

Lunch 1

W/C 13th April, 4th May, 25th May, 15th June, 6th July

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Roasted Carrot and Miso <i>(Vegan)</i>	Lentil, Spinach and Watercress <i>(Vegan)</i>	Preserved Lemon, Chickpea and Spinach Soup <i>(Vegan)</i>	Summer Bean and Bulgur Wheat <i>(Vegan)</i>	Spiced Swede and Sweet Potato Soup <i>(Vegan)</i>
Option 1	Tomato, Olive and Caper Pasta Bake with Roasted Squash, Aubergine and Courgette Broccoli and Peas <i>(Vegan)</i>	Slow-cooked Greek Briam with Broccoli, Carrots, and Tomatoes Roasted Chickpea Salad <i>(Vegan)</i>	Spanish Pisto with Aubergine, Peppers, Courgettes, and Butter Beans Baked Rice <i>(Vegan)</i>	Mushroom and Lentil Wellington with Mushroom, Shallot and Redcurrant Sauce Roast New Potatoes Tenderstem and Fine Beans <i>(Vegan)</i>	Beetroot, Carrot, Mint and Butterbean Cakes with Vegan Caesar <i>(Vegan)</i>
Option 2	Guinness Welsh Rarebit Cauliflower Steak with Truffle Honey, Pine Nut and Parsnip Salad <i>(V)</i>	Persian Lamb with Pomegranates and Herbs Giant Cous Cous Watercress, Bitter Leaf and Cucumber Salad	Spanish Style Roast Pork with Sherry Vinegar, Peppers, Tomatoes and Potatoes Herb Gremolata Tenderstem and Fine Beans	Chicken Katsu Curry Rice Steamed Green Vegetables	Homemade Fishcakes with Lemon Crème Fraiche and Caesar Salad
Salad Box 1	Kimchi, Gochujang, Mushroom and Tofu Bibimbap Bowl <i>(Vegan)</i>	Kimchi, Gochujang, Mushroom and Tofu Bibimbap Bowl <i>(Vegan)</i>	Giant Cous Cous, Falafel and Hummus Salad Box <i>(Vegan)</i>	Giant Cous Cous, Falafel and Hummus Salad Box <i>(Vegan)</i>	
Salad Box 2	Farro, grilled Peach, Feta and Pecan Salad <i>(V)</i>	Farro, grilled Peach, Feta and Pecan Salad <i>(V)</i>		Thai Cashew, Vegetable and Noodle Salad Box with Cashew Saatay Sauce <i>(Vegan)</i>	Thai Cashew, Vegetable and Noodle Salad Box with Cashew Saatay Sauce <i>(Vegan)</i>
Salad Box 3		Crayfish and Mango Noodle Salad	Crayfish and Mango Noodle Salad	Roasted Chicken, Grain and Roasted Vegetable with Lemon Dressing	Roasted Chicken, Grain and Roasted Vegetable with Lemon Dressing
Dessert	Chocolate Espresso Cake with Coffee Cream Cheese <i>(Vegan)</i>	Brown Butter and Raspberry Gateau Magique <i>(V)</i>	Baked Chocolate Tart with Orange Cream <i>(V)</i>	Lemon Meringue Angel Cake with Fresh Raspberry Coulis <i>(V)</i>	Burnt Basque Chocolate Cheesecake <i>(V)</i>

