

BOARDERS DINNER, WEEK 2, AUTUMN/WINTER 2025/26

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
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Jacket Potatoes, Beans, Pasta and Cheese available daily

Beef Stroganoff & Steamed Rice	Honey & Soy Tray Baked Chicken Thighs New Potato & Broccoli	Homemade Battered Fish and Chips with Beans	Beef in Black Bean Sauce with Noodles & Stir-Fry Veg	Popcorn Chicken Potato Croquettes Mixed Vegetables	Traditional Lasagne with New Potato & Mixed Salad	Steak Frites with Peppercorn Sauce & Peas
Seabass with Ginger, Chilli & Spring Onion	Beef Enchiladas	Battered Jumbo Sausage	Herb Marinated Chicken Breast	Fish Curry with Rice	Chicken Carbonara	Smoked Haddock Gratin
Veggie Shepherds Pie with Sweet Potato Mash	Roast Carrot & Whipped Feta Tart	Spinach & Ricotta Tortellini in Cheese Sauce	Black Bean Tacos	Roast Vegetable Ratatouille Bake	Halloumi & Vegetable Stuffed Peppers	Pumpkin Ravioli in Red Pesto

DESSERT

Lemon Lush	Basque Cheesecake	Tiramisu	Jam Sponge	Cookies	Carrot Cake	Seasonal Eton Mess
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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.