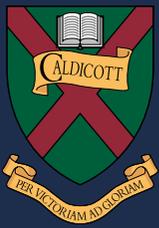




# CALDICOTT Menu | Week A | September 2021

Please ask the duty chefs for allergen advice

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>Breakfast every day</b>	Fresh fruit bowl, fruit juice, natural yoghurt, cereal, home-made nut-free muesli, granola, cinnamon, wholemeal bread for toasting, honey, marmalade, marmite, jam, butter, tea, milk						
<b>Breakfast</b>	Fried eggs, bacon, grilled tomatoes	Scrambled eggs, kippers, potato smiles, grilled tomatoes	Bacon, mushrooms, potato waffles	Porridge, boiled eggs, pain au chocolate, hot chocolate	Porridge, boiled eggs, croissants stuffed with ham and cheese		
<b>Lunch</b>	<p><b>MEAT FREE MONDAY</b></p> <p>Fusilli pasta with separate basil and tomato sauce with grated cheese</p> <p>Quorn and wild mushroom filo pie with new potatoes.</p>	<p>Lincolnshire pork sausages with mashed potatoes and gravy</p> <p>Vegan cumberland sausages, mashed potatoes, veggie gravy</p>	<p>Roast topside of beef With Yorkshire puddings, roast potatoes, gravy and horseradish sauce</p> <p>Lentil roast with roast potatoes and veggie gravy</p>	<p>Tagliatelle carbonara with garlic bread and parmesan cheese</p> <p>Gnocchi in tomato sauce with tagliatelle and parmesan cheese</p>	<p>Jumbo fish fingers with chips and ketchup</p> <p>Bean burgers in a wrap with lettuce, mayonnaise and chips</p>	<b>EXEAT</b>	<b>EXEAT</b>
<b>Served with:</b>	Crisp romaine lettuce with diced cucumber	Savoy cabbage	Green beans and carrots	Corn salad with cherry tomatoes	Garden peas		
<b>Dessert</b>	Chocolate puddle pudding and chocolate sauce	Blackberry cheesecake	Orange jelly and vanilla ice cream	Fruit salad and cream	Brownies and fresh strawberry stack		
<b>Supper every day</b>	Fresh Fruit bowl, organic fruit yoghurts, jacket potatoes and fillings, salad, wholemeal bread, cheese spread, jam, honey, marmite, butter, milk,						
<b>Supper</b>	<p>Steak and onion pie topped with oval puff pastry with new potatoes.</p> <p>Baked cod fillet topped with pesto, mozzarella and sliced tomatoes with sauté potatoes.</p>	<p>Mexican stuffed chicken breasts topped with mozzarella cheese, with side salad</p> <p>Roasted vegetable tart topped with goats' cheese with minted new potatoes</p>	<p>Lamb burgers in a pretzel bun with rosti potatoes</p> <p>Quorn and asparagus lemon risotto</p>	<p>Battered chicken breast nuggets and southern wedge potatoes</p> <p>Veggie kebabs with grilled vegetables and halloumi cheese on a bed of couscous</p>	<b>EXEAT</b>	<b>EXEAT</b>	<b>EXEAT</b>
<b>Served with:</b>	Carrots	Jalapeno spiced mixed tempura vegetables	Garden peas	Sweetcorn			
<b>Jacket potato &amp; fillings:</b>	Baked beans, grated cheese, salad	Tuna mayonnaise, cheese slices, salad	Cottage cheese, grated cheese, salad	Coleslaw, cheese slices, salad			



# Lunch Time Salad Bar | Week A | September 2021

Please ask the duty chefs for allergen advice

Monday	Tuesday	Wednesday	Thursday	Friday
Salad leaves, beetroot, sweetcorn, tomatoes, cucumber, mayonnaise, home-made dressing, salad cream, pumpkin and sunflower seeds				
Potato salad with spring onion	Pasta salad tossed in pesto	Quinoa with roasted butternut squash and soya beans	Mixed rice salad with pepper and coriander	Brown rolls
Boiled eggs	Mediterranean olive bread	Ham	Cold beef and horseradish	Jacket potatoes
Mexican tuna	Feta cheese, aubergine and red pepper salad with pomegranate dressing	Mini babybel cheese with crackers	Pilchards	Soup of the day
	Sardines	Prawn cocktail		Assorted meat, fish and vegetarian proteins