## Marlborough Lunch Menu



# Monday 20 ${ }^{\text {th }}$ February - Friday 24th February 2017 

## Monday

Meat Free

Tuesday

## Jacket Potatoes

Served hot with fresh seasonal coleslaw, organic baked beans, seasonal veg and 'help yourself' Cornish cheddar and butter Tomato and sesame Soup
Smooth tomato, miso and tahini soup with raw veggie sticks and pitta breads to dunk

## Lamb kofta 'pops

Mildly spiced lamb and apricot kofta kebabs on sticks, served with pitta breads, yoghurt sauce, pomegranate and seasonal veggies

## Macaroni cheese

Cornish kale and organic pasta baked in béchamel sauce, topped with cheese, served with seasonal veggies.

## Prawn and chorizo pasta

Organic pasta with a tomato, chorizo, prawn and Cornish white fish sauce, served with seasonal veggies. Can do without chorizo for our pescatarians - just let the office or your teacher know. Savoury scones and boiled eggs
Chive scones, with cheese, boiled eggs, chutney and a mixed salad bar buffet.

Thursday

## Beef roast dinner

Slow roast beef brisket, with roast potatoes, homemade beef gravy, seasonal veggies and Yorkshire puddings.
Veggie roast dinner
Our yummy bean burgers, roast potatoes, homemade onion gravy, seasonal veggies and Yorkshire puddings.
Carrot and Ientil soup
Chunky local carrot and red lentil soup, with Stones bread and raw veggie sticks to dunk.

Friday
Sausages and couscous
Etherington's chipolata sausages, with roast vegetable couscous, tzatziki cucumber dip and roast cherry tomatoes
Homity pies
Little cheese and potato flaky pastry pies with roast vegetable couscous, tzatziki cucumber dip and roast cherry tomatoes.
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$\mathrm{V}^{*}$ vegan salad bar

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