



## Lent Term Menu – Week 1

### Monday

Soup of the Day  
Artisan Bread

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Greek Pastitsio

Potato Gnocchi in Fresh Tomato Sauce  
vegan

Jacket Potatoes with Beans & Cheese

50/50 Pasta with Tomato  
Sauce or Pesto

#### Sides

Paprika & Thyme Roast Potatoes  
Carrots  
Broccoli

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Vanilla Rice Pudding with Jam

Egg Free Apple & Cinnamon Muffin

### Tuesday

Soup of the Day  
Artisan Bread

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Chicken & Chorizo Paella

Stuffed Peppers with a Pesto  
Dressing

Jacket Potato with Beans or  
Cheese

50/50 Pasta with Tomato Sauce  
or Pesto

#### Sides

Herby Diced Potatoes  
Sweetcorn  
Sautéed Mixed Cabbage

Soup of the Day  
Artisan Bread

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Parsnip & Syrup Sponge Pudding

Mexican Chocolate Cookies

### Wednesday

Soup of the Day  
Artisan Bread

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Pork or Quorn Sausages  
with Gravy

Butternut Squash, Spinach, Feta  
& Chickpea Filo Pie

Theatre Bar  
World Food Wednesday

Jacket Potatoes with Beans &  
Cheese

50/50 Pasta with Tomato Sauce  
or Pesto

#### Sides

Mashed Potato  
Green Beans  
Roast Cauliflower

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Seasonal Upside-Down Cake  
with Cream

Peach & Thyme Slice

### Thursday

Soup of the Day  
Artisan Bread

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Chicken & Broccoli Pasta Bake

Chard Vegetable Moussaka

Jacket Potatoes with Beans &  
Cheese

50/50 Pasta with Tomato  
Sauce or Pesto

#### Sides

Focaccia Bread  
Carrots  
Sautéed Leeks

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Wholemeal Bread & Butter  
Pudding

Banana & Courgette Cake

### Friday

Soup of the Day  
Artisan Bread

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Margarita Pizza  
or  
Pepperoni Pizza

Vegan Pizza

50/50 Pasta with Chunky Tomato  
Sauce or Pesto

#### Sides

St Faith's Chips  
Peas  
Sweetcorn

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Pear & Chocolate Crumble with  
Chocolate Custard

Egg Free Lemon Marble Cake

**Salad Items:** Salad of the Day & a selection of freshly made salads and sandwiches

**Other Dessert Options:** Homemade Yoghurts, Jelly and Fresh Fruit will be served every day

*All our meals are freshly made*