

# MINIMIN High School Summer Menu

WEEK ONE w/c 5<sup>th</sup> Jun, 26<sup>th</sup> Jun, 17<sup>th</sup> Jul, 11<sup>th</sup> Sept, 2<sup>nd</sup> Oct, 23<sup>rd</sup> Oct

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Main Dish	Local Pork Sausages Onion Gravy & Creamed Potatoes	Cottage Pie	Roast Local Turkey with Gravy & Roast Potatoes	Traditional Beef Lasagne	Crispy Battered Fish Fillet with Chips or Thai Fishcake with Sweet Chilli Sauce
Alternative Dish	Loaded Triple Mac 'N' Cheese (v)	BBQ Boston Beans in a Steamed Bun(v)	Burrito Mexican Spicy Quorn(v)	Veggie Chilli with Wholegrain Rice (v)	Spicy Veg & Bean Quesadilla (v)
Bread	Garlic & Herb Bread	Oat Crusted Bloomer	Wholemeal Loaf	Cornbread	Poppy Bread
Vegetables	Seasonal Cabbage Sweetcorn	Garden Peas Baton Carrots	Broccoli Roast Vegetable Medley	Charred Courgettes Corn on the Cob	Mushy Peas Baton Carrots
Desserts	Apple Cracklel Served with Custard*	Tutti Frutti Mousse Crunch*	Summer Pudding Served with Crème Fraiche*	Peach Slices with Homemade Granola and Yoghurt*	Apple Strudel Custard*

Cool Water, Fresh Bread, Fruit Juice, Organic milk, Yoghurt & Fresh Fruit served daily \*Fruit Based \*\*Wholegrain

# High School Summer Menu

**WEEK TWO** w/c 12<sup>th</sup> Jun, 3<sup>rd</sup> Jul, 24<sup>th</sup> Jul, 18<sup>th</sup> Sept, 9<sup>th</sup> Oct

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish	Turkey Meatballs in Tomato Sauce Wholegrain Pasta**	Moroccan Inspired Lamb Tagine with Cous Cous	Roast Beef & Creamed Potatoes	Beef & Vegetable Pasty Slice Paprika Wedges	Battered Fish Fillet & Chips
Alternative Dish	Veggie Quarter Pounder (v)	Grilled Piri Butternut & Halloumi Skewers (v)	Sweet Potato & Black Bean Enchilada (v)	Tabasco Spiced Jambalaya (v)	Feta & Beetroot Burger (v)
Bread	Floured Loaf	Crown Loaf	Sesame Seed Loaf	Cornbread	Classic Bloomer
Vegetables	Roast Vegetable Medley Garden Peas	British Greens Baked Tomatoes with Parsley Crust	Cauliflower Cheese Seasonal Cabbage	Sweetcorn Broccoli	Garden Peas Baton Carrots
Desserts	Peach Sponge Tray Bake Served with Custard*	Chocolate Orange Mousse Crunch*	Apple & Blackberry Charlotte*	Plum Cobbler Served with Custard*	Strawberry & Peach Strudel*

Cool Water, Fresh Bread, Fruit Juice, Organic milk, Yoghurt & Fresh Fruit served daily \*Fruit Based \*\*Wholegrain



# High School Summer Menu

WEEK THREE w/c 19th Jun, 10th Jul, 4th Sept, 25th Sept, 16th Oct

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish	Pasta Bolognese	Creamy Chicken & Mushroom Casserole with Wholegrain Rice	Roast Pork with Apple Sauce & Creamed Potatoes	The Ultimate Homemade Burger & Cajun Wedges	Crispy Battered Fish Fillet Chips
Alternative Dish	Cauliflower & Creamed Corn Bake (V)	Halloumi & Mushroom Wrap (V)	Black Eyed Bean Veggie Burger (V)	Sweet Potato Gumbo with Pilau Rice (V)	Lentil, Pepper & Sweetcorn Sloppy Joe with Chips (V)
Bread	Wholemeal Loaf	Bloomer	Crown Loaf	Garlic & Herb Bread*	Poppy Bread
Vegetables	British Spring Greens Herby courgettes	Seasonal Cabbage Baton Carrots	Broccoli Cauliflower	Roast Vegetables Charred Courgettes	Garden Peas With Baton carrots Baked Beans
Desserts	Strawberry Mousse Crunch*	Chocolate & Pear Sponge *	Peach Crumble with Custard*	Pineapple Upside Down Cake Custard*	Apple & Blackberry Pie Custard*

Cool Water, Fresh Bread, Fruit Juice, Organic milk, Yoghurt & Fresh Fruit served daily \*Fruit Based \*\*Wholegrain

**entrust**  
Inspiring Futures

In  
partnership  
with

**Chartwells**  
EAT LEARN LIVE