

<u>Lunch Menu – Week 1 – 2017 - 2018</u>

<u>Dietary - (V)-Vegetarian (DF) Dairy Free (GF) Gluten Free (O) Organic</u>

	<u>The Big Spud</u> <u>Monday</u>	Mexican Munch Tuesday	British Favourites Wednesday	Greek Gods Thursday	Weekly Catch Friday
Soup	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.
Main	Big Spud with Pork and mixed bean chilli or Tuna, Carrot, sweetcorn and spring onion (DF)(GF)(O)	Spicy chicken fajita served with spicy mixed bean rice, salsa, guacmole and sour cream (O)	Cumberland Sausage with onions, Yorkshire Pudding and mash (O)	Lamb Meatballs in a tomato and oregano sauce on Barbaree bread. (DF)(O)	Coley and chive fishcakes with sweet chilli sauce. (DF)(O)
<u>Vegetarian</u>	Mixed Baked beans, coleslaw, mixed triple cheese. (V)(GF)	Spicy vegetable fajita with all the trimmings (V)(DF)(GF)	Bubble and Squeak Croquette (V)(GF)	Massive stuffed Tomatoes with Feta and mint. (V)(GF)	Courgette, mint and bean Patti. (V)(DF)(GF)
Vegetable/ Salad	N/A	Spicy roast vegetables	Seasonal Vegetables	Greek Salad	Curried Vegetables
Carbohydrate	Jacket Potatoes	Mexican five bean rice	Mashed Potatoes	N/A	Crispy French fries
<u>Dessert</u>	Chocolate Orange Brownie (V)	Lime and cocoa cheese cake (V)	Sticky Date and Toffee Pudding (V)	Minted Melon cooler (V)(DF)(GF)	Mango and passion fruit mousse (V)(GF)(O)

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Park Community School

<u>Lunch Menu - Week 2 - 2017 - 2018</u>

Dietary (V)-Vegetarian (DF) Dairy Free (GF) Gluten Free (O) Organic

	All Day Breakfast Monday	Curry Club Tuesday	Weekly Roast Wednesday	Mommas Italian Thursday	<u>Fantastic Fish</u> <u>Friday</u>
Soup	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.
<u>Main</u>	Park Sausages, Bacon, Beans, Tomatoes, Mushrooms, Eggs and Hash browns (DF)	Chicken Balti served with Indian accompaniments (DF)(GF)(O)	Roast Pork served with Yorkshire puddings and trimmings (DF)(O)	Classic beef lasagne served with mixed salad, garlic ciabatta (O)	Jumbo Panko Pollock Burger served with tarragon mayonnaise
Vegetarian	Quorn Sausages (V)(GF)	Bombay Aloo (V)(DF)(GF)	Sweet potato and goats cheese tart (V)(GF)	Triple cheese penne pasta bake (V)(O)	Individual roasted onion and cheddar quiche(V)
Vegetable/ Salad	Tomatoes and Mushrooms	N/A	Seasonal Vegetables	Choice of mixed salads	Crunchy mixed salad
Carbohydrate	Hash Browns	Naan Bread/Poppadum's and Pilau Rice	Roasted Thyme Potatoes	N/A	Seasoned Potato Wedges
<u>Dessert</u>	Eton Mess (V)(GF)	Vanilla Panna cotta (V)(GF)(O)	Mixed Berry and pear crumble (V)	Coffee and chocolate tiramisu (V)(O)	Lemon Posset and Shortbread (V)



<u>Lunch Menu – Week 3 – 2017 - 2018</u>

<u>Dietary (V)-Vegetarian (DF) Dairy Free (GF) Gluten Free (O) Organic</u>

	American Diner Monday	Moroccan Madness Tuesday	<u>Viva le France</u> <u>Wednesday</u>	<u>China Town</u> <u>Thursday</u>	School Chippy Friday
Soup	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.
<u>Main</u>	Classic American Cheese Burger served in a brioche bun	Moroccan Lamb and Apricot Tagine (DF)(GF)(O)	Chicken breast wrapped in bacon topped with cheese (GF)(O)	Bangkok Sweet and sour chicken served with egg fried rice. (DF)(O)	Lemonade Battered Coley Fillet with Tartare. (V)
<u>Vegetarian</u>	Beetroot and goats cheese burger with onion marmalade (V)(DF)	Bar Marked Halloumi with Roasted vegetables (V)(GF)	Provençale vegetable soufflé (V)(DF)(GF)(O)	Crispy Vegetable spring roll with Hoi sin sauce (V)(DF)	Pukka Puff Vegetable Pie and Gravy (V)(DF)
<u>Vegetable</u>	BBQ Baked Bean	N/A	Mixed seasonal green vegetables	N/A	Mushy Marrowfat Peas
<u>Potatoes</u>	Sweet Potato Fries	Pomegranate Couscous/ Pitta	Dauphinoise Potatoes	Egg fried rice or Vegetable chow mein	Chunky Chips
<u>Dessert</u>	New York Blueberry Cheese cake (V)(GF)(O)	Carrot and honey cake with yoghurt (V)	Apple tart tain with Chantilly cream (V)(O)	Mixed fruit salad (V)	Triple Chocolate Mousse (V)(GF)(O)



