

LANCASTER ROYAL GRAMMAR SCHOOL

SAMPLE MENU OF ITEMS SERVED IN THE DINING HALL

TRADITIONAL ROAST DINNERS SERVED WEEKLY

**PEPPERED SALMON FILLET WITH CHILLI DRESSING
FILLET OF HAKE STUFFED WITH PRAWNS IN A WATER CRESS SAUCE**

**BATTERED FILLET OF HADDOCK – FRIDAYS ONLY AND SERVED WITH
CHIPS**

TUNA AND SWEETCORN PASTA BAKE

VARIOUS QUICHES SERVED DAILY

LASAGNE

MOUSSAKA

COTTAGE PIE OR IRISH STEW

HOME MADE STEAK AND KIDNEY PIE

GRILLED BACON CHOP WITH PARSLEY SAUCE

THAI GREEN CHICKEN CURRY WITH BASMATI RICE

STUFFED BREAST OF CHICKEN WRAPPED IN SMOKED BACON

MUSHROOM AND SPINACH RISSOTO

GOATS CHEESE AND RATTATOUILLE TARTLET

STUFFED FIELD MUSHROOMS

VEGETARIAN LASAGNE

SELECTION OF FRESH VEGETABLE AND POTATO DISHES DAILY

DAILY SALAD BAR

SELECTION OF BOXED AND PLATED SALADS

SELECTION OF BAGUETTES AND WRAPS AVAILABLE DAILY

PANINIS AND TOASTED SANDWICHES

**SELECTION OF SANDWICHES SERVED IN BROWN WHITE AND
SPECIALITY BREADS**

SELECTION OF HOME MADE PUDDINGS

FRESH FRUIT SALAD

LOW FAT YOGHURTS

FRESH FRUIT

HOME MADE CARROT CAKE