and tartare sauce

**Monday Dinner**
Breaded turkey steak with roast garlic mayo  
Roast squash and blue cheese tacos (v)  
Italian style roast cabbage with tomato lentils (vegan)

**Tuesday Lunch**
Bacon with beans  
Pea, asparagus with goat’s cheese quiche (v)  
BBQ vegetable and bean pitta (vegan)

**Tuesday Dinner**
Theme night

**Wednesday Lunch**
Roast turkey breast with pigs in blankets  
Baked tomato & mozzarella orzo (v)  
Jerk tofu grain bowl (vegan)

**Wednesday Dinner**
Pork and leek rings  
Bean and jackfruit chilli (vegan)  
Bubble and squeak cake with bbq beans and melting cheese (v)

**Thursday Lunch**
Slow cooked chicken thigh tagine  
Sumac and ginger-garlic pan fried tofu (vegan)  
Mushroom, spinach and pepper stroganoff (v)

**Thursday Dinner**
Jumbo hotdog with chilli onions  
Pepper and bean pasta with a roast squash cream (vegan)  
Polenta katsu curry with peas and rice (vegan)
**Friday Lunch**
Friday fish and chips (plain fish available cooked to order)
Vegetable and bean stew with dumpling (vegan)
BBQ cauliflower and bean pitta (vegan)

**Friday Dinner**
Griddled pork steak with Thai red cabbage
Vegetable & lentil dhal (vegan)
Spicy vegan pasta bake (vegan)

**Saturday Lunch**
Brunch

**Saturday Dinner**
Beef chilli and rice
Lentil and mushroom bolognaise with pasta (Vegan)
Fully loaded jacket potato skin (v)

**Sunday Lunch**
Brunch (11:30 – 13:30)
Maple glazed whole back of pork – 12:30 – 13:30
Mushroom wellington (vegan) – 12:30 – 13:30
WEEK 5 WC (22/05/2023)

**Monday Lunch**
Beef lasagne with garlic bread
Vegetable and bean burrito bowl (vegan)
Baked squash with rosemary halloumi (v)

**Monday Dinner**
Spicy chicken less wings (vegan)
Charred gammon steak with fried egg
Cannelloni Verdi (v)

**Tuesday Lunch**
Chicken shawarma
Sloppy joe (vegan)
Vegetable korma (v)

**Tuesday Dinner**
Theme night
Fitz Fried Chicken

**Wednesday Lunch**
Falafel burger with hummus and salsa (Vegan)
Roast topside of beef and Yorkshire pudding
Indian lentil shepherd’s pie (vegan)

**Wednesday Dinner**
Lentil, bean & cherry tomato chilli with nachos (vegan)
Crispy pork belly with noodles
Cajun baked fish with pea guacamole

**Thursday Lunch**
Hong Kong sweet and sour tofu with vegetables (vegan)
Grilled turkey steak with chilli bean dressing
Bombay roast cauliflower and spinach with naan (v)

**Thursday Dinner**
Rolled Yorkshire with brisket and cabbage
Spicy meatless balls with pasta (vegan)
Mediterranean vegetable crumble with feta cheese (v)
**Friday Lunch**
Friday fish and chips (plain fish available cooked to order)
Tahini roasted aubergine with orzo and pomegranate dressing (vegan)
Liver and onions

**Friday Dinner**
Hunters chicken
Onion bhaji and naan burger (vegan)
Vegetable and mozzarella calzone (v)

**Saturday Lunch**
Brunch

**Saturday Dinner**
Pasta bolognese
Battered fishless fish (vegan)
Vegetable, bean and goats cheese fajitas (v)

**Sunday Lunch**
Brunch (11:30 – 13:30)
Roast leg of pork with caramelized apples – 12:30 – 13:30
Mushroom, bean and chickpea steak (vegan) - 12:30 – 13:30
WEEK 6 WC (29/05/2023)

**Monday Lunch**
Pasta with beetroot and feta cheese
Chicken enchiladas
Chilli bean & vegetable enchiladas (vegan)

**Monday Dinner**
Bang bang tofu and rice (vegan)
Creamy chicken and mushroom pie
Tempura cauliflower with tzatziki (v)

**Tuesday Lunch**
Vegan donor kebab with pitta and salad (vegan)
Vegan Senegalese mafe (vegan)
Mexican rice with chipotle pulled pork with dips

**Tuesday Dinner**
Theme night
Curry night

**Wednesday Lunch**
Crispy Korean BBQ tofu with rice (vegan)
Pan fried Fish of the day with soy sauce and spring onions
Roast leg of pork

**Wednesday Dinner**
Lentil & mushroom lasagne (vegan)
Beef lasagne with garlic bread
Vegetable moussaka (vegan)

**Thursday Lunch**
Cheese burger in a brioche bun with onion rings
Greek bean and vegetable topped pita with feta (V)
Chilli and garlic roast broccoli and courgettes with pilau rice (vegan)

**Thursday Dinner**
Fresh Chicken with garlic butter and crumb
Aloo tikki with spiced pomegranate cous cous & coriander relish (vegan)
Vegetable, bean and Quorn shepherd’s pie (v)
Friday Lunch
Friday fish and chips (plain fish available cooked to order)
Spicy black eyed bean, aubergine with tomatoes (vegan)
Broccoli & vegetable pasta with stilton & toasted pine nuts (v)

Friday Dinner
Katsu chicken curry
Quorn palak paneer (vegan)
Lentil chilli loaded wedges (v)

Saturday Lunch
Brunch

Saturday Dinner
Chicken and mushrooms with crispy potato topping
Margherita pizza (v)
Chickpea and pepper burger (vegan)

