



WEEKLY MENU 20/05/2019

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
LUNCH Fresh Fruit Served with all Meals	Selection of Cold Meats & Salads Chilli Beef Tacos Sour Cream Margarita Pizza GF V Baked Cod with herb Crust Jacket Potatoes New Potatoes Sliced Carrots Sweet Corn Apple Sponge Custard	Selection of Cold Meats & Salads Chicken Korma Poppadums GF Chutneys Honey Roast Chicken Cheese Spinach V Parcels Steamed Rice Roasted Peppers Jacket Potatoes Garden Peas Kris pie Tart Chocolate Sauce	Selection of Cold Meats & Salads Beef Stroganoff GF Steamed Rice Cornish Pasties Macaroni Cheese V Jacket Potatoes Sweet Potato Wedges Mixed Vegetables Courgettes Cherry Pie Custard	Selection of Cold Meats & Salads Moroccan Lamb Tagine GF Pomegranate Couscous Braised Sausages Aubergine Wrapped V Halloumi Tomato New Potatoes Jacket Potatoes Sliced Carrots Green Beans Summer Pudding Melon	Selection of Cold Meats & Salads Breaded Plaice With Lemon Fish Fingers GF Paprika Chicken Goulash Noodles Frittata French Fries Jacket Potatoes Garden Peas Choc Ice	Cricket Match Packed Lunches For some Boys	Roast Lamb Mint Sauce Roast Potatoes Carrots Cauliflower Cheese Fruit Pie Cream
TEA	Chip Cookies	Madeira Cake	Doughnut Rings	Shortbread	Iced Sponge	Chocolate Biscuit	
Supper	Boarding House Barbecue Weather Permitting	Pork Escalope's Cordon bleu Poached Eggs On Toast Corn on Cob Asparagus Grilled Hash Browns Fruit Salad	Cheese Feast Pizza Roasted Peppers Mixed Salads Fruit Yogurts	Baked Salmon Hollandaise Sauce Sear Beef Ribs Brioche Buns Curly Fries Salads Churros	No Supper Required Founders Obit	Breaded Scampi Lemon Curly Fries Garden Peas Ice Cream	No Supper Required

Food allergies & Intolerance Before you ask for your food please Speak to a member of the catering staff if you have any **food Allergens or Intolerances.**