

Dates (EASTER TERM)	Standard starter	Vegetarian starter	Standard main	Vegetarian main	Dessert
Friday 26 th April (Spanish Feria de Abril)	Chorizo patatas bravas	Vegetarian chorizo patatas bravas	Spanish fish stew, puy lentil no potato with crusty bread	Spinach and chickpeas stew with crusty bread	Vanilla egg flan
Friday 3 rd May (Vegetarian formal)	Creamy mushroom soup	Creamy mushroom soup	Gratin of carrots and cauliflower with blue cheese, salad (tomato, olives, olive oil, cucumber, onion)	Gratin of carrots and cauliflower with blue cheese, salad (tomato, olives, olive oil, cucumber, onion)	Lemon posset
Friday 10 th May (Chocolate formal)	King oyster mushroom, blue cheese, cherry vinegar, chocolate, truffle oil	King oyster mushroom, blue cheese, cherry vinegar, chocolate, truffle oil	Duck with chocolate sauce, anna potatoes, spring hispi cabbage	Crispy pie (aubergine and feta) with chocolate sauce, anna potatoes, spring hispi cabbage	Dark chocolate torte with vanilla ice cream
Thursday 16 th May (handover feast)	<ol style="list-style-type: none"> 1. Moules Marinière with Cream, Garlic and Parsley 2. Asparagus with Hollandaise Sauce 	<ol style="list-style-type: none"> 1. Cassoulet of Butter Beans 2. Asparagus with Hollandaise Sauce 	Beef Wellington, Fondant Potatoes and Cauliflower Mornay	Mushroom & Spinach Wellington, Fondant Potatoes and Cauliflower Mornay	Banoffee Pie
Friday 24 th May	Grilled halloumi salad (jersey royal potatoes and tomatoes and watercress, olive oil and garlic dressing)	Grilled halloumi salad (jersey royal potatoes and tomatoes and watercress, olive oil and garlic dressing)	Roasted fillet of Haddock with creamy mashed potatoes, garden peas and lemon butter sauce	Grilled Polenta cake with peas, lemon cream sauce, roasted courgettes and silver skin onions	Ricotta and Rhubarb Cheesecake

Friday 31 st May (Hungarian formal)	Hungarian vegetable soup	Hungarian vegetable soup	Hungarian Goulash with pork, roasted rainbow carrots, rice	Hungarian green beans stew, roasted rainbow carrots, rice	Raspberry-cream roulade
Friday 7 th June	Crab cake with tartar sauce and watercress	Vegetable cake with tartar and watercress	Grilled Chicken supreme with Dauphinoise Potato, creamy mushroom sauce with cassoulet of butterbeans	Roasted pressed aubergine with Dauphinoise Potato, creamy mushroom sauce with cassoulet of butterbeans	BA Bake off winner dessert
(SUMMER TERM) 12 th July	Mozzarella and tomato salad with basil and olive oil and balsamic vinegar	Mozzarella and tomato salad with basil and olive oil and balsamic vinegar	Kofte bademjoon with lamb (aubergine meatballs) with warm potato salad (recipe)	Aubergine and courgette with mushroom in potato skin with warm potato salad	Trinity burnt cream (individual)
19 th July	Vegetable spring roles with chilli sauce	Vegetable spring roles with chilli sauce	Chicken with kale and mushroom creamy sauce topped with baked puff pastry	Moroccan spiced vegetables with creamy sauce and topped with puff pastry pie	Malt chocolate cheesecake
26 th July	Cold gazpacho soup	Cold gazpacho soup	Grilled Salmon supreme with Israeli couscous and roasted green beans and smoked paprika cream	Grilled kohlrabi with Israeli couscous and roasted green beans and smoked paprika cream	Crème caramel
2 nd August	Goats cheese and red onion chutney tart with salad of olives	Goats cheese and red onion chutney tart with salad of olives and tomatoes	Slow cooked belly of pork with cider cream with rice and Broccoli	Baked stuffed courgettes with ratatouille, with rice and tomato garlic sauce	Summer fruit pavlova

Green beans stew (Hungarian): <https://zsuzsaisinthekitchen.blogspot.com/2011/08/green-beans-stew-zoldbab-fozelek.html>

Goulash with pork: <https://www.bbcgoodfood.com/recipes/180653/beef-goulash>

Hungarian vegetable soup: <https://www.tasteoftheplace.com/hungarianveggiesoup/>

Vegetarian gratin: <https://www.bbcgoodfood.com/recipes/3273/gratin-of-carrots-and-root-vegetables>

Veg pie with chocolate sauce: <https://www.bbcgoodfood.com/recipes/4540/crispy-greekstyle-pie->

Scallops with a sesame crust and chocolate dressing:

<https://www.redonline.co.uk/food/recipes/a502726/scallops-with-a-chocolate-dressing/>

Dark chocolate and mushroom mille-feuille:

<https://www.greatbritishchefs.com/recipes/savoury-mille-feuille-recipe>

Spanish fish stew: <https://www.bbcgoodfood.com/recipes/9647/onepan-spanish-fish-stew>

Spinach and chickpeas (Spanish): <https://spanishsabores.com/2014/08/17/espinacas-con-garbanzos-spinach-chickpeas/>

Churros with chocolate dipping sauce:

<https://www.bbcgoodfood.com/recipes/2459641/churros-with-chocolate-dipping-sauce>

Dark and squidgy chocolate torte: <https://www.bbcgoodfood.com/recipes/251621/dark-and-squidgy-chocolate-torte>

Hungarian dessert: <https://www.thespruceeats.com/hungarian-dobosh-torte-recipe-1136613>

Strawberry and white chocolate mousse cake:

<https://www.bbcgoodfood.com/recipes/1364644/strawberry-and-white-chocolate-mousse-cake>

Roasted aubergine and tomato curry: <https://www.bbcgoodfood.com/recipes/roasted-aubergine-tomato-curry>

crab cake: <https://www.jamieoliver.com/recipes/seafood-recipes/crab-cakes/>

potato salad: <https://www.bbcgoodfood.com/recipes/75604/classic-potato-salad>

Malt chocolate cheesecake: <https://www.bbcgoodfood.com/recipes/988642/malt-chocolate-cheesecake>

gratin: <https://www.bbcgoodfood.com/recipes/3273/gratin-of-carrots-and-root-vegetables>

Pork shoulder with cider and parsnips:

<https://www.bbcgoodfood.com/recipes/2534644/slowbraised-pork-shoulder-with-cider-and-parsnips>

Chicken, kale and mushroom pie: <https://www.bbcgoodfood.com/recipes/chicken-kale-mushroom-pot-pie>

Moroccan spiced pie: <https://www.bbcgoodfood.com/recipes/2295/moroccan-spiced-pie>

patatas bravas: <https://www.bbcgoodfood.com/recipes/1177/patatas-bravas>

vanilla egg flan: <http://allrecipes.co.uk/recipe/21725/spanish-flan.aspx>

king oyster mushroom with chocolate: <https://www.greatbritishchefs.com/recipes/king-oyster-mushroom-recipe>

Raspberry-cream roulade: <https://www.thespruceeats.com/hungarian-raspberry-cream-roulade-recipe-1136618>