

Elmhurst Ballet School

Lunch Menu Week 1

Monday

Soup and Bread of the day

Tomato and Spinach with Wholemeal Granary

Main Course

Pork Hog Roast Sausage with Rosemary Gravy.

Vegetarian

Sweet Potato and Couscous Stuffed Round Courgettes with Parsley Aioli

Sides

Creamy Mash Potato, Mixed Peas

Jacket Potato Fillings

Chef's Special, Baked beans

Tuesday

Soup of the day

Leek, Chive and Potato, Herby Focaccia

Main Course

Baked Haddock Fillet with Lemon and Tarragon Sauce

Vegetarian

Lorraine's Beetroot Keftedes with Lemon and Sour cream

Sides

Trio Snow Peas, Yorkshire and Onions.

Seasoned New Potatoes

Jacket Potato

Coleslaw, Baked Beans

Wednesday

Soup of the day

Mushroom, White Tin Loaf

Main Course

Creamy Chicken, Chive and Bacon with Potato Gnocchi

Vegetarian

Aubergine, Pepper and Yoghurt Stacks with Chickpea Hummus

Sides

Potato Gnocchi with Rock Salt, Roasted Summer Vegetables

Pasta Dish

Penne with Spinach Pesto

Thursday

Soup of the day

Carrot and ginger, Best of Both Bloomer

Main Course Skewers Day

Chef's Market Fish of the Day with Lemon and Herbs

Vegetarian

Field Mushroom, Stuffed with Pepper and Bean with Tapenade

Sides

Cajun Style mixed Wedges

Vegetables

Egyptian Fattoush Salad and Mixed Bean Couscous

Pasta with

Roast Basil Tomato Sauce

Friday

Soup of the day

Pea and Mint,

Homemade Peshwari Naan

Main Course

Chicken Katsu Curry. Kale, Snow Peas and Baby Corn

Sides

Turmeric Infused Mixed Rice

Jacket Potato Fillings

Baked Beans

Vegetarian

Coconut Lentil Tikka Marsala

Saturday

Main Course

Beef Kofta Burger, Floured Baps, Crispy Fried Onions and Horseradish Yoghurt

Vegetarian

Lentil and Potato Burgers with Horseradish Yoghurt

Sides

Greek Inspired New Potato Wedges with Paprika

Pasta Dish

Penne Napolitano Sauce

Sides

Greek Salad, Mozzarella, Sauces and Dressing

Sunday

Main Course

Sunday Brunch 12-1am

Hot Breakfast

Scrambled Eggs

Roasted Tomatoes

Bacon and Beans

Worcester Heritage Pork Sausage

Veggie Sausages