



Lunch

Week One January to March

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PROUDLY NOURISHED BY
 **LODESTONE HOUSE**

Mains

Monday

Thai Green Chicken
Tofu, Vegetable & Black Bean
Rice Noodles

Sides

Roasted Carrots
Sautéed Broccoli
Coconut Rice

Salad

Persian Potato Salad Crispy
Chickpeas & Grilled Courgettes

Tuscan Bean salad
Thai Noodle Sesame Tofu Crispy
Shallots Lime and Chilli Dressing

Desserts

Steamed Ginger &
Pineapple Pudding
Lime Jelly

Tuesday

Venison Lasagne
Vegetable Lasagne

Sweet Potato, Maple Chilli &
Fennel
Green Beans Lemon Butter
Garlic Bread Wedge

Roasted Butternut Squash &
Chickpea Salad with Sun-Dried
Tomatoes & Feta

Green Lentil Lemon Rocket &
Heritage Tomato Salad

Spiced Aubergine with Roasted
Onions Chilli & Mint

Orange Glazed Sticky Sponge
Strawberry Jelly & Cream

Wednesday

Chicken & Gammon Pie
Mushroom & Leek Pie

Carrots & Peas
Sautéed Savoy Cabbage
Mashed Potatoes

Pasta and Mixed Beans in a Pesto
Dressing

Rainbow Slaw with Jerk Spiced
Black Bean & Pineapple Salsa

Green Lentils Cumin Roasted
Carrot & Broccoli With Mint

Apple Crumble
Orange jelly

Thursday

Middle Eastern Lamb & Rice
Vegetable Tagine

Pickled Red Cabbage
Roasted Vegetables
Quinoa Tabbouleh

Greek Style White Bean Salad
with Red & Yellow Cherry
Tomatoes, Pickled Red Onion,
Rocket, Dill & Oregano

Lentil Chargrilled Aubergine
Tomato Salad

Butterbeans with Sweet Chilli
Sauce & Fresh Herbs

Sticky Toffee Cake
Peach Jelly

Friday

Battered Jumbo Sausage
Cheese and Onion Pattie

Mushy Peas
Chips
Baked Beans

Crushed Pea Mint & Charred
Courgette Garlic Chive Oil
Bulgurwheat Salad

Sweet Sticky Parsnip Salad

Spelt Grain, Roasted Aubergine &
Caramelised Shallot Salad

Warmed Chocolate Fudge
Brownie
Raspberry Jelly

Daily Options

Daily Specials

selection of freshly made soups,
home-baked bread & jacket potatoes
with a choice of toppings.

Salad Bar

Wholemeal Pasta, Tomato Sauce,
Pesto & Parmesan with an extra Sauce
every day.

Salads

Selection of Freshly made, Sustainable
Composite Salads & Variety of Raw
Vegetables, Grains, & Proteins.

Chilled Desserts

Dessert Pots, Yoghurts,
Selection of Fresh Fruit.



Lunch



Week Two January to March

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Mains

Monday

Malasian Beef Rendang
Honey, Soy Mushroom & Quorn

Sides

Stir Fried Vegetables
Roasted Broccoli with Chilli
Lime & Coriander Rice

Salad

Beetroot, Spelt Grain, Burnt
Onion, Spinach & Tarragon
Dressing
Korean Style Roasted Broccoli,
Mushroom & Lentil with Sesame &
Kimchi
Cauliflower Potato & Pesto Salad

Desserts

Orange Cake and Vanilla Custard
Strawberry Jelly

Tuesday

Chicken Milanese
with Salsa Verde
Mushroom & Bean Goulash

Lemon & Herb Courgettes
Caraway Carrots
Sauté Potatoes

Classic Greek Salad
Turkish Chickpea Aubergine
Salad Spiced with Cumin Paprika
Parsley & Dill

Crushed Pea Mint & Charred
Courgette Salad

Custard Tart
Raspberry Jelly

Wednesday

Pork & Leek Sausages
Quorn Vegan Sausages

Mashed Potatoes
Garden Peas
Yorkshire Pudding

Harissa Spiced Squash, Kale,
Green Apple, Red Quinoa &
Toasted Seeds
Cannellini Bean Cherry Tomato &
Rosemary Salad

