

## **BOARDERS DINNER, WEEK 1, AUTUMN/WINTER 2025/26**



TUESDAY

WEDNESDAY

**THURSDAY** 

FRIDAY

**SATURDAY** 

**SUNDAY** 

## Jacket Potatoes, Beans, Pasta and Cheese available daily

Steak & Onion Pie with Mashed Potato & Peas	Marinated Diced Lamb with Pitta Pockets	Breaded Chicken Breast with Red or Green Pesto Pasta	Spiced King Prawn Noodle Stir-Fry	Pizza Selection Chicken Dippers with Garlic & Herb Dip	Half Rack of Baby Back Ribs in BBQ Sauce with Spiced Whole Corn	Roast of the Day with All the Trimmings
Miso Salmon Fillet with Spicy Noodles	Chicken Katsu & Sticky Rice	Chicken Cacciatore	Spicy Beef Stir-Fry	Roast Salmon Portions with Potatoes, Beans & Tomatoes	Beef Bourguignon with Mashed Potato	Creamy Chicken Slice
Baked Gnocchi with Squash & Spinach	Cheddar, Chive & Mustard Souffle	Sundried Tomato Pasta Bake	Macaroni Cheese	Vegorama Pizza	Stuffed Mushrooms	Nutless Roast
			DESSERT			

Profiteroles in Chocolate Sauce	Biscoff Cheesecake	Apple Tart	Self Saucing Chocolate Pudding	Triple Chocolate Shortbread	Rocky Road	Chocolate Ice Cream Sponge
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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.