

QEGS – LUNCH MENU

WEEK TWO

_	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY			
SOUP	A freshly prepared seasonal soup served with freshly baked breads and soup toppers							
MAIN COURSE ONE	Spiced chicken shawarma flatbread w/ tabbouleh	Dan Dan spicy pork mince & veg noodles	Portuguese peri peri chicken 'sandwich'	Spicy beef, potato, tomato & ginger madras w/ naan	Breaded fish fillet w/ chip shop curry sauce			
MAIN COURSE TWO	Smoked ham & leek pasta bake w/ garlic bread	Lamb & vegetable potato topped shepherd's pie	Pork & chorizo tomato & basil penne bake	Roast pork loin baguette w/ apple sauce & stuffing	Creamy Swedish style meatballs w/ pasta			
PLANT BASED MAIN COURSE	Creamy macaroni cheese w/ garlic bread slice	Roasted vegetable & lentil potato topped gratin	Sweet potato & spinach falafel 'sandwich'	Paneer & spinach coconut korma style curry & naan	Katsu style sweet potato, aubergine & tofu			
ON THE SIDE	Green beans & peppers Roast courgette & carrot	Seasonal green vegetables Diced carrots & swede	Smokey potato wedges Salsa dressed sweetcorn	Turmeric & lemon rice Seasonal mixed vegetables	Chip shop style chips Garden peas & corn			
JACKET POTATO	A daily choice of freshly baked jacket potatoes, baked beans, grated cheddar, tuna mayonnaise & other jacket toppers							
DELI BAR & SALAD SELECTION	A daily selection of meat, seafood & vegetarian filled rolls, baguettes, soft subs & artizan bakes A daily selection of seasonal mixed compound salads, simple salads, dressings & salad toppers							
DESSERTS	Apple & raspberry crumble & creamy custard Fresh cut fruit	'BOOST IT' Loaded fruity flapjack Fresh cut fruit	Blueberry & lemon iced muffin Fresh cut fruit	Sticky orange & ginger traybake Fresh cut fruit	Carrot cake slice Fresh cut fruit			
	Dessert & yoghurt pots	Dessert & yoghurt pots	Dessert & yoghurt pots	Dessert & yoghurt pots	Dessert & yoghurt pots			



QEGS 6th FORM – LUNCH MENU

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