Lunch Menu

FARLEIGH *food*

Week	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Carrot & cumin	Leek & potato	Parsnip & apple	Tomato & basil	Chef's choice	Exeat	Exeat
Breads	Homemade bread	Homemade bread	Homemade bread	Homemade bread	Breaded fish, lemon wedges & tartare sauce		
Main Course	Chicken with tomato & basil sauce	Local sausage & gravy	Mexican chilli beef	Roast loin of pork, apple sauce & thyme gravy	Sweet potato falafel		
Vegetarian	Ratatouille sauce, jacket potato	Vegan sausage & red onion gravy, jacket potato	Vegetable & bean enchilada, jacket potato	Stuffed peppers with aromatic couscous, jacket potato	Gluten-free breaded fish, lemon wedges & tartare sauce		
Vegan	Ratatouille sauce	Vegan sausage & red onion gravy	Vegetable & bean enchilada	Stuffed peppers with aromatic couscous	Gluten-free breaded fish, lemon wedges & tartare sauce		
Gluten Free Dairy Free Soy Free Egg Free	Chicken with tomato & basil sauce	Local sausage & gluten free gravy	Mexican chilli beef	Roast loin of pork, apple sauce & thyme gravy	Gluten-free breaded fish, lemon wedges & tartare sauce		
Pork Free	Chicken with tomato & basil sauce	Chicken sausage	Mexican chilli beef	Roast chicken breast	Breaded fish, lemon wedges & tartare sauce		
Pre-Prep	Chicken with tomato & basil sauce	Local sausage & gravy	Mexican chilli beef	Roast loin of pork, apple sauce & thyme gravy	Breaded goujons		
Sides	Penne pasta	Mashed potatoes	Steamed rice	Roast potatoes	Chips		
	Garlic bread & pesto	N/A	Tortilla chips with salsa & sour cream	Sage & onion stuffing	Baked beans		
	Green beans & sweetcorn	Carrots & peas	Roasted courgette & sweetcorn	Glazed carrots & sautéed leeks	Peas		
Hot Pudding	Syrup sponge & cream	N/A	Apple, pear & strawberry crumble with cream	N/A	Chef's choice		
Cold Pudding	N/A	Marshmallow cake	N/A	Flapjack	Frosted carrot cake		
Fruit	Mixed fruit platter	Mixed fruit platter	Mixed fruit platter	Mixed fruit platter	Mixed fruit platter		