

Harrow Schools Consortium

Lunch Menu - 3 week cycle - April to October 2019



Lunch Menu - Week 3

	Meat Free Monday	Tuesday	Wednesday	Thursday	Friday
Chef's Special	Latin spiced roasted vegetables served with floured tortillas & minted yoghurt	Tandori Chicken served with slaw & rice	Roast dinner 2 ways	Jalfrazzi spiced chicken curry & rice	Fish Fingers/Battered Cod & homemade tartar sauce served with chips or in a wrap
Veggie Dude Food <i>Reinventing veggie favourites</i>	Vegetable quesadillas with minted yoghurt & tomato salsa	Pasta arabiatta & garlic bread & house salad	Chicken or Quorn served with roast potatoes, vegetables and a rich gravy	Quorn sausage & bean ragu served with a creamy mash	Veggie chilli served with green rice
Eat The Street <i>Our street chic style of kerb side cuisine</i>	"Fully Loaded" 'The Classic' quorn frankfurter	"Roasted or Toasted" Roasted vegetable & mozzarella Sub	The Little Bao Co Chinese beef and Peppers or sweet chili veggie strips in a	"Bowl you Over" Amori tricalore	"The Little Greek" Kofta served with pitta bread, 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	Green beans & carrots	House Salad	Broccoli & red cabbage	Cauliflower & green veg medley	Peas & baked beans
Just Dessert <i>Desserts, cakes & bakes</i>	Pineapple upside down cake & custard	Baked American Cheesecake	Fresh Fruit salad	Kheer served with Orange Compote	Fruit Crumble with Custard
A selection of salads and fresh fruits will be available on a daily basis					