Marlborough Lunch Menu



Monday 11th January – Friday 15th January 2016

Monday	Option 1	Jacket potato, organic baked beans and Davidstow cheddar cheese	V DF GF
Meat Free	Option 2	Roast vegetable lasagne with brown rice	V
	Option 3	Curried parsnip soup with toasted coconut chips and pitta breads	V DF GF
Tuesday	Option 1	Sausage, tomato and spinach pasta bake	DF
	Option 2	Breaded sardines in tortilla wraps with shredded lettuce and carrot salad	
	Option 3	Carrot, tomato and turmeric soup with corn salsa and Stones baguette	V DF GF
Wednesday	Option 1	Slow roast pork with roast potatoes and gravy	DF GF
	Option 2	Celeriac rosti with roast potatoes and onion gravy	V GF
	Option 3	Veggie minestrone soup with cheese straws	V
Thursday	Option 1	Lemon and herb crumbed salmon with brown rice and tartare sauce	DF
	Option 2	Winter vegetable filo topped pie with roast new potatoes	V
	Option 3	Cauliflower and leek soup with toasted seeds and fresh soda bread	V GF DF
Friday	Option 1	Turkey meatballs in tomato sauce with couscous or mashed potato	DF
	Option 2	Sesame coated halloumi cheese with tomato and ginger noodles	V
	Option 3	Roasted butternut squash and coconut soup with kale crisps and sourdough bread	V DF GF

Option one and two will be served with plenty of veggies, local when possible and in a range of styles (raw, roasted, steamed, salads) throughout the week. Option three is now soup for the winter. Each day it will come with a different type of bread and topping, along with raw veg sticks to dunk. See the daily blackboard for more details on where our produce comes from.

V Vegetarian (including no fish)

DF Dairy free or can be dairy free on request (including no eggs)

GF Gluten free or can be made gluten free on request

Main part of dish naturally vegan

Please ensure the kitchen are fully aware of any allergies. kitchen@marlborough.cornwall.sch.uk