

Menu Week Commencing : 4 June

M O N D A Y 4	Chicken Jalfrezi with Pilau Rice & Naan	Butternut Squash & Sage Risotto	Kippers with Poached Egg	New Potatoes, Garden Peas, Mixed Vegetables	S A L A D B A R	Rice Pudding with Jam
	<i>Celery, Milk, Mustard, Sulphites, Wheat/Gluten</i>	<i>Celery</i>	<i>Fish, Egg</i>			<i>Milk</i>
T U E S D A Y 5	Lasagne al Forno	Vegetarian Sausage & Onions		Boulangere Potatoes, Baked Beans, Sweetcorn	S A L A D B A R	Chocolate Pudding with Jaffa Sauce
	<i>Celery, Milk, Sulphites, Wheat/Gluten</i>	<i>Celery, Soya</i>		<i>Celery, Wheat/Gluten</i>		<i>Egg, Milk, Wheat/Gluten</i>
W E D N E S D A Y 6	Roast Turkey & Seasoning	Quorn Hot Pot		Roast & Creamed Potatoes, Broccoli Florets, Diced Carrot & Swede	S A L A D B A R	Apple, Banana & Caramel Crumble with Custard
	<i>Celery, Soya, Sulphites, Wheat/Gluten</i>	<i>Celery, Egg</i>		<i>Milk</i>		<i>Egg, Milk, Wheat/Gluten</i>
T H U R S D A Y 7	Beef Goulash with Rice	Sweet Potato & Lentil Lasagne	Poached Fish with a Cheese Sauce	New Potatoes, Sautéed Leeks, Roast Mediterranean Vegetables	S A L A D B A R	Homemade Fruit Yoghurt & Cookie
	<i>Celery, Wheat/Gluten</i>	<i>Celery, Milk, Sulphites, Wheat/Gluten</i>	<i>Fish, Milk</i>			<i>Milk, Wheat/Gluten</i>
F R I D A Y 8	Homemade Pizza	Falafel & Spinach Burger with Brioche Bun	Breaded Fish with Homemade Tartar Sauce	Chipped Potatoes, Baked Beans, Sweetcorn	S A L A D B A R	Chefs  Choice
	<i>Milk, Wheat/Gluten</i>	<i>Egg, Milk, Wheat/Gluten</i>	<i>Fish, Milk, Mustard</i>	<i>Wheat/Gluten</i>		<i>Wheat/Gluten</i>

Watch out for our new and exciting Menu ideas!

The Catering Management reserves the right to alter the menu at any time.

Dean and the Catering Team welcome your comments and suggestions, either in person, by phone (extension 733) or email to dwinter@bradfordgrammar.com

