



CHRIST CHURCH CATHEDRAL SCHOOL

WEEK 1

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<p>Daily Homemade breads</p> <p>"Chef's Stage" Handmade pizza fiesta (Dairy and Gluten free available)</p> <p>Sides Spiced wedges Rainbow slaw, crunch and sweet leaf salad</p> <p>Jacket Bar Choice of plain & sweet potatoes with hot or cold fillings</p> <p>Freshly made soup with seeds and breads</p> <p>Dessert Lemon sponge (Dairy and Gluten free available) Daily dessert - Jelly pots, chopped & whole fruit Yogurt Bar</p>	<p>Daily Homemade breads</p> <p>"Chef's Stage" Sauté Chicken and leek and vegetable pie</p> <p>VO: Butter bean, Roasted vegetable, and cheddar pie</p> <p>Sides Crushed new potato Steamed Cavallo Nero Swiss chard</p> <p>Jacket Bar Choice of plain & sweet potatoes with hot or cold fillings</p> <p>Freshly made soup with seeds and breads</p> <p>Dessert Cranberry and orange cake (Dairy and Gluten free available) Daily dessert - Jelly pots, chopped & whole fruit Yogurt Bar</p>	<p>Daily Homemade breads</p> <p>"Chef's Stage" Minced beef bolognese</p> <p>VO: Lentil, squash, rosemary and tomato sauce Three cheese sauce (GF,DF) (GF Pasta available)</p> <p>Sides Garlic and herb bread Rainbow rocket salad Celeriac coleslaw</p> <p>Jacket Bar Choice of plain & sweet potatoes with hot or cold fillings</p> <p>Freshly made soup with seeds and breads</p> <p>Dessert Chocolate and cherry cake (Dairy and Gluten free available) Daily dessert - Jelly pots, chopped & whole fruit Yogurt Bar</p>	<p>Daily Homemade breads</p> <p>"Chef's Stage" Baked marmalade gammon with the trimmings</p> <p>VO: Vegetarian Option Cauliflower and chickpea cheese</p> <p>Sides Roast potatoes Steamed carrots Steamed kale and courgette Cauliflower cheese</p> <p>Jacket Bar Choice of plain & sweet potatoes with hot or cold fillings</p> <p>Freshly made soup with seeds and breads</p> <p>Dessert Dutch apple cake (Dairy and Gluten free available) Daily dessert - Jelly pots, chopped & whole fruit Yogurt Bar</p>	<p>Daily Homemade breads</p> <p>"Chef's Stage" Fish of the day (DF)</p> <p>VO: Vegetarian Option Mixed bean and pepper goulash</p> <p>Sides Garden peas Oven chips Baked beans</p> <p>Jacket Bar Choice of plain & sweet potatoes with hot or cold fillings</p> <p>Freshly made soup with seeds and breads</p> <p>Dessert Rhubarb fool (Dairy and Gluten free available) Daily dessert - Jelly pots, chopped & whole fruit Yogurt Bar</p>	<p>Daily Homemade breads</p> <p>"Chef's Stage" Seasonal Chef's Choice</p> <p>VO: Seasonal Chefs Choice</p> <p>Sides Mixed Salad Bar</p> <p>Chef's Sweet of the Day (Dairy and Gluten free available)</p>	<p>Daily Homemade breads</p> <p>"Chef's Stage" Seasonal Chef's Choice</p> <p>VO: Seasonal Chefs Choice</p> <p>Sides Mixed Salad Bar</p> <p>Chef's Sweet of the Day (Dairy and Gluten free available)</p>



CHRIST CHURCH CATHEDRAL SCHOOL

Week 2

Monday

Daily

Homemade breads

“Chef’s Stage”

Plant based chili with wholegrain rice

VO: Pepper and squash fajitas

With sides

Homemade salsa, smashed avocado and chili bar

Sides

Boiled rice

Charred sweetcorn

Sauté peppers

Tortilla chips and dips

Jacket Bar

Choice of plain & sweet potatoes with hot or cold fillings

Freshly made soup with seeds and breads

Dessert

Cherry cake

(Dairy and Gluten free available)

Daily dessert - Jelly pots, chopped & whole fruit
Yogurt bar

Tuesday

Daily

Homemade breads

“Chef’s Stage”

Butchers Sausage bar
Cumberland, college and pork and leek

Served with onion jus

VO: Quorn sausages in a rich onion gravy
(Dairy and Gluten free available)

Sides

Crushed new potatoes,
Rainbow chard, kale and courgette

Jacket Bar

Choice of plain & sweet potatoes with hot or cold fillings

Freshly made soup with seeds and breads

Dessert

Chocolate and raspberry cake

(Dairy and Gluten free available)

Daily dessert - Jelly pots, chopped & whole fruit
Yogurt bar

Wednesday

Daily

Homemade breads

“Chef’s Stage”

