

WEEKLY MENU

Lunch w/c
20/01/25



For allergen & nutritional information, please speak to a member of the team.



Glenalmond

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Carrot & Coriander	Roast Plum Tomato & Herb	Potato & Watercress	Creamed Broccoli & Spinach	Hot & Sour	Curried Cauliflower & Cumin	Traditional Scotch Broth
Peri Peri coated Chicken, Hot Sauce & Minted Yoghurt	Traditional Lasagne, rosemary and sea salt focaccia, grated Parmesan	Brazilian Pork Steak, Spiced Vegetable & Butterbean (Lime & Herb Sour Cream. Salsa)	Creamy Turkey, Mushroom & Leek Puff Pastry Pie	Breaded Haddock, Lemon wedge and homemade chunky Tartare Sauce	Kung Pao Chicken Stir Fry with Peppers & Onions	Cumberland Sausage Ring, Caramelised Red Onion & Thyme Gravy
Peri Peri Coated Haloumi, Hot Sauce & Minted Yoghurt	Plant based and Vegetable Lasagne, sea salt and rosemary focaccia	Plant Based Chilli with Red Kidney Beans (Lime & Herb Sour Cream. Salsa)	Potato, Courgette & Feta Filo Bake. Chive Creme Fraiche	Roasted Tumeric Cauliflower, Pearl Barley & Mushroom Risotto	Smoked Tofu & Vegetable Stir Fry, Honey & Hoi Sin Sauce	Vegan Sausages, Caramelised Red Onion & Thyme Gravy
Rich Tomato & Basil Sauce Baked Beans	Basil & Spinach Pesto Baked Beans	Med Veg & Tomato Sauce Baked Beans	Roasted Red Pepper Sauce Baked Beans	Smoked Cheddar Cheese Sauce Baked Beans	Tuscan Tomato Sauce Baked Beans	Tomato Pesto Sauce Baked Beans
Corn On the Cob Cajun Roasted Peppers	Steamed carrots garden peas Side salad	Butternut Squash Wedges Balsamic Green Beans	Honey Roast Parsnips Steamed Carrots	Steamed Green Peas Purple Sprouting Broccoli & Baby Corn	Soy Pak Choi Chinese Cabbage, Beansprouts & Mange Tout	Roast Root Vegetables Sauteed Sprouts & Leek
Lemon & Poppy Seed Slice	Vanilla panna cotta with forest fruits	Chocolate & Pear Cake	Yoghurt, Fruit Compot & Grenola Jelly Pot Fruit Pot	Raspberry & Oat Slice	Yoghurt, Fruit Compot & Grenola Jelly Pot Fruit Pots	Apple, Sultana & Cinnamon Crumble