



# SUMMER TERM MENU



## MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FRIDAY

	12 – 16 <sup>th</sup> Apr 21 10 <sup>th</sup> – 14 <sup>th</sup> May 21 14 <sup>th</sup> – 18 <sup>th</sup> Jun 21	19 <sup>th</sup> – 23 <sup>rd</sup> Apr 21 17 <sup>th</sup> – 21 <sup>st</sup> May 21 21 <sup>st</sup> – 25 <sup>th</sup> Jun 21	26 <sup>th</sup> – 30 <sup>th</sup> Apr 21 24 <sup>th</sup> – 28 <sup>th</sup> May 21 28 <sup>th</sup> Jun – 2 <sup>nd</sup> Jul 21	4 <sup>th</sup> – 7 <sup>th</sup> May 21 7 <sup>th</sup> – 11 <sup>th</sup> Jun 21 5 <sup>th</sup> – 9 <sup>th</sup> Jul 21
	Quorn bites in a tomato and herb sauce served with pasta spirals, garlic bread and salad. Fresh fruit salad or Llaeth y Llan yoghurt.	Beef or quorn bolognese served with garlic bread, cheese and pasta. Fresh fruit salad or Llaeth y Llan yoghurt.	Chicken goujons or vegetable bites served with new potatoes and seasonal vegetables or salad and couscous. Fresh fruit salad or Llaeth y Llan yoghurt.	Cheese and tomato pasta bake with peas, sweet corn, salad and garlic bread. Fresh fruit salad or Llaeth y Llan yoghurt.
	Chicken or vegetables in a Katsu curry sauce with rice and mini naan bread. Apple crumble and custard.	Chicken or vegetable noodles with hoi-sin sauce and special rice. Strawberry delight.	Chilli con carne or three-bean chilli served with rice and nachos. Chocolate delight.	Salmon bites or turkey breast served with cheesy mashed potato and whole-wheat spaghetti hoops; or vegan nuggets. Apple sponge and custard.
	Cheese and tomato pizza slice served with herby-diced potatoes, sweet corn and coleslaw. Raspberry mousse.	Roast lamb served with gravy and mint sauce, roast and creamed potatoes, and seasonal vegetables. Spinach and chickpea curry. Chocolate chip mini muffin.	Sausage selection (pork, chicken or Glamorgan) served with mashed potatoes, peas, carrots and onion gravy. Fresh strawberry jelly.	Veggie balls in a tomato and basil sauce served with pasta spirals and garlic bread. Welsh cakes.
	Roast chicken breast and gravy or sweet potato falafel with seasonal vegetables and roast potatoes. Blueberry muffin.	Chicken breast burger or veggie-burger in a bun with jacket potato wedges, peas and sweet corn. Banana custard.	Beef or Quorn lasagne served with peas and sweetcorn, or salad and coleslaw, with garlic bread. Jam sponge and custard.	Spanish style chicken served with herby potatoes and garlic dip ratatouille & vegetables or salad. Strawberry jelly.
	Breaded cod fillet or cheese and leek potato pie served with oven baked chips, peas or baked beans. Vanilla ice cream pot.	Fish cakes served with oven-baked chips, peas or beans or cheese and beans on toast. Vanilla ice cream pot.	Breaded haddock served with oven-baked chips, peas or beans and jacket potato selection. Vanilla ice cream pot.	Cod fish fingers or sausage selection (including Quorn) served with peas or baked beans and oven baked chips. Vanilla ice cream pot.

EVERY MONTH THERE WILL BE A VEGETARIAN DAY ACROSS OUR WHOLE MENU. MENUS WILL BE ADVERTISED.

A special menu of favourite dishes will be on offer the last week of the Summer term. Further details will be advertised out nearer the time.

Additional bread and salad included with all main meals.

Meals which are suitable for vegetarians are indicted in green.

Full allergy information on all foods is available from the catering team.

Grab bags, fruit pots, salad boxes, noodle pots are available, and a snack counter with panini, pizza and homemade soup.

If you have any questions about this menu or would like further information on our catering services

please contact our Catering Manager Ruth at [ruthclarke@kingsmonkton.org.uk](mailto:ruthclarke@kingsmonkton.org.uk)