Roasted Mediterranean chicken, peppers, courgette
Aubergine and tomato

Rocket and salmon sauce

VO: Roasted vegetable and tomato

Creamy Cheddar and Stealth spinach sauce
(Dairy and Gluten free available)

Sides

Garlic Bread

Crunch and sweet rainbow slaw
Tomato and basil salad

Jacket Bar

Choice of plain & sweet potatoes with hot or cold fillings

Freshly made soup with seeds and breads

Dessert

Spiced banana sponge
(Dairy and Gluten free available)

Daily dessert - Jelly pots, chopped & whole fruit
Yogurt bar

Thursday

Daily

Homemade breads

“Chef’s Stage”

Roasted loin of pork with apple sauce
(GF,DF)

VO: Pea, pepper and potato frittata with a hint of mint

Sides

Roast skin on potatoes

Steamed broccoli

Roasted carrot and parsnip

Cauliflower cheese

Jacket Bar

Choice of plain & sweet potatoes with hot or cold fillings

Freshly made soup with seeds and bread

Dessert

Apple crumble

(Dairy and Gluten free available)

Daily dessert - Jelly pots, chopped & whole fruit
Yogurt bar

Friday

Daily

Homemade breads

“Chef’s Stage”

Steamed Asian style fish on a bed of steamed vegetables
(DF)

VO: Crunch edamame bean Thai chilli stir fry

Sides

Garden peas

Oven chips

Baked beans

Jacket Bar

Choice of plain & sweet potatoes with hot or cold fillings

Freshly made soup with seeds and breads

Dessert

Baked rice pudding with mango

(Dairy and Gluten free available)

Daily dessert - Jelly pots, chopped & whole fruit
Yogurt bar

Saturday

Daily

Homemade breads

“Chef’s Stage”

Seasonal Chef’s Choice

VO: Seasonal Chef’s Choice

Sides

Mixed Salad Bar

Chef’s Sweet of the Day

(Dairy and Gluten free available)

Sunday

Daily

Homemade breads

“Chef’s Stage”

Seasonal Chef’s Choice

VO: Seasonal Chef’s Choice

Sides

Mixed Salad Bar

Chef’s Sweet of the Day

(Dairy and Gluten free available)



CHRIST CHURCH CATHEDRAL SCHOOL

Week 3

Monday

Daily
Homemade breads

“Chefs stage”

Vegetable and tofu chow mien or
Sweet and sour vegetables served with egg rice and spring rolls

Sides

Egg noodles
Egg fried rice
Stir fried vegetables
Root and shoots

Freshly made soup with seeds and breads

Dessert

Apple and sultana pie (Dairy and Gluten free available)
Daily dessert - Jelly pots, chopped & whole fruit
Yogurt bar

Tuesday

Daily
Homemade breads

“Chefs Stage”

Creamy and mild coconut chicken curry with basmati rice
Dips and sides with homemade naan
Go spicy with chilli tasting

VO: Sweet potato, chickpea and squash curry

Sides

Pan fried Padron peppers, spiced green beans

Freshly made soup with seeds and breads

Dessert

Chocolate and pear cake (Dairy and Gluten free available)
Daily dessert - Jelly pots, chopped & whole fruit
Yogurt bar

Wednesday

Daily
Homemade breads

“Chefs Stage”

Minced beef bolognese lasagne

VO: Chargrilled vegetables, green lentils
Tomato and pepper sauce
Creamy cheese and steamed greens sauce (GF pasta available)

Sides

Garlic dough balls
Wilted spinach and courgette

Freshly made soup with seeds and breads

Dessert

Rhubarb sponge (Dairy and Gluten free available)
Daily dessert - Jelly pots, chopped & whole fruit
Yogurt bar

Thursday

Daily
Homemade breads

Monthly theme day

See poster for details

Jacket Bar

Choice of plain & sweet potatoes with hot or cold fillings

Freshly made soup with seeds and breads

Dessert

(Dairy and Gluten free available)
Daily dessert - Jelly pots, chopped & whole fruit
Yogurt bar

Friday

Daily
Homemade breads

“Chef’s Stage”

Fish of the day (DF)
(Dairy and Gluten free available)

VO: Mushroom Toscana with wholegrain rice

Sides

Garden peas
Oven chips
Baked beans

Jacket Bar

Choice of plain & sweet potatoes with hot or cold fillings

Freshly made soup with seeds and breads

Dessert

Blueberry cheesecake (Dairy and Gluten free available)
Daily dessert - Jelly pots, chopped & whole fruit
Yogurt bar

Saturday

Daily
Homemade breads

“Chef’s Stage”

Seasonal Chefs Choice

VO: Seasonal Chef’s Choice

Sides

Mixed Salad Bar

Chef’s Sweet of the Day
(Dairy and Gluten free available)

Sunday

Daily
Homemade breads

“Chef’s Stage”

Seasonal Chefs Choice

VO: Seasonal Chef’s Choice

Sides

Mixed Salad Bar

Chef’s Sweet of the Day
(Dairy and Gluten free available)