

Harrow Schools Consortium

Lunch Menu - 3 week cycle - April to October 2019



Lunch Menu - Week 2

	Meat Free Monday	Tuesday	Wednesday	Thursday	Friday
Chef's Special	Quorn sausage served with a creamy mash & gravy	Beef, vegetable & noodle stir fry with BBQ sauce	Roast dinner 2 ways	Jerk chicken served with rice & peas	Breaded fish with a homemade tartar sauce, served with chips or in a bun
Veggie Dude Food <i>Reinventing veggie favourites</i>	Cuban butter bean & squash ragu	Supergreen pasta	Turkey or Quorn served with roast potatoes, vegetables and a rich gravy	Vegetable lasagna served with garlic bread and house salad	Lentil & chickpea dhansak served with coriander & coconut rice
Eat The Street <i>Our street chic style of kerb side cuisine</i>	"Bowl you over" Mumbai Quorn Pieces	"Roasted or Toasted" Mega Meatball Sub	The Little Bao Co BBQ Turkey or Jackfruit in a steamed bun	"Fully Loaded" 'The Mexican' quorn frankfurter	"The Little Greek" Mushroom & Feta gyro served with tzatziki & salad
No Jacket Required <i>Taking street cart fries to another level</i>	Jacket wedges or a Jacket potato served with a selection of toppings including; daily hot special, tuna & mayo, baked beans or cheese				
Tiller & Hobbs Presents	Dishes from our concept range including Ciao Italia (Pasta's served with Sauce topped with Cheese), Coupa's Chicken (Marinated Chicken Pots), Moshi Moshi (Assian Style Noodles), Me Gusta Burritos (Mexican Burritos)				
Veg of the Day	Broccoli & Mexican sweetcorn	House salad	Steamed carrots & wilted greens	Green salad & chilli slaw	Peas & baked beans
Just Dessert <i>Desserts, cakes & bakes</i>	Pear & chocolate sponge	Apple Crumble & Custard	Fresh Fruit Salad	Chocolate Sponge & Chocolate Sauce	Cookie Selection

A selection of salads and fresh fruits will be available on a daily basis