Surrey Commercial Services – Secondary Spring / Summer Menu 2019

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1	Main Course	Spaghetti Carbonara served with garlic bread & fresh green salad	Cottage Pie (Beef) served with a side of Green Beans	Roast Chicken served with Sage & Onion Stuffing, Roast Potatoes, Seasonal Veg & Gravy	Crispy Tortilla Basket with Chilli Beef served with a Crisp Green Salad	Tempura Pollock Fillet served with Sweet Potato Wedges & Mushy Peas
	Vegetarian Option	Lentil Lasagne served with Roasted Butternut Squash	Quorn Sausage & Tomato Roll served with Potato Wedges and Garden Peas	Quorn Fillet served with Cauliflower Cheese, Roast Potatoes, Seasonal Veg & Gravy	Sweet Potato, Spinach & Chickpea Filo Pie served with Courgette Provencal & Pesto Bread	Vegan Bites served with Oven Chips & Baked Beans
	Dessert	Lemon Feather Cake served with a Citrus Sauce	Summer Fruit Crumble and Custard	Fresh Fruit Salad served with Crème Fraiche	Bakewell Slice	Chocolate & Beetroot Cake & Crème Fraiche
Week 2	Main Course	Chicken Mangalore served with Basmati Rice & Saag Aloo	Spaghetti Bolognaise served with Garlic Dough Balls & Sweetcorn	Roast Pork served with Sage & Onion Stuffing, Roast Potatoes, Seasonal Veg & Gravy	Chicken & Mushroom Filo Pie Served with Mashed Potato, Sweetcorn & Gravy	Wholemeal Crumb Salmon Fillet served with a Tomatoe Lime Salsa, Curly Fries & Chef's Salad
	Vegetarian Option	Quorn & Butternut Squash Curry served with Basmati Rice, Onion Bhaji & Cucumber Raita	Sweet Potato & Cheddar Cheese Whirl served with Mashed Potato & Baked Beans	Quorn Fillet served with Cauliflower Cheese, Roast Potatoes, Seasonal Veg & Gravy	Mediterranean Pasta Bake served with Ribbons of Carrot & Courgette	Quorn Fajita Wrap served with Curly Fries Chef's Salad
	Dessert	Summer Fruit Sundae	Fresh Fruit Salad in Coconut Water	Raspberry & Apple Cake	Butterscotch Tart & Crème Fraiche	Lemon Drizzle Cake & Crème Fraiche
Week 3	Main Course	Cheese & Bacon Quiche served with Buttered Mid Potatoes & Broccoli Florets	Cumberland Ring served with a bed of Crushed Potatoes topped with a Sticky Onion Glaze & Steamed Carrots	Roast Beef served with Sage & Onion Stuffing, Roast Potatoes, Seasonal Veg & Gravy	Moroccan Organic Pork Meatballs served on a bed of Couscous with Garden Peas	Jumbo Cod Fish Finger, served with Chips & side of homemade Coleslaw
	Vegetarian Option	Chilli Non Carne served with Basmati Rice and Sweetcorn	Margherita Mac & Cheese with Sweet Cherry Tomatoes & Fresh Basil served with a hunk of bread	Quorn Fillet served with Cauliflower Cheese, Roast Potatoes, Seasonal Veg & Gravy	Sweet Potato, Red Onion & Feta Cheese Quiche served with Buttered Mid Potatoes & Broccoli Florets	Calzone Pizza served with Chips with a side of homemade Coleslaw
	Dessert	Date & Apple Slice served with Crème Fraiche	Jam Tart & Custard	Eton Mess Cake	Mixed Melon	Chocolate Sundae