Dinner 1

W/C 4th May, 25th May, 15th June

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Roasted Carrot and Miso <i>(Vegan)</i>	Lentil, Spinach and Watercress <i>(Vegan)</i>	Preserved Lemon, Chickpea and Spinach Soup <i>(Vegan)</i>	Summer Bean and Bulgur Wheat <i>(Vegan)</i>	Spiced Swede and Sweet Potato Soup <i>(Vegan)</i>
Option 1	Roasted Vegetable and Grilled 'Cheese' Kebabs Gremolata Root Vegetable Coleslaw Baked Potatoes <i>(Vegan)</i>	Lentil, Courgette and Roasted Aubergine Pasta Roasted Tenderstem with Chillies and Hazelnuts <i>(Vegan)</i>	Saffron, Pea and Asparagus Risotto with Tomato and Basil Salad and Green Beans <i>(Vegan)</i>	Tofu in Black Bean, Spring Onion and Green Pepper Sauce with Jasmine Rice and Sugar Snap Peas <i>(Vegan)</i>	Tandoori Cauliflower Curry Basmati Rice Celeriac and Spinach Pakora Mango Chutney, Poppadom Coconut and Mint Yoghurt <i>(Vegan)</i>
Option 2	Southern Fried Halloumi Homemade Hot Honey Sauce Root Vegetable Coleslaw Baked Potatoes <i>(V)</i>	Nduja Meatballs with Spaghetti and Peas Roasted Tenderstem with Chillies and Hazelnuts	Basil Pesto and Salmon Lasagna with Garlic Bread and Green Beans	Slow-cooked Five Spice Pork with Peppers, Choy Sum and Cashews Jasmine Rice and Sugar Snap Peas	Keema Lamb Curry Basmati Rice Celeriac and Spinach Pakora Mango Chutney Poppadom Coconut and Mint Yoghurt
Salad Box 1	Kimchi, Gochujang, Mushroom and Tofu Bibimbap Bowl <i>(Vegan)</i>	Kimchi, Gochujang, Mushroom and Tofu Bibimbap Bowl <i>(Vegan)</i>	Giant Cous Cous, Falafel and Hummus Salad Box <i>(Vegan)</i>	Giant Cous Cous, Falafel and Hummus Salad Box <i>(Vegan)</i>	
Salad Box 2	Farro, grilled Peach, Feta and Pecan Salad <i>(V)</i>	Farro, grilled Peach, Feta and Pecan Salad <i>(V)</i>		Thai Cashew, Vegetable and Noodle Salad Box with Cashew Saatay Sauce <i>(Vegan)</i>	Thai Cashew, Vegetable and Noodle Salad Box with Cashew Saatay Sauce <i>(Vegan)</i>
Salad Box 3		Crayfish and Mango Noodle Salad	Crayfish and Mango Noodle Salad	Roasted Chicken, Grain and Roasted Vegetable with Lemon Dressing	Roasted Chicken, Grain and Roasted Vegetable with Lemon Dressing
Dessert	Banana Tatin Cake with Whipped Cream <i>(Vegan)</i>	Caramel Profiteroles <i>(V)</i>	Lemon and Almond Cake with Mascarpone Cream <i>(V)</i>	Sweet Potato Doughnuts with Chocolate and Peanut Sauce <i>(V)</i>	Lemon Posset with Coconut Ice <i>(V)</i>

Lunch 2

W/C 20th April, 11th May, 1st June, 22nd June, 13th July (no lunch service on 15 May)

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Summer Vegetable Minestrone <i>(Vegan)</i>	Carrot, Orange and Cinnamon <i>(Vegan)</i>	Spiced Tomato and Mixed Bean <i>(Vegan)</i>	Cannellini Bean and Arborio Rice Soup <i>(Vegan)</i>	Apple and Celery <i>(Vegan)</i>
Option 1	Vegan Lincolnshire Sausage and Mixed Bean Casserole Mixed Green Vegetables <i>(Vegan)</i>	Leek, Potato, Spinach and Garlic Gratin with Curried Lentils Green Vegetables <i>(Vegan)</i>	Squash, Spinach and Tomato Filo Pie Cherry Tomato Sauce Roasted New Potatoes Pickled Cabbage Salad <i>(Vegan)</i>	North African Style Aubergine, Chickpea and Tomato Stew with Red Chermoula and Pickled Vegetable Salad <i>(Vegan)</i>	Creamy Saffron Orzo with Roast Squash and Chilli Green Vegetables <i>(Vegan)</i>
Option 2	Cauliflower, Mushroom and Leek Macaroni Cheese Mixed Green Vegetables <i>(V)</i>	Lamb, Spinach and Chickpea Curry Rice Naan Bread	Harissa and Honey Chicken with Tzatziki Roasted New Potatoes Pickled Cabbage Salad	Bò Kho (Vietnamese Beef Stew with Carrots, Potatoes, and Tomatoes) Green Vegetables Baked Rice	Thai Salmon and Prawn Fishcakes with Noodle Salad with Honeyed Sriracha Dressing
Salad Box 1	Carrot and Cucumber Nori Poke Box <i>(Vegan)</i>	Carrot and Cucumber Nori Poke Box <i>(Vegan)</i>	Potato and Lentil Salad with Pistachio Chimichurri <i>(Vegan)</i>	Potato and Lentil Salad with Pistachio Chimichurri <i>(Vegan)</i>	
Salad Box 2	Courgette, Goats Cheese and Chimichurri Salad <i>(V)</i>	Courgette, Goats Cheese and Chimichurri Salad <i>(V)</i>		Harissa Marinated Baked Tofu on Pea and Quinoa Salad <i>(Vegan)</i>	Harissa Marinated Baked Tofu on Pea and Quinoa Salad <i>(Vegan)</i>
Salad Box 3		Roasted Salmon with Soba Noodles and Edamame	Roasted Salmon with Soba Noodles and Edamame	Cucumber, Pear, Feta and Roasted Chicken Salad	Cucumber, Pear, Feta and Roasted Chicken Salad
Dessert	Apple Turnover with Sour Cherry Compote <i>(Vegan)</i>	Chocolate Crunch Bars with Raspberry Cream <i>(V)</i>	Caramel Three Milk Cake <i>(V)</i>	Brown Sugar Meringues with Strawberries and Cream <i>(V)</i>	Chocolate and Coconut Lamingtons <i>(V)</i>

