

HCCS Lunch Menu

Week one 4th 24th Jan 14th Feb 2022

Main dining hall – plated food plus hand held

Snack Shack – disposable packaging

Monday	Tuesday	Wednesday	Thursday	Friday
Pasta with homemade tomato and basil Sauce meatballs	Pasta with homemade tomato and basil Sauce	Pasta with homemade tomato and basil Sauce	Pasta with homemade tomato and basil Sauce or meatballs	Pasta with homemade tomato and basil Sauce
Jacket potato beans/cheese or tuna	Jacket potato beans/cheese or tuna	Jacket potato beans/cheese or tuna	Jacket potato beans/cheese or tuna	Jacket potato beans/cheese or tuna
Chicken Korma rice and naan Mango chutney	Oven baked Sausage & chips, beans, peas and gravy	Chunky beef and potato pie with steamed broccoli and carrots	Chicken & chorizo pasta bake with dressed salad	Beef Burrito with coleslaw
Falafel and red pepper hummus wrap with salad	Macaroni Cheese with garlic slice	Quorn meatball pasta	Quorn & vegetable Quesadillas	Gnocchi & creamy tomato bake with garlic slice
Selection of Panini	Meatballs In a sub roll	Red Tractor Beef burger in a bap	Variety of stone baked pizza slices	Chicken burger in a floured bun

Also Homemade soup and freshly baked bread, a selection of pre packaged sandwiches, Baguette/Wrap of the day , pasta salad, meat/veg salads, fruit, yoghurt, crudites ,cakes , and cold drinks .

Gluten free and special diets can be catered for on request

Please see the catering manager if you have any food allergies or intolerances

HCCS Lunch Menu

Week two 10th & 31st Jan 2022

Main dining hall – plated food plus hand held

Snack Shack – disposable packaging

Monday	Tuesday	Wednesday	Thursday	Friday
Pasta with homemade tomato and basil Sauce	Pasta with homemade tomato and basil Sauce	Pasta with homemade tomato and basil Sauce Bolognaise	Pasta with homemade tomato and basil Sauce or meatballs	Pasta with homemade tomato and basil Sauce
Jacket potato beans/cheese or tuna	Jacket potato beans/cheese or tuna	Jacket potato beans/cheese or tuna	Jacket potato beans/cheese or tuna	Jacket potato beans/cheese or tuna
Szechuan Chicken and noodles	Oven baked fish & chips, beans, peas and gravy	Pork stroganoff with rice and broccoli	Chilli beef nachos guacamole	Chicken Fajita wrap with sour cream and salsa
Veggie fajitas With guacamole	Vegan Cornish roll with oven chips	Vegetarian Shepherds pie with red cabbage	Quorn Lasagne With salad	Cauliflower cheese with a baked bread roll
Hot Dogs	Variety of stone baked pizza slices	Southern fried style Chicken burger in a floured bun	Selection of Paninis	Yorkshire pudding and sausage wrap

Also Homemade soup and freshly baked bread, a selection of pre packaged sandwiches, Baguette/Wrap of the day , pasta salad, meat/veg salads, fruit, yoghurt, crudites ,cakes , and cold drinks .

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HCCS Lunch Menu

Week three 17th Jan & 7th Feb 2022

Main dining hall – plated food plus hand held

Snack Shack – disposable packaging

Monday	Tuesday	Wednesday	Thursday	Friday
Pasta with homemade tomato and basil Sauce	Pasta with homemade tomato and basil Sauce Creamy bacon	Pasta with homemade tomato and basil Sauce	Pasta with homemade tomato and basil Sauce or meatballs	Pasta with homemade tomato and basil Sauce
Jacket potato beans/cheese or tuna	Jacket potato beans/cheese or tuna	Jacket potato beans/cheese or tuna	Jacket potato beans/cheese or tuna	Jacket potato beans/cheese or tuna
Lasagne , salad and garlic bread	Roast Turkey with roasties and seasonal vegetables	BBQ pulled pork with slaw on a sub roll	Chinese Chicken Curry with rice	Oven baked fish cakes & chips, beans, peas and gravy
Sweet and sour veg noodles	Feta and cherry tomato pasta	Mac n cheese	Cauliflower cheese	Quorn sausage and chips
Meatballs In a sub roll	Southern fried chicken burger	Jumbo Sausage sub	Variety of stone baked pizza slices	Chicken burger in a bap

Also Homemade soup and freshly baked bread, a selection of pre packaged sandwiches, Baguette/Wrap of the day , pasta salad, meat/veg salads, fruit, yoghurt, crudites ,cakes , and cold drinks .

Gluten free and special diets can be catered for on request

Please see the catering manager if you have any food allergies or intolerances