

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 bolognese

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

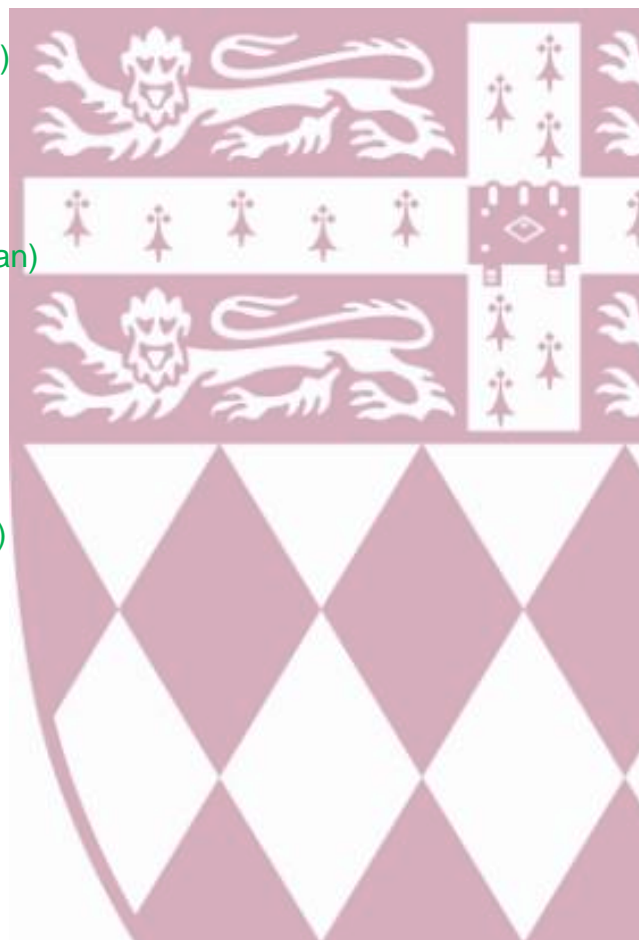
Lentil, bean & cherry tomato chilli with nachos (vegan)
Crispy pork belly with noodles
Cajun baked fish with pea guacamole

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

Shitake 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

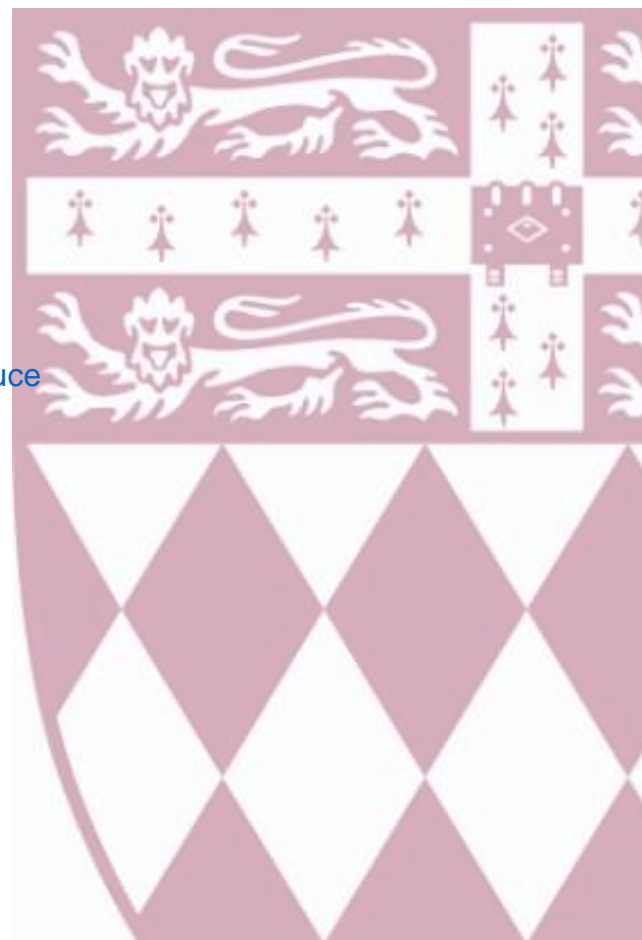
Ham, pea and mozzarella pasta

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)

