



Lent Term Menu – Week 2

Monday

Soup of the Day
Artisan Bread

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Char Siu BBQ Chicken, Broccoli &
Noodles

Sticky Cauliflower Steak in a Bao
Bun with Rice

Jacket Potatoes with Beans &
Cheese

50/50 Pasta with Tomato Sauce or
Pesto

Sides

Roast Sweetcorn
Mixed Chinese Cabbage Stir Fry

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Peach & Oat Crumble with Custard

Carrot Cake with Lemon Frosting

Tuesday

Soup of the Day
Artisan Bread

~

Beef Enchiladas topped with Tomato
Sauce & Cheese

Sweet Potato & Black Bean Enchilada

Jacket Potato with Beans or Cheese

50/50 Pasta with Tomato Sauce or
Pesto

Sides

Rice
Broccoli
Lime Corn on the Cob

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Apple Pie with Custard

Chocolate Orange Cup Cake

Wednesday

Soup of the Day
Artisan Bread

~

Turkey & Sweetcorn Diced Potato
Hash

Smoked Hummus, Roast Carrot &
Ricotta Tart

Jacket Potato with Beans or Cheese

50/50 Pasta with Turkey Bolognese or
Pesto

Theatre Bar

World Food Wednesday

Sides

Roast New Potatoes
Roast Parsnips
Peas

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Lime Polenta Cake with Cream

Baked Vanilla Cheesecake

Thursday

Soup of the Day
Artisan Bread

~

Chicken or Egg Katsu Curry

Coronation Cauliflower, Chickpea &
Spinach Wrap

Jacket Potato with Beans or Cheese

50/50 Pasta with Tomato Sauce or
Pesto

Sides

Rice
Honey Roast Carrots
Broccoli & Coconut

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Cornflake Tart with Custard

Blackberry Blondie

Friday

Soup of the Day
Artisan Bread

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Hotdogs or Quorn Dogs
with Fried Onions

Peruvian Spiced Chargrilled
Halloumi Wrap with Salsa Cirolla

Jacket Potato with Beans or
Cheese

50/50 Pasta with Chunky Tomato
Sauce or Pesto

Sides

St Faith's Chips
Sweetcorn
Sauteed Cauliflower

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Chocolate Marble Cake
with Chocolate Sauce

Parsnip & Blueberry Muffin

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

Dessert Option 3: Homemade Yoghurt, Jelly and Fresh Fruit will be served every day

All our meals are freshly made