

# JUNIOR DEPARTMENT SPRING MENU WEEK ONE

## MONDAY

Oven Cooked Chicken with  
a Sweet & Sour Sauce on  
the Side

Steamed Rice

Prawn Crackers

Crispy Seaweed

Spring Vegetable Tart (V)

Strawberry Cheesecake

## TUESDAY

Premium Pork Sausages

Creamy Mashed Potato

Rich Onion Gravy

Steamed Peas & Sweetcorn

Falafel with Vegetables &  
Pitta Pockets (V)

Chocolate Chip Sponge Cake

## WEDNESDAY

Soft Flour Tortillas

Plain Chicken Strips

Vegetable Crudités

Salsa & Grated Cheese

Bean & Sweet Potato Pie  
(V)

Rice Pudding

## THURSDAY

Spaghetti Pasta

Fresh Basil & Tomato Sauce

Pesto Pasta

Beef Ragu & Orzo

Cauliflower Mac N Cheese  
(V)

Apple & Cinnamon Crumble  
with Custard

## FRIDAY

MSC Battered Haddock or  
Fish Fingers

Spring Lamb Stew

Chips & Baked Beans

Steamed Vegetables

Roast Celeriac Risotto (V)

Chocolate Chip Cookies

Morning Break Snack of Fresh Fruit, Vegetable Crudités & Milk  
Soup of the Day & Freshly Baked Bread Available Daily

Jacket Potatoes, Salads & Mixed Proteins Are Available Daily

Freshly Made Yoghurt, Fruit Salad Pots & Whole Fruit Pieces Available Daily

*We have a strict no nuts policy, however some products may be produced on lines that use nuts. For further information on specific allergens please contact the Catering Manager*



# JUNIOR DEPARTMENT SPRING MENU WEEK TWO

## MONDAY

Beginners Chilli con Carne

Steamed Rice

Sour Cream & Grated  
Cheese

Mushroom Wellington &  
Steamed Vegetables (V)

Chocolate Mousse

## TUESDAY

Wood Fired Pizza

Margherita

Pepperoni

Vegetable

Vegetarian Chilli with  
Steamed Rice (V)

Banoffee Pie

Freshly Made Yoghurt, Fruit Salad Pots & Whole Fruit Pieces Available Daily

## WEDNESDAY

Slow Roast Shoulder of  
Spring Lamb

Roast Potatoes

Rosemary Gravy

Many Steamed Seasonal  
Vegetables

Vegetable Kebabs with  
Sweet Chilli Dipping Sauce

Rice Crispie Cake

## THURSDAY

Conchiglie Pasta

Fresh Basil & Tomato Sauce

Pesto Pasta

Pea & Ham Carbonara

Spring Vegetable Casserole  
with Herb Dumplings (V)

Hot Cross Bun Bread &  
Butter Pudding

## FRIDAY

MSC Battered Haddock or  
Fish Fingers

Thai Salmon Parcels

Chips & Baked Beans

Steamed Vegetables

Quorn Sausage Toad in the  
Hole (V)

Mixed Iced Doughnuts

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# JUNIOR DEPARTMENT SPRING MENU WEEK THREE

## MONDAY

Creamy Chicken Korma  
Steamed Rice  
Mini Poppadum  
Garlic Naan Bread

Roast Vegetable Frittata (V)

Shortbread

## TUESDAY

Piri Piri Flavoured Chicken  
Drumsticks  
Sweet Potato Fries  
Corn on the Cob

Spring Onion & Cheddar  
Quiche (V)

Jam Sponge Cake

## WEDNESDAY

Soft Baps with a Choice of  
Fillings  
Crisps  
Vegetable Crudités

Vegetable Jalfrezi & Rice  
(V)

Jelly

## THURSDAY

Penne Pasta  
Fresh Tomato & Basil Sauce  
Pesto Pasta  
Chicken & Mushroom Pasta  
Bake

Enchiladas (V)

Belgian Waffles

## FRIDAY

MSC Battered Haddock or  
Fish Fingers  
Creamy Chicken &  
Asparagus Pie  
Chips & Baked Beans  
Steamed Vegetables

Stuffed Mushrooms (V)

Chocolate Brownies

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