

# Spring 2020 Menu

## Week 1



**Monday**

**Tuesday**

**Wednesday**

**Thursday**

**Friday**

**Every Day**

**Main**

Penne Bolognese

Sausage Casserole

Peruvian Chicken

Roast Herb  
Chicken

Salmon Fish  
Fingers

Salad Bar

**Meat  
Free**

Baked Potato  
With Beans,  
Cheese or Tuna

Roasted Vegetable  
Gratin

Tomato and  
Mascarpone Pasta  
Bake

Cornbread  
Casserole with  
Mexican Slaw

Spinach, Potato  
and Cheese  
Pasties

Fresh Fruit Platter

**And to  
go with**

Garlic Bread  
Mixed Leaves  
Cucumber and  
Tomato

Roast New  
Potatoes  
Peas and  
Sweetcorn

Steamed Rice  
Broccoli and  
Carrots

Roast Potatoes  
Carrots, Kale and  
Garden Peas

Baked Oven Chips  
Peas and Carrots

Yoghurt with  
Toppings

**Pudding**

Homemade Jam  
Tarts

Apple Crumble  
with Custard

Blueberry Muffins

Triple Chocolate  
Mousse

Chocolate Cookies

**Crudités**

Carrot Sticks

Cheese Straws

Cucumber Sticks

Oat Crackers with  
Hummus

Cheese Cubes



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# Spring 2020 Menu

## Week 2



### Monday

### Tuesday

### Wednesday

### Thursday

### Friday

### Every Day

#### Main

Wholemeal Penne  
Pasta with  
Tomato and Pesto  
Sauce

Lincolnshire  
Sausages with  
Gravy

Lamb  
Bolognese

Roast Gammon  
with Gravy

Pepperoni or  
Margarita Pizza  
on Wholemeal  
base

Salad Bar

#### Meat Free

Roasted Vegetable  
Frittata

"No Chicken"  
Chicken and  
Vegetable Pie

Chickpea  
Butternut and  
Spinach Curry

Caribbean  
Vegetable Patties

Baked Potato with  
Vegetarian Bean  
Chilli and Cheese

Fresh Fruit Platter

#### And to go with

Grated cheese  
Mixed Salad  
Grilled chicken

Mashed Potato  
Peas and Carrots

Carrots and  
Broccoli

Roast Potatoes  
Carrots  
Savoy Cabbage  
Garden Peas

Baked Beans or  
Peas, Broccoli and  
Carrots

Yoghurt with  
Toppings

#### Pudding

Cinnamon  
Shortbread  
Biscuits

Vanilla Sponge  
with Custard

Apple Cake

Chocolate  
Brownies

Carrot Cookie  
Bites

#### Crudités

Carrot Sticks

Celery Sticks

Cheese Cubes

Cucumber Sticks

Tomato Moons





# Spring 2020 Menu

## Week 3



### Monday

### Tuesday

### Wednesday

### Thursday

### Friday

### Every Day

#### Main

Macaroni with  
Tomato and Basil  
or Cheese Sauce

North African  
Meatballs with  
Tomato Sauce

Mexican Chicken  
with Nachos

Roast Chicken  
with Stuffing and  
Gravy

Oven-Baked  
Battered Cod

Salad Bar

#### Meat Free

Cheese and  
Winter Vegetable  
Tart

Lentil and  
Vegetable  
Moussaka

Extra Vegetable  
and Egg Fried Rice

Sweet Potato  
Cumin and Cheese  
Pie

Squash  
Winter Herb and  
Crispy Butterbean  
Frittata

Fresh Fruit Platter

#### And to go with

Gammon  
Garlic Bread  
Mixed Leaves  
Cucumber and  
Tomatoes

Steamed Rice  
Roasted  
Vegetables

Mixed Leaves  
Cucumber, Pepper  
and Tomato  
Garlic Herb Potato  
Wedges

Roast Potatoes  
Broccoli  
Cauliflower and  
Carrots

Baked Oven Chips  
Peas and Carrots

Yoghurt with  
Toppings

#### Pudding

Vanilla Cookie

Carrot Cake

Chocolate Sponge  
with Chocolate  
Sauce

Flapjacks

Sweet Potato and  
Honey Cookies

#### Crudités

Dried Mango

Chickpea Crackers

Carrot Sticks

Cheese Straws

Cucumber Sticks

