

King Edward's School Autumn Term Menu

Week Commencing: 7th December

BREAKFAST

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Cereal	Selection Of Cereals Coco Pops, Corn Flakes, Bran Flakes, Special K, Shreddies, Rice Krispies, Weetabix, Malt Crunchies, Frosties, Shredded Wheat, Oat Granola & Muesli Bar with add ons (apricots, mixed seeds, fruit granola, coconut, papaya, pineapple, sultana, cranberries, banana chips, mixed fruit)						
Porridge	Hot Porridge, with a selection of toppings (honey, brown sugar, maple syrup & cinnamon)						
Hot & Hearty	Scrambled Eggs Potato Waffles Grilled Tomato	Bacon <small>(halal & veggie option available please ask)</small> Poached Egg Mushrooms Build Your Own Smoothie Bowl	Sausage <small>(halal & veggie option available please ask)</small> Baked Beans Fried Eggs	American Pancakes & Toppings			
Toast	Selection of White, Wholemeal, toast served with Jams, Butter & Margarine						
Yoghurt & Fruit Bar	Natural & Fruit Flavoured Yoghurt, served with a selection of toppings. Fresh Chopped Fruit, White & Pink Grapefruit.						

LUNCH

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
Soup	Served with a Selection of Freshly Baked Bread & Toppings							
	Carrot	Cream of Leek	Celeriac Soup with Brie & Cranberry Croutons	Tomato & Basil	Butternut Squash & Lentil			
Something Classic	Ham, Leek & Brie Pie Topped with Hashed Potatoes	Beef Pasta Bolognese	Christmas Lunch Counter 1 Maple glazed turkey, Orange & ginger baked gammon Roast beef Wild mushroom risotto with watercress & parmesan Counter 2 Roast potatoes Cranberry stuffing Pigs & pig less blankets Yorkshire puddings Roasted heritage carrots beets parsnip Garlic sauteed sprouts Roast gravy Horseradish sauce Festive salad bar	Roast Chicken Leg & Tomato Sauce	Battered Fish of The Day			
Something Different	Baked Coriander & Lime Chicken with Guacamole	Fish Pie Topped With Mashed Potatoes		Chilli Con Carne	Pesto Chicken			
Something Vegetarian	Mexican Beans & Avocado Tacos	Goat's Cheese & Chilli Jam Omelette		Vegan Cottage Pie	Leek, Watercress & Sweet Potato Frittata			
To Go With	Mexican Potatoes with Sour Cream	Garlic Bread		Wholemeal Rice	Chunky Chips			
Vegetable	Sweetcorn & Chefs Veg of The Day	Peas & Beans & Chefs Veg of The Day		Carrots & Chefs Veg of The Day	Fresh Garden Peas & Mushy Peas			
On The Side	Tomato Salsa & Mustard	Parmesan Cheese Lemon Wedges		Raita, Pickled Vegetables, Chutneys	Tartare Sauce with Lemons			
Pasta Bar Durum Wheat & Wholemeal	Classic Tomato	Leek & Pepper		Cheese Sauce	Tomato Balsamic			
Salad Bar	Parmesan, Chilli Flakes & Pesto							
Salad Bar	Big Bowl Mixed Salad, Complex Salad, Carbohydrate Salad & Protein Item							
Sweet of The Day	Toffee Apple Crumble with Custard	Steamed Marmalade Sponge & Cream		Christmas pudding & brandy sauce Chocolate brownie sundae	Caramelised Lemon Tart	Pear & Cinnamon Oaty Crumble with Custard		
Cold Sweet Counter	Selection of Fruit Pots, Sliced & Individual Dessert Pots							

This all may change depending on isolation students. I will update the menu if we need to as and when.

HIGH TEA

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Chefs Soup Of The Day Served With Bread And Butter						
Main	Chicken Curry	BBQ Turkey Cheese Melt Burger	Classic Beef Lasagne				
Vegetarian	Garlic & Sweetcorn Falafel with Hummus & Carrots	Quorn Burger	Vegan Vegetable Moussaka				
To Go With	Rice, Poppadoms and Chutneys	Red Cabbage Slaw Chunky Chips Sweetcorn	Garlic Focaccia & Salad Bar				
Pasta Sauce	Cheese Sauce	Sweet Chilli Pepper	Tuna & Sweetcorn				
Salad Bar	Big Bowl Mixed Salad, Complex Salad, Carbohydrate Salad & Protein Item						
Sweet of The Day	Rocky Road, Sultana Bread & Butter Pudding with Custard	Mixed Berry Pavlova	Vanilla Shortbread				
Cold Sweet Counter	Selection of Fruit Pots, Sliced & Individual Dessert Pots						

End Of Term