Dinner 2

W/C 20th April, 11th May, 1st June, No dinner service on 15 May

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Summer Vegetable Minestrone (Vegan)	Carrot, Orange and Cinnamon (Vegan)	Spiced Tomato and Mixed Bean (Vegan)	Cannellini Bean and Arborio Rice Soup (Vegan)	Apple and Celery (Vegan)
Option 1	Butternut Squash, Spinach and Lentil Pie Tomato, Olive and Oregano Sauce Roast New Potatoes Green Vegetables (Vegan)	Spanish Rice and Black Bean Burrito Grilled Corn Chipotle Salsa Guacamole (Vegan)	Creamy Plant-based Sausage and Spinach Pasta Garlic Ciabatta Dressed Salad (Vegan)	Banana Blossom and Plantain Fysh Vegan Tartare Chips Peas with Mint (Vegan)	Potato, Coconut and Pea Keema Curry Basmati Rice Naan Bread Mango Chutney Homemade Pakora Coconut and Mint Yoghurt (Vegan)
Option 2	Potato, Feta and Garlic Pie Tomato, Olive and Oregano Sauce Roast New Potatoes Green Vegetables (V)	Mexican Pulled Pork Burrito Grilled Corn Chipotle Salsa Guacamole	Chicken, Porcini Mushroom and Parmesan Risotto Garlic Ciabatta Dressed Salad	Fish and Chips Homemade Tartare Peas with Mint Lemon Wedges	Chicken Korma with Kachumber Salad Basmati Rice Naan Bread Mango Chutney Homemade Pakora Coconut and Mint Yoghurt
Salad Box 1	Carrot and Cucumber Nori Poke Box (Vegan)	Carrot and Cucumber Nori Poke Box (Vegan)	Potato and Lentil Salad with Pistachio Chimichurri (Vegan)	Potato and Lentil Salad with Pistachio Chimichurri (Vegan)	
Salad Box 2	Courgette, Goats Cheese and Chimichurri Salad (V)	Courgette, Goats Cheese and Chimichurri Salad (V)		Harissa Marinated Baked Tofu on Pea and Quinoa Salad (Vegan)	Harissa Marinated Baked Tofu on Pea and Quinoa Salad (Vegan)
Salad Box 3		Roasted Salmon with Soba Noodles and Edamame	Roasted Salmon with Soba Noodles and Edamame	Cucumber, Pear, Feta and Roasted Chicken Salad	Cucumber, Pear, Feta and Roasted Chicken Salad
Dessert	Chocolate and Peanut Brownies (Vegan)	White Chocolate and Salted Caramel Mousse (V)	Sticky Chocolate Cake with Caramel Cream (V)	Swedish-style Oat and Apple Pie with Cinnamon Cream (V)	Strawberry and Elderflower Swiss Roll (V)

Lunch 3

W/C 27th April, 18th May, 8th June, 29th June

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Chipotle and Black Bean <i>(Vegan)</i>	Sweetcorn Chowder <i>(Vegan)</i>	Lentil, Courgette and Spinach Dhal <i>(Vegan)</i>	Asparagus and Potato <i>(Vegan)</i>	Creamy Curried Cauliflower <i>(Vegan)</i>
Option 1	Jackfruit, Blackbean and Red Pepper Chilli with Herb Rice, Avocado Yoghurt and Corn and Red Onion Salsa <i>(Vegan)</i>	Pumpkin, Chickpea and Fruit Tagine Herb and Tomato Cous Cous Coconut Yoghurt <i>(Vegan)</i>	Curried Root Vegetable Pie with Curried Squash Sauce New Potato, Cucumber, Dill and Mint Salad <i>(Vegan)</i>	Leek, Rosemary and Potato Open Pie with Tomato, Borlotti and Basil Sauce Roast Broccoli and Cauliflower <i>(Vegan)</i>	Roasted Sweet Potato and Tofu Meatballs in Korma Sauce Brown Rice Fine Bean and Pea Salad <i>(Vegan)</i>
Option 2	Butternut Squash and Oregano Cheesecake Roasted Cherry Tomato and Harissa Sauce New Potatoes Cabbage with Seeds and Shallots <i>(V)</i>	Bourguignon Chicken with Garlic and Thyme Roast Potatoes Fennel and Miso Coleslaw	Pepper Crusted Beef with Roquette and Horseradish Sauce Roast New, Carrots and Broccoli	Gammon Steak with Pineapple Sauce Coconut and Lime Rice Green Salad	Tray Baked Salmon with Vegetables and Herb Oil Orzo Pasta with Olive Oil and Lemon Fine Bean and Pea Salad
Salad Box 1	Mexican BBQ Salad Box <i>(Vegan)</i>	Mexican BBQ Salad Box <i>(Vegan)</i>	Spiced Kidney Bean, Herb and Lemon Salad with Beetroot Falafel and Coconut Dressing <i>(Vegan)</i>	Spiced Kidney Bean, Herb and Lemon Salad with Beetroot Falafel and Coconut Dressing <i>(Vegan)</i>	
Salad Box 2	Black Olive and Aubergine Caponata Pasta with Marinated Mozzarella <i>(V)</i>	Black Olive and Aubergine Caponata Pasta with Marinated Mozzarella <i>(V)</i>		Summer Vegetable Orzo Salad with Avocado and Spicy Mixed Beans <i>(Vegan)</i>	Summer Vegetable Orzo Salad with Avocado and Spicy Mixed Beans <i>(Vegan)</i>
Salad Box 3		Sweet Potato Fish Cakes with Rice Salad and Thai Dressing	Sweet Potato Fish Cakes with Rice Salad and Thai Dressing	Hot and Fruity Caribbean Coleslaw with Jerk Chicken and Rice	Hot and Fruity Caribbean Coleslaw with Jerk Chicken and Rice
Dessert	Chocolate and Tahini Cream Tart <i>(Vegan)</i>	Sticky Plum and Custard Cake <i>(V)</i>	Caramelised Apple and Brioche Bread and Butter Pudding with Clotted Cream <i>(V)</i>	Chocolate Loaf Cake with Berry Yoghurt Cream <i>(V)</i>	Matcha Meringues with Lemon and Raspberry Cream <i>(V)</i>