Sunday Lunch
Brunch (11:30 – 13:30)
Roast turkey with cranberry sauce – 12:30 – 13:30
Korean corn and lentil bites (vegan) – 12:30 – 13:30
**WEEK 7 WC (5/06/2023)**

**Monday Lunch**
- Roasted vegetable strudel (vegan)
- Breaded pork steak with sriracha sauce
- Stuffed pepper with feta, bean and pomegranate (v)

**Monday Dinner**
- Spicy pork meatballs with couscous
- Aubergine wedges with chickpea salsa (v)
- Indian feast (samosa, Pakora, bhaji, naan and Bombay pots) curry sauce (vegan)

**Tuesday Lunch**
- Spicy sausage and pasta bake
- Broccoli katsu curry (vegan)
- Sweet and sticky chicken

**Tuesday Dinner**
- Theme night
- Fitz and chips

**Wednesday Lunch**
- Ras el hanout chickpea and vegetable tray bake (vegan)
- Slow cooked beef Brisket
- Crab, fish & sweetcorn fritter

**Wednesday Dinner**
- Shiitake seitan burger with kimchi mayo (vegan)
- Beef lasagne with garlic bread
- Mixed bean and potato goulash (vegan)

**Thursday Lunch**
- Sticky BBQ pulled vegetables (vegan)
- Fish goujons
- Ham, pea and mozzarella pasta

**Thursday Dinner**
- Cumberland sausage ring with caramelised onion sauce
- Vegetable and bean burrito (vegan)
- Pan fried fish with soy sauce and spring onions
**Friday Lunch**  
Friday fish and chips (plain fish available cooked to order)  
Quorn sausage arrabiata (vegan)  
Griddled vegetables and lentil filled Yorkshire (v)

**Friday Dinner**  
Mac and cheese with BBQ Beans, pulled pork or just plain (v)  
Hong Kong sweet and sour tofu with vegetables (vegan)

**Saturday Lunch**  
Brunch

**Saturday Dinner**  
Jack fruit paella (vegan)  
Two Jerk baked chicken thighs and flatbread  
Vegetable, bean and Quorn shepherd’s pie (v)

**Sunday Lunch**  
Brunch (11:30 – 13:30)  
Roast chicken and stuffing – 12:30 – 13:30  
Mushroom, leek & sun dried tomatoes with stir fried rice (vegan) – 12:30 – 13:30
WEEK 8 WC (12/06/2023)

**Monday Lunch**
Breaded turkey steak with roast garlic mayo  
Roast squash and blue cheese tacos (v)  
Aubergine and jackfruit fajitas (vegan)

**Monday Dinner**
Grilled & spiced chicken thigh skewer  
Samosa chaat (vegan)  
Scampi and tartare sauce

**Tuesday Lunch**
Pulled bbq beef brisket in a bun with slaw  
Olive polenta with roasted vegetables (vegan)  
Pasta, smoked salmon with lemon and dill sauce

**Tuesday Dinner**
Theme night  
Kebab night

**Wednesday Lunch**
Roast turkey breast with pigs in blankets  
Vegetable Balti (vegan)  
Vegetable, bean and Quorn shepherd’s pie (v)

**Wednesday Dinner**
Chicken breast with cheese and bacon  
Courgette fitters with goats cheese dressing (v)  
Bean and jackfruit chilli (vegan)

**Thursday Lunch**
Jumbo hotdog with chilli onions  
Pepper and bean pasta with a roast squash cream (vegan)  
Cauliflower jollof (Vegan)

**Thursday Dinner**
Slow cooked chicken thigh tagine  
Grilled teriyaki tofu with broccoli and courgettes (vegan)  
Mushroom, spinach and pepper stroganoff (v)
**Friday Lunch**
Friday fish and chips (plain fish available cooked to order)
Vegetable & lentil dhal (vegan)
Thai vegetable and aubergine curry (v)

**Friday Dinner**
Lentil and bean stew with dumpling (vegan)
BBQ vegetable and bean pitta (vegan)
Griddled pork steak with Thai red cabbage

**Saturday Lunch**
Brunch

**Saturday Dinner**
Southern fried chicken
Lentil and mushroom lasagne (v)
Nicoise salad with grilled tofu (vegan)

**Sunday Lunch**
Brunch (11:30 – 13:30)
Maple glazed whole back of pork – 12:30 – 13:30
Vegetable bourguignon with dumplings (vegan) – 12:30 – 13:30
Tahini baked vegetables and lentils (vegan)
Breaded pork steak with sriracha sauce
Grilled & spiced chicken thigh skewer
Broccoli & vegetable pasta with stilton & toasted pine nuts (v)
Pasta with beetroot and feta cheese
Sticky teriyaki tofu
Chicken shawarma
Sloppy joe (vegan)
Battered fishless fish (vegan)
Vegan donor kebab with pitta and salad (vegan)
Vegan Senegalese mafe (vegan)
Quorn palak paneer (vegan)
Indian feast (samosa, Pakora, bhaji, naan and Bombay pots) curry sauce (vegan)
Ras el hanout chickpea and vegetable tray bake (vegan)
Slow cooked beef Brisket
Shitake seitan burger with kimchi mayo (vegan)
Mixed bean and potato goulash (vegan)
Quorn sausage arrabiata (vegan)
Griddled vegetables and lentil filled Yorkshire (v)
Grilled & spiced chicken thigh skewer
Olive polenta with roasted vegetables (vegan)
Pasta, smoked salmon with lemon and dill sauce
Chicken breast with cheese and bacon
Lentil and bean stew with dumpling (vegan)
Nicoise salad with grilled tofu (vegan)