

Twelve 15 – Spring/Summer 2021/222 Menu

		Monday	Tuesday	Wednesday	Thursday	Friday
Week 1 Week Starting: 18 th April 9 th May 6 th June 27 th June 18 th July 12 th September 3 rd October	MAIN COURSE	Saccottini pomodoro in tomato & basil sauce (little pasta sacks filled with mozzarella, tomatoes & basil with garlic dough balls & peas	Pork & apple grill with mashed potato & broccoli florets	Roast British chicken with sage & onion stuffing, roast potatoes, fresh carrots & gravy	Ham & cheese pasta bake with sweetcorn & Homemade bread	Breaded 'Flipper Dippers' with oven chips & peas With Ketchup!
	VEGETARIAN	Veggie Bolognese with penne pasta & sweetcorn	Home-made squashage roll with mashed potato & baked beans	Quorn fillet with sage & onion stuffing, roast potatoes baton carrots & gravy	Pizza swirls with spicy potato wedges & chef's salad	Vegetable quesadilla with oven chips & vegetable medley
	DESSERT	Cheese & biscuits	Peach & carrot muffin	Yoghurt selection	Fruity flapjack with a fresh apple wedge	Chocolate ice cream roll
Week 2 Week Starting: 25 th April 16 th May 13 th June 4 th July 29 th August 19 th September 10 th October	MAIN COURSE	Loaded cheese & tomato pizza with oven baked potato wedges & home-made slaw	Mediterranean Chicken rice & broccoli florets	Roast British beef with roast potatoes, cauliflower florets & gravy	BBQ Lincolnshire sausages with crispy herb potatoes & baked beans	Pollock or salmon fish finger wrap with oven chips & chef's salad With Ketchup!
	VEGETARIAN	Margherita mac & cheese with oven baked potato wedges & vegetable medley	Quorn pieces in a sweet and sour sauce rice & sweetcorn	Glamorgan sausage with roast potatoes, carrot roundels & gravy	Home-made Quorn sausage & tomato roll with crispy herb potatoes & green beans	Vegetable fingers with oven chips & crushed peas
	DESSERT	Chilled melon slice	Yoghurt selection	Cheese & biscuits with fresh apple slices	Strawberry mousse	Vanilla ice cream
Week 3 Week Starting: 2 nd May 23 rd May 20 th June 11 th July 5 th September 26 th September 17 th October	MAIN COURSE	Vegan sausage roll with crispy herb potatoes & Broccoli	Beef burger in a bun with sweet potato wedges & chef's salad	Roast British Gammon with roast potatoes, broccoli florets carrot batons & gravy	Chicken & thyme meatballs in a tomato sauce with pitta bread, couscous & sweetcorn	Breaded fish fillet with hash browns & peas With Ketchup!
	VEGETARIAN	Chilli non carne filled jacket potato with carrot roundels	Country vegetable burger in a bun with sweet potato wedges & salad bar	Home-made Quorn lattice slice with roast potatoes, baton carrots & gravy	Mediterranean pasta bake with chef's salad	Veggie brunch – mini omelette, hash brown, veggie sausage, baked beans
	DESSERT	Yoghurt selection	Banana muffin	Chilled melon slice	Cheese & biscuits	Home-made chocolate & beetroot brownie with crème fraiche