



Lent Term Menu – Week 3

Monday

Soup of the Day
Artisan Bread

~

Chicken & Ham Pie

Vegan Moroccan Cauliflower, Spinach
& Borlotti Bean Stew

Jacket Potatoes with Beans & Cheese

50/50 Pasta with Tomato
Sauce or Pesto

Sides

Cheddar Mashed Potato

Peas

Roast Cauliflower

~

Bramley Apple & Spiced Fruit Crumble
with Cream

Pineapple & Salted Caramel Cake

Tuesday

Soup of the Day
Artisan Bread

~

Quorn & Lentil Lasagne

Aubergine Parmigiana

Jacket Potatoes with Beans or Cheese

50/50 Pasta with Tomato
Sauce or Pesto

Sides

Garlic Bread

Sweetcorn

Roast Tomatoes

~

Jam Roly Poly

Banoffee Pots

Wednesday

Soup of the Day
Artisan Bread

~

Beef Keema Curry

Paneer & Chickpea Chole

Theatre Bar
World Food Wednesday

Jacket Potatoes with Beans & Cheese

50/50 Pasta with Tomato
Sauce or Pesto

Sides

Naan Bread

Peas

Rice

Aloo Gobi

~

Cabinet Pudding with Custard

St Faith's Pudding

Thursday

Soup of the Day
Artisan Bread

~

Lemon & Harissa Roast Chicken

Vegan Sweet Potato & Carrot Falafel

Jacket Potatoes with Beans & Cheese

Chilli with Rice or Jacket Potato

Sides

Roast New Potatoes

Roast Parsnips

Broccoli

~

Chocolate Puddle Pudding with
Chocolate Sauce

Butternut Squash Cake

Friday

Soup of the Day
Artisan Bread

~

Cod Fish Fingers or
Breaded Fish Fillets

Vegan Piri Piri Bean Burger

Theatre Bar
Catch of the Day

50/50 Pasta with Tomato Sauce or
Pesto

Sides

St Faith's Chips

Mushy Peas

Carrots

~

Orange Syrup Sponge
with Custard

Chocolate Popcorn Bar

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

Dessert Option 3: Homemade Yoghurts, Jelly & Fresh Fruit will be served every day

All our meals are freshly made