Dinner 3

W/C 27th April, 18th May, 8th June (No College Dinner on 12 June)

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Chipotle and Black Bean <i>(Vegan)</i>	Sweetcorn Chowder <i>(Vegan)</i>	Lentil, Courgette and Spinach Dhal <i>(Vegan)</i>	Asparagus and Potato <i>(Vegan)</i>	Creamy Curried Cauliflower <i>(Vegan)</i>
Option 1	Fideua with Mushrooms, Vegan Chorizo, and Fresh Asparagus Roquette, Lemon and Sliced Apple Salad with Toasted Pine Nuts <i>(Vegan)</i>	Pan-Fried Tempeh in Cashew Satay Sauce Thai Noodle and Vegetable Salad <i>(Vegan)</i>	Tomato, Caper and Olive Pasta Dressed Green Salad <i>(Vegan)</i>	Spiced Tofu with Yellow Beancurd, Pepper and Beansprouts Jasmine Rice Steamed Green Vegetables <i>(Vegan)</i>	Mushroom and Roasted Squash Biryani Mango Chutney Pea Bhaji Coconut and Mint Yoghurt Cucumber Salad Poppadum <i>(Vegan)</i>
Option 2	Lemon Ricotta Pasta with Cherry Tomatoes and Spinach Roquette, Lemon, Sliced Apples Salad with Pine Nuts(V)	Sticky Honey and Garlic Sauce with Fish and Prawns Jasmine Rice Steamed Green Vegetables	Porchetta Pasta Ragu Dressed Green Salad	Coconut and Green Curry Roasted Chicken Thai Noodle and Vegetable Salad	Chicken Biryani Mango Chutney Pea Bhaji Coconut and Mint Yoghurt Cucumber Salad Poppadum
Salad Box 1	Mexican BBQ Salad Box <i>(Vegan)</i>	Mexican BBQ Salad Box <i>(Vegan)</i>	Spiced Kidney Bean, Herb and Lemon Salad with Beetroot Falafel and Coconut Dressing <i>(Vegan)</i>	Spiced Kidney Bean, Herb and Lemon Salad with Beetroot Falafel and Coconut Dressing <i>(Vegan)</i>	
Salad Box 2	Black Olive and Aubergine Caponata Pasta with Marinated Mozzarella (V)	Black Olive and Aubergine Caponata Pasta with Marinated Mozzarella (V)		Summer Vegetable Orzo Salad with Avocado and Spicy Mixed Beans <i>(Vegan)</i>	Summer Vegetable Orzo Salad with Avocado and Spicy Mixed Beans <i>(Vegan)</i>
Salad Box 3		Sweet Potato Fish Cakes with Rice Salad and Thai Dressing	Sweet Potato Fish Cakes with Rice Salad and Thai Dressing	Hot and Fruity Caribbean Coleslaw with Jerk Chicken and Rice	Hot and Fruity Caribbean Coleslaw with Jerk Chicken and Rice
Dessert	Banana Biscoff Cheesecake <i>(Vegan)</i>	Chocolate and Ricotta Torta with Mascarpone Cream (V)	Galaktoboureko (Greek orange and Filo Cake) with Lemon and Yoghurt Cream (V)	Peach and Almond Upside-down Cake with Mascarpone Cream (V)	Blackcurrant and Coconut Meringue Slice (V)