



# BOARDERS DINNER, WEEK 2, AUTUMN 2024



| MONDAY   | TUESDAY  | WEDNESDAY   | THURSDAY  | FRIDAY   | SATURDAY                               | SUNDAY  |
|--|--|---|---|--|--|---|
| <b>Jacket Potatoes, Beans, Pasta and Cheese available daily</b>      |  |   |   |  |  |   |
| <b>Macaroni<br/>Cheese Beef<br/>Lasagne</b>                          | <b>Breaded<br/>Chicken<br/>Filletts<br/>Beans &amp;<br/>Potato<br/>Waffles</b> | <b>Hunters<br/>Chicken<br/>Mashed<br/>Potato<br/>Mixed<br/>Vegetables</b> | <b>Cumberland<br/>Rings<br/>Smashed<br/>New<br/>Potatoes<br/>Peas &amp;<br/>Gravy</b> | <b>'SGS' Fried<br/>Chicken<br/>Corn on the<br/>Cob<br/>Curly Fries</b> | <b>Beef Curry<br/>Steamed<br/>Rice</b> | <b>Chicken<br/>Chashu<br/>Shoyu<br/>Ramen</b>                     |
| <b>Turkey<br/>Escalope in<br/>a<br/>Mushroom<br/>Cream<br/>Sauce</b> | <b>Fish Fingers</b>  | <b>Steak &amp;<br/>Salsa Verde</b>  | <b>Smoked<br/>Haddock<br/>Gratin</b>  | <b>Chicken<br/>Shawarma</b>  | <b>Chicken<br/>Pilaf Tray<br/>bake</b> | <b>Pot Roast<br/>Beef with<br/>Roast<br/>potato &amp;<br/>Veg</b> |
| <b>Creamy<br/>Mushroom<br/>Pasta</b>                                 | <b>Enchilada<br/>Pie</b>   | <b>Aubergine<br/>Katsu Curry</b>  | <b>Vegan<br/>Cumberland</b>   | <b>Southern<br/>Fried Quorn<br/>Fillet</b>                             | <b>Spanish<br/>Omelette</b>            | <b>Vegan<br/>Ramen</b>  |
| <b><u>DESSERT</u></b>  |  |   |   |  |  |   |
| <b>Carrot Cake</b>   | <b>Chocolate<br/>Cheesecake</b>  | <b>Lemon<br/>Meringue<br/>Pie</b>   | <b>Custard Tart</b>   | <b>Homemade<br/>Brownies</b>   | <b>Banoffee Pie</b>                    | <b>Raspberry<br/>Ripple Ice<br/>Cream<br/>Sponge</b>              |

*Here at St. George's School we have a 'No Nut' policy, however some ingredients may contain traces of nuts because of the environment in which they are manufactured.*

*If you have any specific dietary requirements or are unsure about any products, please ask a member of the Catering Team.*