

LUNCH

Sept 2, Sept 23, Oct 14, Nov 11, Dec 2

All dishes highlighted in green have one or more of the key features to make it a Future Proof Food dish.

		sep	t 2, Sept 23, Oct	14, Nov 11, Dec			
	Week One	MONDAY	TUESDAY	WENESDAY	THURSDAY	FRIDAY	
3	SOUP	Soup of the day & home baked bread					
	MAIN COURSE ONE	Carbonara Pasta with or without bacon in a cream sauce finished with a parsley and parmesan crumb	Chicken masala Chicken in a rich thick mild curry sauce served with pilau rice and a garlic naan	Lasagna Beef mince in a rich tomato sauce layered between pasta sheets finished with a bechamel sauce and topped with grated mozzarella	Miso Ramen with shredded meat or Shredded Egg, Asian Vegetables and rice noodles	Chicken nuggets	
	MAIN COURSE TWO	Stuffed peppers filed with mixed beans & tomato sauce	Sweet potato & spinach hash	Vegetable lasagna		Skinny Goat Cheese, sweet pepper & basil pizza	
	ON THE SIDE	Italian Herb Bread Trio of steamed vegetables	Poppadoms Sag aloo	Garlic slice Steamed broccoli and carrot	Prawn crackers & spring rolls	Skin on fries Classic coleslaw Corn & pea mix	
	JACKETS	Jacket potato bar with a changing selection of toppings, beans, cheese or tuna mayo					
	PASTA	Pasta of the day with either smoked salmon cream, pesto, cheese, or arrabbiata sauces changing daily					
	DESSERTS	Rice Krispy cake	Dorset apple cake with cinnamon cream	Carrot & parsnip cake	Selection of dessert pots	Apricot oatty crumble	
·	YOGHURT	Passionfruit	Berry compote	Mango & coconut	Honey & granola	Apple & blackberry	
b	CUT FRUIT	Honeydew & pomegranate	Orange wedges	Pineapple pieces	Gala & blueberries	Seasonal platter	





SALAD BAR

Sept 2, Sept 23, Oct 14, Nov 11, Dec 2

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	WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
m	SIMPLE SALADS	Cucumber chunks Grated carrot Iceberg lettuce Tomato wedges	Cherry tomatoes Sweetcorn Sliced cucumber Garden leaves	Cucumber chunks Grated carrot Iceberg lettuce Tomato wedges	Cherry tomatoes Sweetcorn Sliced cucumber Garden leaves	Cucumber chunks Grated carrot Iceberg lettuce Tomato wedges
	COMPOSITE SALADS	Pesto pasta New potato salad with chives	Beef tomato & basil pasta Classic coleslaw	Shaved pear, broccoli & blue cheese "Odds & ends" herby penne pasta	Roast pepper, courgette & tomato pasta Classic coleslaw	Baked squash & lemon courgette with cumin seed dressing Broccoli stem & cauliflower coleslaw
	PROTEINS		Selectio	n of Ham, cheese, tuna or chick	en pots	
	DRESSINGS	Olive oil & balsamic Classic Caesar Honey & mustard	Olive oil & balsamic Classic Caesar Honey & mustard	Olive oil & balsamic Classic Caesar Honey & mustard	Olive oil & balsamic Classic Caesar Honey & mustard	Olive oil & balsamic Classic Caesar Honey & mustard
	TOPPINGS	Baked croutons Toasted seeds Chilli flakes	Baked croutons Toasted seeds Chilli flakes	Baked croutons Toasted seeds Chilli flakes	Baked croutons Toasted seeds Chilli flakes	Baked croutons Toasted seeds Chilli flakes





LUNCH

All dishes highlighted in green have one or more of the key features to make it a Future Proof Food dish.

Sept 9, Oct 1, Oct 21, Nov 18, Dec 9

14/2	4114	Sept 3, Oct 1, Oct 21, NOV 16, Dec 3					
	WEEK TWO	MONDAY	TUESDAY	WENESDAY	THURSDAY	FRIDAY	
	SOUP	Soup of the day & home baked bread					
	MAIN COURSE ONE	Spaghetti bolognaise	confusion outineed	Roast beef brisket with horseradish & apple gravy	Kanan mullad made	Breaded MSC pollack with lemon wedges & tomato relish	
=)	MAIN COURSE TWO	Potato gnocchi with basil pesto	Grilled chicken thigh Shredded jack fruit bon bons	Broccoli & haricot bean frittata with goat's cheese cream	Korean pulled pork Green bean & coconut curry	Breaded halloumi with tomato & pineapple salsa	
	ON THE SIDE	Garlic bread Seasonal vegetables	Add your spice: Eastern spice mix Aromatic bang Vietnamese slaw with lime & chilli Bangkok noodles with Thai spice, soy & ginger	Sauté new potatoes, steamed green beans, & roast carrots	Wrap it: Tortilla wrap Coconut & lime rice Kimchi guacamole Korean gochujang house slaw Wedges with chilli & lime salt	French fries, BBQ baked beans, steamed petit pois	
	JACKETS		Jacket potato bar with a cha	anging selection of toppings, I	peans, cheese or tuna mayo	*	
λ	PASTA	Pasta o	of the day with either smoked	salmon cream, pesto, cheese	, or arrabbiata sauces changin	g daily	
	DESSERTS	Sticky toffee pudding with toffee sauce	Dark chocolate & melted milk cake	Iced sponge	Apple & forest fruit Crumble	Raspberry & white chocolate traybake	
6	YOGHURT	Passionfruit	Berry compote	Mango & coconut	Honey & granola	Apple & blackberry	
0	CUT FRUIT	Honeydew & pomegranate	Orange wedges	Pineapple pieces	Gala & blueberries	Seasonal platter	
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SALAD BAR

