



Vinehall School LUNCH Week 2



	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Week	FUSILI PASTA WITH ROASTED TOMATO & BASIL OR MUSHROOM & SPRING ONION SAUCE	CARVERY LOIN OF PORK WITH BRAMLEY APPLE SAUCE	SPAGHETTI BOLOGNAISE	GRILLED PORK SAUSAGE TOAD IN THE HOLE	BREADED SCAMPI OR BREADED FISH FINGERS	SWEET & SOUR CHICKEN	ROAST TURKEY WITH CRANBERRY SAUCE
The Main Event							
Meat Free Zone		POACHED EGGS FLORENTINE	CARAMLIZED RED ONION & CRÈME FRAICHE TART	VEGE SAUSAGE TOAD IN THE HOLE	VEGETABLE HOT POT	BBQ QUORN FILLET	
And To Go With	GARLIC BREAD BROCCOLI FLORETS DICED CARROTS	ROAST POTATOES SUGAR SNAP PEAS ROASTED VEGETABLES	GRATED CHEESE BROAD BEANS AND BABY CORN ROASTED PEPPERS	SAUTE POTATOES CAULIFLOWER CHEESE BROCCOLI FLORETS	CHIPPED POTATOES PETIT POIS BAKED BEANS	CORJANDER RICE PRAWN CRACKERS STIR FRIED VEG	ROAST POTATOES BROCCOLI FLORETS SLICED CARROTS
Scrummy Puds	FRUIT CRUMBLE & CUSTARD	CHEESE AND CRACKERS	FRUIT YOGHURT WITH FRUITS OF THE FOREST	PEACHES AND CREAM	ICE CREAM AND CHOCOLATE SAUCE	BLUEBERRY MUFFINS	CHOCOLATE GATEAU

Denotes free range ingredients / Denotes local produce
 All food freshly cooked using seasonal produce when available.