ASHBURNHAM WINTER LUNCH MENU 2019/20

WEEK 1	Monday	Tuesday	Wednesday	Thursday	Friday
Soup served with	Tomato and	Pea and Potato	Spiced Lentil	Broccoli and	Tomato and
bread and butter	Carrot		and Coconut	Watercress	Bean
Main Course	Spaghetti with	Veggie Lasagne	Roast Chicken	Baked Beans	Mild Mixed Bean
	Veggie Mince		Veggie	Cheese	Chilli with Potato
	Aubergine and		Sausages		Wedges
	Cannellini Bean				
	Caponta				
Carbohydrates	Rice or bulgur		Roast Potatoes	Jacket Potato	Petit Pois/Garden
	wheat salad				Peas
Vegetables	Broccoli	Carrots	Cabbage and		Greek Salad
			Peas		
Salads of the Day	Greek Salad	Tomato and	Spinach and	Beetroot,	Roasted
	Cucumber,	Salsa Verdi	Chickpea salad	Carrot and	Vegetables
	Peppers, Onion,			Feta	
	Mint and				
	parsley salad				
Dessert served	Sugar-Free	Fresh fruit	Cubes of	Apple Crumble	Banoffee Pie with
with a portion of	Yoghurt with	salad	Cheddar,	and Custard	Fresh Cream
fruit daily	Honey banana		Pineapple and		
	flakes/raisin		crackers		

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WEEK 2	Monday	Tuesday	Wednesday	Thursday	Friday
Soup served	Tomato and Bean	Pea and	Spiced Carrot	Roasted	Watercress and
with bread and butter		Broccoli		Beetroot	Potato
Main Course	Pasta with Cream	Dal Curry	Lamb Sausages	Roasted	Thin Tomato &
	and Cheese		Veggie Sausages	pumpkin/squash	Cheese Pizza
	Vegetable Bake			risotto	
	with Polenta				
Carbohydrates	-	Biryani	Potato and Sweet	-	Sweet Potato
			Potato Mash		Wedges
Vegetables	Steamed Broccoli	Chapati Bread	Petit Pois/Garden	Broccoli	Roasted
			Peas		vegetables
Salads of the	Pea, Mint and Feta	Raita	Greek Salad	Tomato Mint &	Caesar Salad
Day				Onion	
		Tabouleh			Pasta salad
Dessert served	Fresh Fruit Salad	Carrot Cake	Bannofee Pie	Sticky Toffee	Plain yoghurt
with a portion					with blended
of fruit daily					fruits

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WEEK 3	Monday	Tuesday	Wednesday	Thursday	Friday
Soup served	Spiced Lentils	Pea and Potato	Mixed Bean	Tomato and	Mixed Bean
with bread and				Carrot	
butter					
Main Course	Gnocchi with	Coconut Quorn	Shepherds Pie	Moroccan Lamb	
	Tomato and Herb	Curry	with Gravy	Stew	Vegan Chicken
	Sauce	Dal Curry Cauliflower and			Nuggets
				Moroccan	
		Potato Curry		Vegetable Stew	
Carbohydrates	Bread	Rice		Rice	Chips
Vegetables	Sweetcorn		Green Beans and	Broccoli	Baked Beans
			Peas		
Salads of the	Nicoise Salad	Raita	Beetroot, Pear	Cous Cous and	Peppers, Tomato
Day			and Feta	vegetable salad	and Feta
		Coleslaw			
Dessert served	Sugar-Free	Frozen yoghurt	Apple Crumble	Cheddar Cubes	Sticky Toffee
with a portion	Yoghurt with	or sorbet	and Custard	with sliced	Pudding
of fruit daily	Honey with			apples and	
	raisin/banana			crackers	
	toppings				