

Lunch - Week 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP	<i>Soup of the day</i>	<i>Soup of the day</i>	<i>Soup of the day</i>	<i>Soup of the day</i>	<i>Soup of the day</i>		
HOMEMADE BREADS	<i>Crusty bloomer</i>	<i>Bloomer</i>	<i>Wholemeal bloomer</i>	<i>Sourdough</i>	<i>Mini loaves</i>		
MAIN COURSE	<i>Classic chicken, & leek pie</i>	<i>Lamb kofta served in flatbreads with minted yoghurt and cucumber salad</i>	<i>Roast lemon and thyme chicken with lemon and thyme stuffing</i>	<i>Sliders - build your own turkey/premium homemade beef burgers with optional extras - tomato salsa, sweetcorn relish, low fat mayonnaise, salad. All served in a brioche bun alongside jacket wedges and spicy Boston beans</i>	<i>Forgotten fish Friday - sustainable cod burger with tartar sauce, lemon mayonnaise</i>		
THEATRE	<i>Jambalaya crock - chorizo,prawn, roasted red pepper, crispy tortilla strips and sauces</i>	<i>Mac 'n' cheese bar - choose from an assortment of toppings to include bacon, haddock, chicken, spinach, tomato, chilli flakes, sweetcorn with a choice of two cheesy sauces</i>	<i>Chef's table - hot roasted meat baguette bar choice of gammon or chicken served with relish, chutney and gravy</i>	<i>Katayama sticky chicken</i>	<i>Turkey meatballs in fresh tomato and basil sauce</i>	<i>Slow baked Greek moussaka</i>	<i>Brunch Sunday bacon, sausage, eggs, hash browns, beans, mushrooms, black pudding, tomatoes, waffles with assorted toppings</i>
VEGETARIAN MAIN	<i>Roasted vegetable and spinach strudel</i>		<i>Pumpkin and tomato chickpea tagine served with cous cous</i>	<i>Vegetable moussaka</i>	<i>Katsu vegetables with ginger bok choy, rice</i>	<i>Avocado carbonara</i>	
SIDES 1	<i>Mashed potato</i>	<i>Turkish oven roasted potatoes</i>	<i>Roast potatoes</i>	<i>Seasoned sticky rice</i>	<i>Chips or new potatoes</i>	<i>Duran wheat and gluten free spaghetti</i>	
SIDES 2	<i>Mixed vegetables and steamed courgettes</i>	<i>Sauté courgettes</i>	<i>Roasted parsnips and carrots, broccoli</i>	<i>Sautéed leek stir fry</i>	<i>Mushy peas, garden peas and baked beans/alternative greens</i>	<i>Greek salad</i>	
JACKET BAR	<i>Three bean chilli</i>	<i>Caribbean jerk chicken</i>	<i>Creamy mushroom</i>	<i>Spicy beef</i>	<i>Three cheese and broccoli</i>	<i>Tuna and spicy tomato</i>	
DESSERT 1	<i>Oaty apple crumble and custard</i>	<i>Baked rice pudding with cherry jam</i>	<i>Warm pear and honey cake with cream</i>	<i>Pineapple and cherry upside down cake with custard</i>	<i>Teacher's favourite - toffee pudding with hot toffee sauce</i>	<i>An assortment of fresh fruit served with mango coulis</i>	
DESSERT 2	<i>Rocky road fridge cake</i>	<i>New York cheesecake with blueberries</i>	<i>Lemon curd mousse</i>	<i>Giant meringues with assorted fruit</i>	<i>Mandarin, orange and clementine trifle</i>		

Lunch - Week 1

**FRESH WHOLE
FRUIT & YOGHURT**

Fresh whole fruit and yoghurt always available

Lunch - Week 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP	<i>Soup of the day</i>	<i>Soup of the day</i>	<i>Soup of the day</i>	<i>Soup of the day</i>	<i>Soup of the day</i>		
HOMEMADE BREADS	<i>Crusty bloomer</i>	<i>Poppy seed loaf</i>	<i>Granary bread</i>	<i>Fresh garlic & herb focaccia</i>	<i>Cottage round</i>		
MAIN COURSE	<i>Classic beef lasagne with garlic bread and Italian salad</i>	<i>Baked piri piri chicken with mango salsa</i>	<i>Roast pork with crackling and apple sauce</i>	<i>Taste of the British Isles - Welsh dragon pie with leeks, ham and cheesy sauce</i>	<i>Fish shop Friday - battered or breaded pollock served with lemon wedges, alongside gherkins, battered sausage and chunky chips</i>	<i>Grilled turkey escalope with tomato and mushroom sauce</i>	<i>Brunch Sunday bacon, sausage, eggs, hash browns, beans, mushrooms, black pudding, tomatoes, avocado toast with lime pepper and coriander</i>
THEATRE	<i>Sizzling Korean style beef with udon noodles and Asian vegetables</i>	<i>Ploughman's lunch - selection of cheddar cheese, tasty Lancashire, mini pies, scotch eggs and honey roast ham with assorted salads, chutneys and crusty breads and baguettes</i>	<i>Chef's table - hot roasted meat baguette bar choice of chicken or pork served with relish, chutney and gravy</i>	<i>Curry special - beef jalfrezi or Thai green vegetable curry with kumquat chutney alongside naan bread, pilau rice, onion bhajis and pickles</i>	<i>Traditional sausage plait with roasted onion gravy</i>		
VEGETARIAN MAIN	<i>Three cheese and vegetable frittata</i>		<i>Butternut squash and sage risotto with salsa verde</i>		<i>Baked pizza Florentine with chilli oil</i>	<i>Baked sweet potato topped with a cheese and herb crumb</i>	
SIDES 1	<i>Roasted new potatoes</i>	<i>Portuguese rice</i>	<i>Roast potatoes</i>	<i>Seasoned sticky rice</i>	<i>Chips or new potatoes</i>	<i>Lyonnais potatoes</i>	
SIDES 2	<i>Roasted Mediterranean vegetables</i>	<i>Broccoli and cauliflower</i>	<i>Roasted parsnips and carrots, broccoli</i>	<i>Sautéed leek stir fry</i>	<i>Mushy peas, garden peas and Greek beans</i>	<i>Steamed courgettes, baby sweetcorn</i>	
JACKET BAR	<i>Sausage and caramelised onion</i>	<i>Spicy tomato and tuna sauce</i>	<i>Chunky chilli</i>	<i>Chickpea chipotle stew</i>	<i>Tuscan bean</i>	<i>Seafood and dill creamy sauce</i>	
DESSERT 1	<i>Toffee apple strudel with crème Anglais</i>	<i>Marmalade fruit display - alongside tangy orange marmalade steamed pudding and orange sauce</i>	<i>New season rhubarb pie with custard</i>	<i>Queen of puddings</i>	<i>Pupil's choice - chocolate pudding with hot fudge sauce</i>	<i>New Hall chocolate Oreo topped muffins and fresh fruit</i>	
DESSERT 2	<i>Carrot cake muffins with cream cheese frosting</i>	<i>Pineapple pots drizzled with mango sauce</i>	<i>Sticky fruit flapjack</i>	<i>Individual tiramisu pots</i>	<i>Build your own meringue bar with seasonal fruits and cream</i>		
FRESH WHOLE FRUIT & YOGHURT	<i>Fresh whole fruit and yoghurt always available</i>						

