

Ernest Bevin – Spring Summer Lunch Menu 2026
Week 1

Meat Free Monday	Tuesday	Wednesday	Thursday	Friday
Vegetarian Lasagne Served with Tomato & Basil Focaccia Style Bread	Themed Food Bar: American Style BBQ	Piri Piri Style Chicken served with Vegetable Rice	Themed Food Bar: Taco Tuesday	Battered Fish with Chips & Tomato Sauce
Spring Vegetable Slice Served with Parsley Potatoes	Chicken Sausage in a Roll Vegetable Bean Burger in a Bun Toppings: BBQ Sauce, Tomato Ketchup Coleslaw	Carrot & Chickpea Falafel in a Pitta with Mint Yoghurt Served with Middle Eastern Spiced Potatoes	Texan Style Chilli Beef Taco	Wholemeal Cheddar Cheese & Spinach Quiche Served with Chips
			Pulled Chicken & Black Bean Taco	
Thai Style Vegetarian Noodle Pot	BBQ Style Vegetable Pieces	Macaroni Cheese Pot	Vegetarian Chilli Taco	Jollof Rice Pot
Broccoli Roast Mediterranean Vegetables	Accompaniments: Smoky Oven Roast Potato Wedges, BBQ Style Beans Street Corn	Garlic Green Beans Roast Butternut Squash	Accompaniments & Toppings: Mexican Style Rice, Sweetcorn & Red Pepper, Cilantro & Lime Coleslaw Tomato Salsa Grated Cheese	Peas Baked Beans
Chocolate Orange Traybake	Oatmeal Cookie	Toffee Apple Cake with Custard	Chocolate Mousse with Shortbread Finger	Banana Flapjack

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Week 2

Meat Free Monday	Tuesday	Wednesday	Thursday	Friday
Macaroni Cheese with a Garlic & Herb Bread	Themed Food Bar: Asian Style	Jamaican Style Beef Pie With Garlic & Herb Diced Roast Potatoes	Themed Food Bar: Curry Bar	Battered Fish with Chips & Tomato Sauce
Sweet Potato & Chickpea Korma served with Rice	Teriyaki Style Chicken Stir Fry	Roast Ratatouille Style Vegetables served with Penne Pasta	Chicken Madras	Vegetarian Sausage Roll Served with Chips & Tomato Sauce
	Sweet Chilli Vegetable Stir Fry		Vegetable Balti	
Jambalaya Rice Pot	Chinese Style Vegetable Curry	Chicken Sausage & Mash Pot	Baked Chickpea & Vegetable Pakoras	Italian Style Tomato Pasta Pot with Garlic Bread
Glazed Carrots Broccoli	Accompaniments: Lemon Rice Or Noodles Chinese Cabbage & Carrot Stir Fry	Garlic Greens Sweetcorn	Accompaniments: Pilau Rice, Naan Style Bread, Spiced Roast Cauliflower Kachumber Salad, Tomato & Coriander Chutney	Baked Beans Peas
Chocolate Brownie	Fresh Fruit Salad	Berry & Peach Oat Bar	Lemon Traybake	Marbled Shortbread

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Week 3

Meat Free Monday	Tuesday	Wednesday	Thursday	Friday
Singapore Style Vegetable Noodles	Themed Food Bar: Pasta Bar	Mexican Style Chicken Burrito served with Rice & Tomato Salsa	Themed Food Bar: Caribbean Style Bar	Battered Fish with Chips & Tomato Sauce
Cheese & Leek Pinwheel served with Herbed New Potatoes	Beef Bolognese	Chilli Bean Enchilada Served with Rice & Tomato Salsa	Jerk Style Diced Chicken	Salmon Fishcake Melt Served with Chips
	Vegetarian Bolognese		Caribbean Style Vegetable & Plantain Curry	
Indian Style Vegetable Biryani Pot	Tuscan Style Tomato & Bean	Pesto Style Pasta Pot	Jamaican Style Vegetarian Pattie	Vegetable Chow Mein Pot
Green Beans Roast Butternut Squash	Accompaniments Chef's Salad, Garlic & Herb Focaccia Style Bread Mediterranean Style Roast Vegetables	Sweetcorn Broccoli	Accompaniments: Coconut Rice Pineapple & Lime Relish Garlic & Chilli Greens Sweetcorn	Peas Baked Beans
Banana Cake	Orange Shortbread	Cocoa & Cinnamon Swirl Traybake	Apple & Cinnamon Oat Bar	Red Velvet Cake With Chocolate Sauce