

## Ernest Bevin Academy – Winter/Spring Lunch Menu 2024.2025

### WEEK 1

Meat Free Monday	Tuesday	Wednesday	Thursday	Friday
Macaroni Cheese with Tomato Basil Focaccia	Themed Food Bar: <b>Curry Bar</b>	Chicken & Sweetcorn Pie With Mashed Potatoes	Themed Food Bar: <b>Tex Mex</b>	Battered Fish with Chips & Tomato Sauce
Jollof Rice	Chicken Korma  Spinach & Chickpea Vegetable Dhansak	Carrot & Chickpea Falafel in a Pitta with Tomato Relish & Oven Roast Potato Wedges	Beef Enchilada  Vegetable Fajita	BBQ Beef Meatballs with Chips
Jacket Potato with Beans & Cheese	Baked Onion Bhaji with Masoor Style Dhal	Tomato & Basil Pasta Pot	Chilli Bean Nacho	Vegetable Chow Mein Noodle Pot
Roasted Butternut Squash Green Beans	<b>Accompaniments:</b> Pilau Rice, Naan Style Bread, Spiced Roast Cauliflower Kachumber Salad, Raita	Stir Fried Cabbage Glazed Carrots	<b>Accompaniments:</b> Mexican Style Rice, Sweetcorn & Red Pepper, Sour Cream, Tomato Salsa	Peas Baked Beans
Mixed Berry Oat Bar with Custard	Chocolate & Cinnamon Pinwheel	Banana Bread	Chocolate & Orange Sponge & Chocolate Sauce	Wholemeal Shortbread With Fruit Salad

## Ernest Bevin Academy - Winter/Spring Lunch Menu 2024.2025

### Week 2

Meat Free Monday	Tuesday	Wednesday	Thursday	Friday
Pasta Italienne with Cheese	Themed Food Bar: <b>Caribbean Day</b>	Chilli Con Carne With Rice	Themed Food Bar: <b>Pasta Bar</b>	Battered Fish with Chips & Tomato Sauce
Root Vegetable Cottage Pie Served with Gravy	Jamaican Style Beef Pie With Sweet Potato Mash	Cheddar Cheese & Sweet Pepper Pinwheel With Herbed New Potatoes	Beef Ragu	Chilli Beef Burrito with Salsa & Chips
	Caribbean Style Plantain & Vegetable Curry With Coconut Rice		Chicken Arrabiata	
Vegetable Jambalaya Pot	Split Yellow Pea Fritters with Pineapple Relish & Coconut Rice	Tomato & Basil Pasta Pot	Tuscan Style Tomato & Bean	Sweet Chilli Vegetable Noodle Pot
Green Beans Carrots	<b>Accompaniments &amp; Toppings:</b> Garlic Greens Sweetcorn	Vegetable Medley (Green Beans, Sweetcorn & Carrots)	<b>Accompaniments:</b> Penne or Fusilli Pasta Italian Style Salad Oven Roast Courgettes & Tomatoes	Baked Beans Peas
Oat Flapjack	Sticky Ginger Cake With Custard	Chocolate Shortbread With Oranges & Cinnamon Syrup	Citrus Sponge With Custard	Fresh Fruit Salad

## Ernest Bevin Academy - Winter/Spring Lunch Menu 2024.2025

### Week 3

Meat Free Monday	Tuesday	Wednesday	Thursday	Friday
Vegetable Lasagne with Garlic & Herb Focaccia Style Bread	Themed Food Bar: <b>Asian Style Bar</b>	Chicken Sausage Roll With Garlic & Herb Diced Potatoes	Themed Food Bar: <b>Portuguese Style Bar</b>	Battered Fish with Chips & Tomato Sauce
Spicy Bean Burger in a Bun With Jacket Potato Half & Crunchy Coleslaw	Teriyaki Style Chicken Stir Fry	Pesto Style Pasta With Tomato & Herb Swirl Bread	Piri Piri Chicken	Spanish Style Omelette with Chips
	Chinese Style Vegetable Curry		Sweet Potato Pattie	
Sweet Potato Stir & Rice Pot	Sweet & Sour Vegetable Stir Fry	Vegetable Jollof Rice Pot	Peri Mac 'n' Cheese	Mediterranean Vegetable Pasta Pot
Broccoli Sweetcorn	<b>Accompaniments</b> Lemon Rice or Noodles Chinese Cabbage & Carrot Stir Fry	Carrots Peas	<b>Accompaniments:</b> Spiced Vegetable Rice Piri Piri Roast Vegetables Street Corn Lemon & Herb Dressing	Peas Baked Beans
Apple Crumble With Custard	Lemon Shortbread with Fruit Wedges	Peach Oat Bar with Custard	Orange Traybake	Chocolate Brownie