

Supper Menu - Autumn Term - Menu 1

a

W/C 04/09/23, 25/09/23 16/10/23, 06/11/23 27/11/23	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday Boarders Supper	Sunday Boarders Supper
Classic Main	Build Your Own Chicken Ramen Bowl	Swedish Style Meatballs Lingonberry Sauce	Chicken Pizzaiola	BBQ Pork Ribs BBQ Sauce	Beef Lasagna	Build Your Own Beef or Chicken Burger	Half Roast Chicken & Gravy
Vegetarian	Build Your Own Tofu Ramen Bowl	Vegan Quorn Meatballs Lingonberry Sauce	Roasted Aubergine Pizzaiola	BBQ Cauliflower Steak	Roasted Vegetable Lasagna	Moving Mountain Vegan Burger	Quorn Roast & Gravy
On the Side	Noodles Soft Boiled Egg Tender stem Broccoli Carrot & Cucumber Ribbons Spring Onions Pickles & Broth	Creamed Potatoes or French Fries Creamy Mushroom Sauce Fresh Green Bean & Pea Medley	Warm Ciabatta Roasted Vegetables	Corn on The Cob Smoked Paprika Hasselback Potatoes Green Salad	Tomato & Mozzarella Salad Garlic Ciabatta Bread Dressed Leaves	Brioche Bun Chilli Con Carne Hash Brown Cheese Slice Sliced Gherkins Burger Relish & Burger Sauce	Lemon Stuffing Pigs in Blankets Bread Sauce Herb Roasted Potatoes Cauliflower Cheese Roasted Carrots
Jacket Potato or Pasta of The Day	Steamed Jasmine Rice	Olive Oil Penne	Spaghetti With Carbonara Sauce	Penne Pasta with Creamy Tomato & Spinach Sauce	Jackets & Fillings		
Regulars	Mixed Salad Leaves, Tomatoes & Cucumber, Simple Sweetcorn, Grated Carrot & Coleslaw Grated Mature Cheddar Cheese, Tuna Mayonnaise & Sliced Gammon Ham						
Desserts of the day	Pudding of The Day	Fresh Fruit & Pot Desserts	Pudding of The Day	Fresh Fruit & Pot Desserts	Pudding of The Day	Pudding of The Day	Fresh Fruit Salad & Cream

Please Ask Your Server For Allergen Advice
Please note, this menu maybe subject to change

Supper Menu - Autumn Term - Menu 2

W/C 11/09/23, 02/10/23, 13/11/23 04/12/23	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday Boarders Supper	Sunday Boarders Supper
Classic Main	Build Your Own Spicy Asian Chicken Bowl	Beef Moussaka	Grilled Pork Steak served with a Dijon & Mushroom Sauce	Tandoori Chicken Thighs	Cottage Pie	Build Your Own Beef or Chicken Burger	Half Roast Chicken & Gravy
Vegetarian	Build Your Own Spicy Asian Quorn Bowl	Vegan Quorn Moussaka	Griddled Portobello Mushroom with a Dijon Sauce	Tandoori Hassleback Butternut Squash	Vegetable Cottage Pie	Moving Mountain Vegan Burger	Quorn Roast & Gravy
On the Side	Sticky Sushi Rice Prawn Crackers Assorted Pickles Soy Sauce & Sesame Oil	Feta, Olive & Tomato Salad Warm Crusty Bread	Creamed Potatoes Medley of Green Vegetables	Wild Rice Yoghurt Mint Raita Onion Bhajis Samosas, Poppadoms, Onion Salad	Pea & Bean Medley Gravy	Brioche Bun Chilli Con Carne Hash Brown Cheese Slice Sliced Gherkins Burger Relish & Burger Sauce	Lemon Stuffing Pigs in Blankets Bread Sauce Herb Roasted Potatoes Cauliflower Cheese Roasted Carrots
Jacket Potato or Pasta of The Day	Soy & Toasted Sesame Noodles	Linguini with Arabiatta Sauce	Gnocchi with Tomato & Basil Sauce	Farfalle Pasta with Creamy Mushroom & Tarragon Sauce	Spaghetti with Creamy Pesto Sauce		
Regulars	Mixed Salad Leaves, Tomatoes & Cucumber, Simple Sweetcorn, Grated Carrot & Coleslaw Grated Mature Cheddar Cheese, Tuna Mayonnaise & Sliced Gammon Ham						
Desserts of the day	Pudding of The Day	Fresh Fruit & Pot Desserts	Pudding of The Day	Fresh Fruit & Pot Desserts	Pudding of The Day	Ice Cream Pots	Fresh Fruit Salad & Cream
Fruit & Pot Desserts	A selection of whole and cut seasonal fresh fruits, Yoghurt Pots, Jelly, Mousse & Pot Desserts						

Please Ask Your Server For Allergen Advice
Please note, this menu maybe subject to change



Supper Menu - Autumn Term - Menu 3

W/C 18/09/23, 09/10/23 20/11/23 11/12/23	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday Boarders Supper	Sunday Boarders Supper
Classic Main	Vietnamese Banh Mi Pork Baguette	Beef & Pancetta Lasagne	Hunter's Chicken	Pulled Pork Tacos	Beef Ragu Bolognaise	Katsu Chicken Curry	Half Roast Chicken & Gravy
Vegetarian	Vietnamese Banh Mi Mushroom Bagutte	Spinach & Mushroom Lasagne	Hunter's Aubergine	Pulled Mushroom Tacos	Roasted Vegetable Bolognaise	Katsu Quorn Curry	Quorn Roast & Gravy
On the Side	Rice Noodle Salad French Fries Mango Salad	Cheesy Garlic Bread Caesar Salad	Curly Fries Baby Corn & Pea Medley	Shredded Lettuce Pickled Pink Onion Grated Cheese Sour Cream Spicy Green Beans	Olive oil Linguine Ciabatta Garlic Bread	Basmati Rice Mange Tout Baby Corn	Lemon Stuffing Pigs in Blankets Bread Sauce Herb Roasted Potatoes Cauliflower Cheese Roasted Carrots
Jacket Potato or Pasta of The Day	Curry Oil Noodles	Jacket Potato & Fillings of The Day	Tortellini Pasta with Tomato & Garlic Sauce	Jalapeno Mac & Cheese	Mixed Salad Jacket Potato & Fillings		
Regulars	Mixed Salad Leaves, Tomatoes & Cucumber, Simple Sweetcorn, Grated Carrot & Coleslaw Grated Mature Cheddar Cheese, Tuna Mayonnaise & Sliced Gammon Ham						
Desserts of the day	Pudding of The Day	Fresh Fruit & Pot Desserts	Pudding of The Day	Fresh Fruit & Pot Desserts	Pudding of The Day	Ice Cream Pots	Fresh Fruit Salad & Cream

**Fruit & Pot
Desserts**

A selection of whole and cut seasonal fresh fruits, Yoghurt Pots, Jelly, Mousse & Pot Desserts

Please Ask Your Server For Allergen Advice
Please note, this menu maybe subject to change