



Summer Term Menu – Week 3

Monday

Soup of the Day
Artisan Bread

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Bubble & Squeak Turkey Pie

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Pepper & Spring Onion Beignets
with Rocket Pesto

Theatre Bar

World Food - Egyptian

Baked Potato Bar with Beans or
Cheese
50/50 Pasta with Sauce

New Potatoes
Sweetcorn
Roast Cauliflower

~

Peach Shortbread Pudding
with Custard

Ice Cream

Tuesday

Soup of the Day
Artisan Bread

~

Pulled Beef Brisket Chilli
with Tacos

~

Vegan Latkes with Apple Sauce

Theatre Bar

World Food - Brazil

Baked Potato Bar with Beans or
Cheese
50/50 Pasta with Sauce

Brown Rice
Corn on the cob
Refried Beans

~

Apricot Upside Down Cake
with Custard

Citrus & Sweet Potato Pie Pots

Wednesday

Soup of the Day
Artisan Bread

~

Quorn Pasta Bolognese

Crispy Seed & Cheese topped
Cauliflower & Broccoli Bake

Vegan Theatre Bar

World Food Wednesday

Baked Potato Bar with Beans or
Cheese
50/50 Pasta with Sauce

Garlic Bread
Green Beans
Carrots

~

Rhubarb & Apple Shortcake Pie
& Cream

Orange Tiramisu

Thursday

Allergen Free Lunch

Soup of the Day
Artisan Bread

~

Roast Gammon

Vegan Cottage Pie

Theatre Bar

Tasting Table

Baked Potato Bar with Beans
Rice & Chilli

Rustic Roast Potatoes
Steamed Broccoli
Cabbage

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Cocoa Banana Crumble with
Coconut Custard

Shortbread

Friday

Soup of the Day
Artisan Bread

~

Cod Fish Fingers
Battered Fish Fillet
Fresh Tartar Sauce

Flaming Wingless Wrap

Theatre Bar

Friday's Catch of the Day

Curry of the Day with Rice

St Faith's Chips
Pea
Sweetcorn

~

Pear & Chocolate Crumble with
Chocolate Sauce

Baked Vanilla Cheesecake

Salad Items: Salad of the Day and a selection of freshly made salads

Other Dessert Options: Homemade Yoghurt, Jelly, Fresh Fruit or Fruit Salad will be served every day

*choice of a baked potato, butternut squash or sweet potato

All our meals are freshly made