Coronation Cauliflower Diced
Pineapple & Spicy Chilli Salad

Cherry Crumble
Orange jelly

Thursday

Chicken Tagine
Cauliflower & Lentil Sausage Roll

Roasted Vegetables
Citrus Couscous
Flatbread

Tomato Rocket & Italian Cheese
Salad
Italian Pasta Salad
Sweetcorn & Red Kidney Bean
Salad

Apple Sponge cake
Raspberry Jelly

Friday

Battered Pollock
Dipnas Paneer Tikka Wrap

Mushy Peas
Chips
Tartare Sauce

Roasted Peppers, Onions &
Aubergine Salad with Pasta
Beetroot Fennel & Feta Salad
Mexican Bean Tomato &
Coriander Salad

Chocolate Steamed Pudding with
Chocolate Sauce
Raspberry Jelly

Daily Options

Daily Specials

selection of freshly made soups,
home-baked bread & jacket potatoes
with a choice of toppings.

Salad Bar

Wholemeal Pasta, Tomato Sauce,
Pesto & Parmesan with an extra Sauce
every day.

Salads

Selection of Freshly made, Sustainable
Composite Salads & Variety of Raw
Vegetables, Grains, & Proteins.

Chilled Desserts

Dessert Pots, Yoghurts,
Selection of Fresh Fruit.



Lunch



Week Three January to March

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Mains

Monday

Beef Bolognese
Vegetarian Bolognese

Sides

Glazed Carrots
Oregano Roast Vegetables
Garlic Bread

Salad

Pickled Watermelon Smashed
Cucumber Mint & Feta Salad
Crunchy Cabbage, Carrot,
Pepper, Onion, Coriander, Chill &
Lime Peruvian Slaw
Chickpea Beetroot & Avocado
Salad Box with Roasted Butternut
Squash

Desserts

Strawberry & Peach Strudel
Orange Jelly

Tuesday

Chicken Madras
Tofu & Spinach Curry

Chota Naan Bread
Pilau & Pea Rice
Roast Squash and Aubergine

Quinoa Supercauli Salad
Coriander Dressing
Giant Cous Cous with Lemon &
Herbs
Sweetcorn & Red Kidney Bean

Creamed Coconut Rice Pudding
Lime Jelly

Wednesday

Venison Cottage Pie
Vegetable Hotpot

Sautéed Savoy Cabbage
Caraway Carrots
Buttery New Potatoes

Black Bean Quinoa & Lime Salad
Roast Sweet Potato Kale Salad
with Vegan Dressing
Lentil, Beetroot & Orange

Apple & Forest Berry Crumble
Strawberry Jelly

Thursday

Spanish Chicken Paella
Vegetable Paella

Harissa Spiced Cauliflower
Green Bean
Roast Tomato and Chilli Salsa

Aubergine & Lentil Salad
Mediterranean Potato Salad
Popped Blackbean with Raw
Roots Chipotle & Avocado Salad

Honey Cake
Orange Jelly

Friday

Battered Fish
Battered Quorn Sausage

Mushy Peas
Chips
Tartare Sauce

Curried Chickpea & Roasted
Cauliflower Salad With Baby
Spinach & Coriander
Brown Rice, Avocado & Saffron
Yoghurt

Zero Waste Cauliflower
Tabbouleh

Orange Sticky Sponge
Raspberry Jelly

Daily Options

Daily Specials

selection of freshly made soups,
home-baked bread & jacket potatoes
with a choice of toppings.

Salad Bar

Wholemeal Pasta, Tomato Sauce,
Pesto & Parmesan with an extra Sauce
every day.

Salads

Selection of Freshly made, Sustainable
Composite Salads & Variety of Raw
Vegetables, Grains, & Proteins.

Chilled Desserts

Dessert Pots, Yoghurts,
Selection of Fresh Fruit.