Sutton GDST

Menu – Week 2

Monday

Soup of the Day *****

Baked Gnocchi Bolognaise

Potato Gnocchi in Fresh Tomato Sauce

Herby Garlic Bread

Jacket Potatoes with Baked Beans

***** Italian Panzanella Salad

Seasonal Salads of the Day

Home Made Orange Polenta Cake

Tuesday

Soup of the Day

Thai Green Chicken Curry

Thai Veg Red Curry

Pineapple Rice

Tofu Pad Thai

Jacket Potatoes Baked Beans

Pasta of the Day

***** Thai Noodle Salad

Seasonal Salads of the Day

**** Home Made Blueberry Cheesecake

Wednesday

Soup of the Day ****

Pork Stroganoff

Pork Meatball Sauce

Vegan Pulled "Pork" BBQ Jackfruit

Garlic Mash Potato

Rice Wholegrain

Pasta of the Day ****

Honey Roast Ham & Coleslaw Salad Seasonal Salads of the Day

***** Home Made White Choc & Cherry Blondie

Thursday

Soup of the Day

BBQ Chicken Mac N Cheese

Tender Lamb Shoulder Shawarma Wrap

Lebanese Spiced Chickpea & Aubergine Stew

Lebanese Spiced Potatoes

Jacket Potatoes Baked Beans

Middle Eastern Falafel Grainy Salad Seasonal Salads of the Day

> **** Home Made

Creamy Baked Orange & Vanilla Rice Pudding

Salad Items: Tomatoes, Plain Cucumber, Plain Beetroot, Herb Leaf Salad Sweetcorn, Vinaigrette, Fresh Croutons, Sunflower Seeds & Olive Oil with Lemon Juice & Black Pepper

Dessert Option 2: Yoghurt, Jelly & Fresh Fruit will be served every day

All our meals are freshly made



Friday

Soup of the Day

Beef Burger

Peruvian Halloumi Burger

with Fresh Lettuce, Tomato & Onion

Skin on Crispy Fries

Seasonal Garden Peas

Baked Beans

Build Your Own Burger Bar

Home Made Coleslaw

Seasonal Salads of the Day

**** Home Made Cherry and Apple Crumble Served with Custard