Sept 9, Oct 1, Oct 21, Nov 18, Dec 9

	WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	SIMPLE SALADS	Cucumber chunks Grated carrot Iceberg lettuce Tomato wedges	Cherry tomatoes Sweetcorn Sliced cucumber Garden leaves	Cucumber chunks Grated carrot Iceberg lettuce Tomato wedges	Cherry tomatoes Sweetcorn Sliced cucumber Garden leaves	Cucumber chunks Grated carrot Iceberg lettuce Tomato wedges
	COMPOSITE SALADS	Caesar salad with parmesan & croutons Pea, lemon & spinach pasta	Roast tomato & broccoli pasta Classic Greek salad	Skin-on" baked butternut squash & sage pasta Rocket, cheery tomato & parmesan	Celery and apple salad Roasted pepper, chickpea & courgette pasta	Roasted pepper & courgette Pesto pasta
	PROTEINS	Selection of Ham, cheese, tuna or chicken pots				,
	DRESSINGS	Olive oil & balsamic Sweet chilli Thousand island	Olive oil & balsamic Sweet chilli Thousand island	Olive oil & balsamic Sweet chilli Thousand island	Olive oil & balsamic Sweet chilli Thousand island	Olive oil & balsamic Sweet chilli Thousand island
ZW.	TOPPINGS	Baked croutons Toasted seeds Chilli flakes	Baked croutons Toasted seeds Chilli flakes	Baked croutons Toasted seeds Chilli flakes	Baked croutons Toasted seeds Chilli flakes	Baked croutons Toasted seeds Chilli flakes





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4			Sept 16, Oct 7,	1100 4, 1100 25				
<u>'</u>	WEEK THREE	MONDAY	TUESDAY	WENESDAY	THURSDAY	FRIDAY		
4	SOUP		Soup of the day & home baked bread					
	MAIN COURSE ONE	Taco bar Chilli beef or	Chicken katsu curry	confusion on tinued	The Shawarma Grill Chicken Or	Top your own cheese & tomato pizza with		
	MAIN COURSE TWO	Five bean, sweetcorn & tomato	Tofu Katsu Curry	All in a brioche bun: Bulgogi BBQ beef BBQ sweet potato & chick pea	Chickpea ribbons	Pepperoni Black olives		
	ON THE SIDE	Fluffy rice Salads & slaws Guacamole Sour cream Feta & cheddar cheeses Tortilla chips	Egg noodles Steamed Greens and shredded Carrots	Sauces: Yuzu mayo, Korean BBQ sauce Bang bang cucumbers with sesame & chilli Salt & pepper baked potato wedges	Flatbread Hummus Garlic mayo Tomato salsa Shredded garden salad Turkish rice	Bacon crumb BBQ chicken Tuna flakes Sweetcorn Caramelised red onion Skin on fries Classic coleslaw Corn on the cob		
	JACKETS		Jacket potato bar with a changing selection of toppings, beans, cheese or tuna mayo					
	PASTA	Pasta of the day with either smoked salmon cream, pesto, cheese, or arrabbiata sauces changing daily						
	DESSERTS	Pancakes with chocolate & maple sauces	Apple, sultana & cinnamon strudel with vanilla cream	Mango & lime rice pudding	Milk & white chocolate giant cookie	Fresh fruit & yoghurt		
, 100	YOGHURT	Passionfruit	Berry compote	Mango & coconut	Honey & granola	selection		
ž	CUT FRUIT	Honeydew & pomegranate	Orange wedges	Pineapple pieces	Gala & blueberries			





Sept 16, Oct 7, Nov 4, Nov 25

W/2_	WAY, WIN DAY			<u> </u>		
	WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	SIMPLE SALADS	Cucumber chunks Grated carrot Iceberg lettuce Tomato wedges	Cherry tomatoes Sweetcorn Sliced cucumber Garden leaves	Cucumber chunks Grated carrot Iceberg lettuce Tomato wedges	Cherry tomatoes Sweetcorn Sliced cucumber Garden leaves	Cucumber chunks Grated carrot Iceberg lettuce Tomato wedges
	COMPOSITE SALADS	Balsamic roast beetroots & carrots with dill Smoked bacon & pea pasta	Tomato, green pepper & basil pasta Curried potato salad with spinach & raisins	New potatoes, peas & courgettes with lemon & sage Broccoli stem & cauliflower core slaw	Rainbow slaw with sweet chilli, lime & coriander Sticky roast carrot with red onions & spinach	Charred broccoli & roast carrot with lemon, Ginger & pumpkin seeds Sweet chilli & coriander slaw
	PROTEINS		Selectio	n of Ham, cheese, tuna or chick	en pots	
	DRESSINGS	Olive oil & balsamic Sriracha mayo French dressing	Olive oil & balsamic Sriracha mayo French dressing	Olive oil & balsamic Sriracha mayo French dressing	Olive oil & balsamic Sriracha mayo French dressing	Olive oil & balsamic Sriracha mayo French dressing
O MANAGEMENT	TOPPINGS	Baked croutons Toasted seeds Chilli flakes	Baked croutons Toasted seeds Chilli flakes	Baked croutons Toasted seeds Chilli flakes	Baked croutons Toasted seeds Chilli flakes	Baked croutons Toasted seeds Chilli flakes

