## Menu



## Mayfield School

Week 2	Monday 14/06	Tuesday 15/06	Wednesday 16/06	Thursday 17/06	Friday 18/06	Saturday 19/06	Sunday 20/06
Cooked Breakfast	Fried egg, mini waffles, plum tomatoes & baked beans	Big croissant filled with ham, tomato & cheese	Bacon, poached eggs & mushrooms Fresh smoothies	Sausages, scrambled eggs & baked beans	Hash browns, boiled egg, & grilled tomatoes Hot chocolate	Bacon, mushrooms, scrambled egg & baked beans	
Lunch Main Meal	Lemongrass chicken thighs with a sweet balsamic soy dressing and fresh rainbow salad	Honey roast gammon with watercress sauce	Hoisin salmon with stir-fried broccoli, mange tout, baby corn & noodles	Roast belly of pork, caramelised apple puree & jus	Scampi	Cottage pie with a leek, potato & cheddar top	Slow roasted lamb shoulder with lamb gravy & redcurrant jelly
Lunch Vegetarian	Beans, chipotle, cheddar & spring onion quesadillas with sour cream & limes	Butter bean & pepper Shakshuka	Mixed tempura vegetables with a sweet chilli dipping sauce	Mushroom & tarragon Tagliatelle & garlic bread	Mini garlic & coriander naan topped with vegetable pakoras & a mint and coriander yoghurt	Asparagus & parmesan fries with a garlic yoghurt dip	Halloumi & Mediterranean vegetable tray bake
Lunch Side Dishes	Rice & charred corn on the cob	Roasted sea salt new potatoes	Steamed Chinese leaf, pak choi & sugar snaps	Mashed potatoes, roast carrots & steamed broccoli	Chips & peas	Roast garlic baby potatoes, steamed spring greens	Saute potatoes, roast carrots, green beans & peas
Salad Bar Specials	Deli Pasta Salad Sweet Potato & Lentil Feta Salad	Chorizo nicoise salad Sesame Chicken Avocado Salad	Mediterranean Buddha Bowl  Tenderstem Broccoli & Edamame with Sesame Dressing	Cajun Chicken, Farro & Beans Vegan BBQ Chickpea Salad	Kale & Salmon Caesar Salad Fattoush Salad	Salad of the Day	
Jacket Potato & Topping	Baked Beans	Baked Beans or Tuna & Sweetcorn	Baked Beans	Baked Beans or Coronation Chicken	Baked Beans	Baked Beans	Baked Beans
Lunch Dessert	Berry cheesecake	Profiteroles	Vanilla crème Brulee	Cherry Bakewell tarts	Triple chocolate cake with cream	Dessert of the Day	Dessert of the Day
Supper Main Meal	Chorizo & gnocchi bake with mozzarella	Coconut crusted cod soft tacos with lime mayo & shirracha	Chicken Kiev	Beef Bimimbap bowl	Courgette & pesto arancini	Chicken tikka masala	- Pizza night
Supper Vegetarian	Spinach & paprika gnocchi bake with mozzarella	Coconut crusted halloumi soft tacos with lime mayo & sriracha	Breaded portabella mushroom & garlic butter	Aubergine Bimimbap bowl		Tempeh tikka masala	
Supper Side Dishes	Garlic bread bruschetta & green beans	Pickled cabbage, Manchego grilled corn & Patatas bravas	Parsley & mustard mashed potatoes and peas	Sticky jasmine rice, kimchi, bok choi, beansprouts	Rocket, pine nut & parmesan salad, roasted Mediterranean vegetables	Rice, naan, roasted cauliflower & poppadums	Homemade wedges, slaw & corn
Supper Dessert	Ice cream/frozen yoghurt, fresh fruit & jellies	Fresh fruit, yoghurt and jellies	Ice cream/frozen yoghurt, fresh fruit & jellies	Fresh fruit, yoghurt and jellies	Ice cream/frozen yoghurt, fresh fruit & jellies	Fresh fruit, yoghurt and jellies	Fresh fruit, yoghurt and jellies
Dietary Requirements	All our food is made fresh on site every day.  We always make sure we have gluten free and dairy free options on both our hot counters and cold counters.  Please look at the daily allergen information sheet or ask a server if you are unsure and they will be happy to advise you.						