Lunch - Week 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP	<i>Soup of the day</i>	<i>Soup of the day</i>	<i>Soup of the day</i>	<i>Soup of the day</i>	<i>Soup of the day</i>		
HOMEMADE BREADS	<i>Cottage round</i>	<i>Cheesy topped</i>	<i>Granary bread</i>	<i>Wholegrain and spelt bloomer</i>	<i>Ciabatta</i>		
MAIN COURSE	<i>Taste of the British Isles - traditional Lancashire hot pot</i>	<i>Cottage pie topped with Mash potato</i>	<i>Roast beef and Yorkshire pudding</i>	<i>Mexican theme - build your own burrito bar with fish, chicken, spicy kidney and haricot beans, roasted vegetables and as tostadas - crispy tortillas piled high with chunky beef chilli, red onions, corn, cheese and tomato salsa</i>	<i>Homemade Battered Pollock with tartar sauce, lemon mayonnaise and Chips or jacket wedges</i>	<i>Traditional spaghetti bolognese with garlic bread and mixed leaf salad</i>	<i>Brunch Sunday bacon, sausage, eggs, hash browns, beans, mushrooms, black pudding, tomatoes, apple and cherry pancakes</i>
THEATRE	<i>Pasta bar - choose from gluten free penne or duran wheat penne with rich ragout sauce, tagliatelle with arrabiatta sauce or baked gnocchi with spinach and cream cheese</i>	<i>Bangers special - choose from Cumberland, pork and leek, served with onion gravy and 'posh' beans</i>	<i>Chef's table - hot roasted meat baguette bar choice of beef or chicken served with relish, chutney and gravy</i>		<i>Southern fried chicken with chargrilled sweetcorn hush puppies and homemade ketchup</i>		
VEGETARIAN MAIN		<i>Stuffed sweet peppers with a leek and cheesy crusted topping</i>	<i>Barber style vegetable tagine with warm flatbread</i>	<i>Shepherdess pie with sweet potato topping and cheese</i>	<i>Pea and potato samosa with mango and lime pickle</i>		
SIDES 1	<i>New potatoes</i>	<i>Champ potato</i>	<i>Roast potatoes</i>	<i>Nacho salad and spicy slaw</i>	<i>Chunky jacket wedges</i>	<i>Mixed leaf salad</i>	
SIDES 2	<i>Carrots, banes and broccoli mix</i>	<i>Roasted cauliflower</i>	<i>Roasted parsnips, carrots, hispi cabbage</i>	<i>Sweet corn on the cob served Mexico City style with chilli, salt and lime</i>	<i>Mushy peas, garden peas and Greek beans</i>		
JACKET BAR	<i>Mushroom and blue cheese sauce</i>	<i>Crispy bacon and mature cheddar</i>	<i>Salmon and spinach</i>	<i>Slow braised beef bolognese</i>	<i>Ratatouille</i>	<i>Spicy tofu and lentil goulash</i>	
DESSERT 1	<i>Citrus lemon sponge pudding and cream</i>	<i>Taste of the British Isles - Malvern pudding made with apples</i>	<i>Bread and butter pudding</i>	<i>Blackberry and yoghurt sponge puddings with custard</i>	<i>Cookie counter - delicious home made cookies - all your favourite flavours to choose from</i>	<i>Chocolate tiffin squares and fresh fruit</i>	
DESSERT 2	<i>Vanilla panna cotta with caramel pears</i>	<i>Homemade mandarin orange jelly</i>	<i>Roasted pineapple</i>	<i>Banoffee pie</i>	<i>Chocolate and orange mousse</i>		
FRESH WHOLE FRUIT & YOGHURT	<i>Fresh whole fruit and yoghurt always available</i>						