Breakfast Menu - 2017 - 2018

Dietary (V)-Vegetarian (DF) Dairy Free (GF) Gluten Free (O) Organic

	Monday	Tuesday	Wednesday	Thursday	<u>Friday</u>
Pastries	Selection of	Selection of	Selection of warm	Selection of warm	Selection of
	warm mixed	warm mixed	mixed Pastries	mixed Pastries	warm mixed
	Pastries	Pastries			Pastries
Cereals and	Selection of	Selection of	Selection of	Selection of	Selection of
	cereals in	cereals in	cereals in	cereals in	cereals in
<u>Porridge</u>	portioned boxes	portioned boxes	portioned boxes	portioned boxes	portioned boxes
	served with	served with	served with	served with	served with
	cold/hot milk,	cold/hot milk,	cold/hot milk,	cold/hot milk,	cold/hot milk,
	Porridge.	Porridge.	Porridge.	Porridge.	Porridge.
Hot	Half Bacon,	Half Bacon,	Half Bacon,	Half Bacon,	Half Bacon,
	sausage bap or	sausage bap or	sausage bap or	sausage bap or	sausage bap or
<u>Breakfast</u>	Bacon and egg	Bacon and egg	Bacon and egg	Bacon and egg	Bacon and egg
<u>Sandwiches</u>	muffin	muffin	muffin	muffin	muffin
Hot Extras	Baked hash	Baked hash	Baked hash	Baked hash	Baked hash
HOC HACLAS	American	American	American pancakes	American pancakes	American
	pancakes (v)	pancakes (V)	(V)	(V)	pancakes (V)
Yoghurts and	Selection of	Selection of	Selection of	Selection of	Selection of
	natural	natural	natural yoghurts,	natural yoghurts,	natural
<u>Fruit</u>	yoghurts, whole	yoghurts, whole	whole fruit and	whole fruit and	yoghurts, whole
	fruit and fruit	fruit and fruit	fruit salads	fruit salads	fruit and fruit
	salads	salads			salads
Smoothie	Banana and Honey	Strawberry and	Banana and Honey	Strawberry and	Banana and Honey
<u>DIII O CITTO</u>		Orange		Orange	



TRAILER, SHACK OR GRAB - MENU - 2017 - 2018

Dietary (V)-Vegetarian (DF) Dairy Free (GF) Gluten Free

HOT SNACKS	Bacon Baguette Bacon Cheese Panini	• Bacon Baguette • Bacon Cheese Panini	 Bacon Baguette Bacon Cheese Panini Cheese Panini Pizza 	 Bacon Baguette Bacon Cheese Panini Cheese Panini Pizza 	• Bacon Baguette • Bacon Cheese Panini
	 Cheese Panini Pizza Daily special 	 Cheese Panini Pizza Daily special 	Daily special Chicken and	Daily special	 Cheese Panini Pizza Daily special
PERFECT PASTA	Tomato and HamCheese and Chive	Meat BallRoasted Veg	Chicken and MushroomTomato and Basil	Ham and CheeseSpicy Tomato	Chorizo
SANDWICHES	Selection of sandwiches, baguettes, Ciabatta and	Selection of sandwiches, baguettes, Ciabatta and	Selection of sandwiches, baguettes, Ciabatta and	Selection of sandwiches, baguettes, Ciabatta and	Selection of sandwiches, baguettes, Ciabatta and



<u>Light Snacks Menu - Sandwiches from Street Eats</u>

Breads

- White sliced bread
- Brown sliced bread
- Granary sliced bread
- Gluten Free Bread Sliced and rolls
- White/Granary baguette
- Ciabatta
- Panini
- Tortilla Wraps

<u>Fillings</u>

All sandwiches can be served with salad, tomato, cucumber, onion, carrot, beetroot, piccalilli, red onion chutney, Branston pickle, English Mustard, Wholegrain Mustard.

We run sandwiches on a rota offering four filling daily with extras in some.



- Plain ham
- Tuna plain
- Tuna sweetcorn and carrot mayonnaise
- Chicken plain
- Chicken and bacon
- Coronation Chicken
- Chicken and stuffing
- Egg plain
- Egg mayonnaise and cress



Dietary/ Nutrition and Allergies

Whenever possible we endeavour to meet all nutritional and dietary requirements of our customers.

We stock a large array of gluten free and dairy free products which are available on request for all.

Our chefs are always available to assist if a student or parent requires further information or an alternative meal on the day.

