

Menu Week Commencing : 26 February

M O N D A Y 26	Pork Meatballs in Tomato & Chorizo Sauce with Couscous	Piri Piri Vegetable Panini	Lemon & Pepper Goujons	Herby Diced Potatoes, Sweetcorn, Broccoli	S A L A D B A R	Chocolate Sponge & Jaffa Sauce
	<i>Celery, Egg, Sulphites, Wheat/Gluten</i>	<i>Celery, Milk, Sulphites, Wheat/Gluten</i>	<i>Fish, Wheat/Gluten</i>	<i>Wheat/Gluten</i>		<i>Egg, Milk, Wheat/Gluten</i>
T U E S D A Y 27	Spicy Lemon Chicken with Rice	Mushroom, Lentil & Red Pepper Lasagne		New Potatoes, Garden Peas, Roast Mediterranean Vegetables	S A L A D B A R	Rhubarb Crumble & Custard
	<i>Celery, Milk, Sulphites</i>	<i>Celery, Milk, Wheat/Gluten</i>				<i>Egg, Milk, Wheat/Gluten</i>
W E D N E S D A Y 28	Roast Beef & Yorkshire Pudding	Quorn Cottage Pie topped with Sweet Potato Mash		Roast & Creamed Potatoes, Diced Carrot & Swede, Cauliflower Cheese	S A L A D B A R	Belgian Waffles with Fruit Compote & Crème Fraiche
	<i>Celery, Soya, Sulphites, Wheat/Gluten</i>	<i>Celery, Wheat/Gluten, Egg, Sulphites</i>		<i>Milk</i>		<i>Egg, Milk, Wheat/Gluten</i>
T H U R S D A Y 1	Lamb Rogan Josh & Rice	Winter Vegetable Hot Pot	Poached Fish with Lemon Butter Sauce	New Potatoes, Sweetcorn, Spring Cabbage	S A L A D B A R	Apple Pie & Custard
	<i>Celery, Mustard, Sulphites</i>	<i>Celery, Sulphites</i>	<i>Fish, Milk</i>			<i>Egg, Milk, Wheat/Gluten</i>
F R I D A Y 2	Homemade Pizza	Fish Fingers	Smoked Bacon & Spinach Flan	Chipped Potatoes, Baked Beans, Garden Peas	S A L A D B A R	Chefs  Choice
	<i>Milk, Wheat/Gluten</i>	<i>Fish, Wheat/Gluten</i>	<i>Egg, Milk, 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