

Weekly Menu



Roedeans Moira House Lunch Menu – Spring Term Week 4

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course Pasta bolognaise	Main Course Grilled Cumberland rings gravy Mashed potato	Main Course Roast breast of chicken wrapped in bacon	Main Course Beef Bourginonne and rice	Main Course Fish N Chips	Main Course Chefs dish of the day	Brunch served 12.00-13.00
Vegetarian Option Quorn Bolognaise	Vegetarian Option Grilled veggie sausages	Vegetarian Option Spaghetti, spinach ,artichoke and basil oil	Vegetarian Option Potato gnocchi in a basil and tomato sauce	Vegetarian Option Italian stuffed pepper	Vegetarian Option Chefs dish of the day	Scrambled egg Grilled back bacon Pork sausage Hash browns Baked beans
Snack Item Jacket Potato and baked beans	Snack Item Baked cheese slice	Snack Item Fish cakes	Snack Item Savoury cheese muffin	Snack Item Sausage roll		Sautéed button mushrooms Grilled tomatoes White or brown toast Croissants Fresh fruit
Side Dishes						
Side Dishes Broccoli Sweetcorn	Side Dishes Cauliflower Peas and Carrots	Side Dishes Savoy Cabbage Green Beans	Side Dishes Red Cabbage Carrots	Side Dishes Garden Peas Baked beans	Side Dishes	
Salad Carte, Cheese Plate, wraps and Sandwiches, Jelly pots and Chunky Fruit Platter						
Hot Dessert Apple crumble and custard	Hot Dessert Lemon pancakes	Dessert Fresh Fruit salad	Dessert Cornflake tart	Hot Dessert Baked rice pudding and jam	Dessert	Dessert

Weekly Menu



Roedeans Moira House Lunch Menu – Spring Term Week 5

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course Chicken breast with a tomato and basil sauce Penne pasta	Main Course Beef lasagne and garlic bread	Main Course Roast loin of pork Apple sauce Roast potatoes	Main Course Lamb hot pot	Main Course Fish N Chips	Main Course Chefs dish of the day	Brunch served 12.00-13.00
Vegetarian Option Vegetable frittata	Vegetarian Option Quorn lasagne	Vegetarian Option Roasted butternut squash and Ratatouille	Vegetarian Option Provencal bean stew	Vegetarian Option Cauliflower au gratin	Vegetarian Option Chefs dish of the day	Scrambled egg Grilled back bacon Pork sausage Hash browns Baked beans
Snack Item Cornish pasty	Snack Item Baked fish cake	Snack Item Savoury cheese soufflé	Snack Item BBQ chicken wings	Snack Item Sausage roll		Sautéed button mushrooms Grilled tomatoes White or brown toast Croissants Fresh fruit
Side Dishes						
Side Dishes Broccoli Sweetcorn	Side Dishes Cauliflower Peas and Carrots	Side Dishes Savoy Cabbage Green Beans	Side Dishes Butternut squash Carrots	Side Dishes Garden Peas Baked beans	Side Dishes	
Salad Carte, Cheese Plate, wraps and Sandwiches, Jelly pots and Chunky Fruit Platter						
Hot Dessert Homemade chocolate brownie and cream	Hot Dessert Apple pie and mini ice cream	Dessert Fresh Fruit salad	Dessert Banoffee pie	Hot Dessert Baked rice pudding and jam	Dessert	Dessert

Weekly Menu



Roedeans Moira House Lunch Menu – Spring Term Week 6

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course Chicken and leek pie Mashed potato	Main Course Beef chilli and rice Tortilla chips	Main Course Roast turkey breast Roast potatoes	“Build your own burger” 120g prime beef burger Sliced cheddar cheese Burger relish Beefeater tomato House chips	Main Course Fish N Chips	Main Course Chefs dish of the day	Brunch served 12.00-13.00
Vegetarian Option Potato gnocchi tomato and basil sauce	Vegetarian Option Veggie chilli	Vegetarian Option Aubergine and tomato stack	Vegetarian Option “Build your own Bean burger”	Vegetarian Option Grilled halloumi roasted veg stack	Vegetarian Option Chefs dish of the day	Scrambled egg Grilled back bacon Pork sausage Hash browns Baked beans
Snack Item Baked fish cakes	Snack Item Jacket potato and beans	Snack Item Cheesy muffin	Snack Item Chinese chicken wings	Snack Item Sausage roll		Sautéed button mushrooms Grilled tomatoes White or brown toast Croissants Fresh fruit
						
Side Dishes Broccoli Sweetcorn	Side Dishes Cauliflower Peas and Carrots	Side Dishes Savoy Cabbage Green Beans	Side Dishes Sweetcorn	Side Dishes Garden Peas Baked beans	Side Dishes	
Salad Carte, Cheese Plate, wraps and Sandwiches, Jelly pots and Chunky Fruit Platter						
Hot Dessert Apple sponge and custard	Hot Dessert Peach and pear crumble served with cream	Dessert Fresh fruit salad	Hot Dessert Pancakes and mini ice creams	Hot Dessert Baked rice pudding and jam	Dessert	Dessert