Week Commencing: 10th June 2019 – 10/06/2019

Day	*Breakfast*	*Quiche*	*Midday Meal*	*Tea*	*Supper*
Monday		Cheese and tomato quiche	Toad in the hole, new potatoes, cabbage and carrots Salmon fillets Sticky toffee pudding and toffee sauce	Chicken lasagne, garlic bread, mange tout and baby corn Rock buns	Toast and drinks
Tuesday	Cereals Scotch pancakes and blueberries Scrambled eggs and beans Yoghurts Fruit juice	Roasted tomato and basil quiche	Lamb Balti, rice, naan and mango chutney Mediterranean puff pastries (v) Raspberry Eaton mess	Steak, chips, onion rings and mushrooms Fruit Trifle	Toast and drinks
Wednesday	Cereals Pain au chocolate Scrambled eggs and beans Yoghurts Fruit juice	Cheese and bacon quiche	Roast gammon, roast potatoes, cauliflower cheese, carrots and mustard sauce Summer vegetable risotto (v) Mars bar krispie	Fill your own tacos, peppers, salad and sauces Apple turnovers	Toast and drinks
Thursday	Cereals Sausage and egg muffin Scrambled eggs and beans Yoghurts and fruit juice	Roasted vegetable quiche	Beef chilli, rice, nachos green beans and corn cobs Spinach and ricotta cannelloni (v) Mixed berry sponge with cream	Pork steaks, new potatoes and vegetables Flapjack	Toast and drinks
Friday	Cereal Full English Scrambled eggs and beans Yoghurts Fruit juice	Cheese and onion quiche	Fish, chips, mushy peas, beans and tartare sauce Homemade cheese and tomato pizzas (v) Orange butterfly buns		Toast and drinks

Meals will be served with Seasonal Vegetables, Salad Bar, Fresh Fruit & Yogurt.

Home-made soup with fresh baked bread served at lunchtime.

(g) gluten free (v) vegetarian (d) dairy free