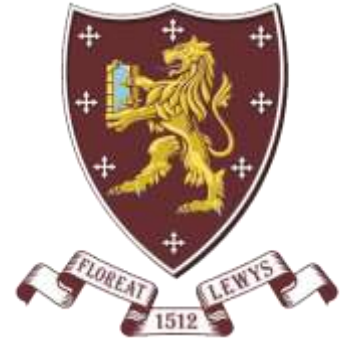


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# LEWES OLD GRAMMAR SCHOOL

Morley House Menu | Summer 1 2026



<b>Week 1</b> 20-04-26	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Meaty Main</b>	<p><b><u>Mac Attack!</u></b> Homemade Macaroni Cheese with Smoked Bacon, Sundried Tomatoes and Baby Leaf Spinach. Served with Garlic Bread and a Warm Green Bean Salad GF Available</p>	<p><b><u>*New* BBQ Jerk Chicken</u></b> Mildly Spiced BBQ Jerk Chicken served with Jollof Rice and Steamed Sweetcorn and Homemade Coleslaw GF</p>	<p><b><u>Bangers and Mash!</u></b> Butcher's Handmade Pork Sausages Served with Creamy Mash, Steamed Baton Carrots and Gravy. GF Available</p>	<p><b><u>Chilli Nachos!</u></b> Homemade, Mild, Beef Chilli con Carne loaded with Beans and Veggies, served with Steamed Brown Rice, Nachos and Salsa GF</p>	<p><b><u>Fun Fryday!</u></b> Crispy Chicken Goujons served with Seasoned Potato Wedges and a choice of Baked Beans or Garden Peas and Ketchup.</p>
	<b>Veggie Main</b>	<p>Roasted Vegetable, Tomato and Mozzarella Macaroni Pasta Bake served with Garlic Bread and a Warm Green Bean Salad</p>	<p>Mildly Spiced BBQ Jerk Plant Strips served with Jollof Rice and Steamed Sweetcorn and Homemade Coleslaw</p>	<p>Best of British Quorn Sausages Served with Creamy Mash, Steamed Baton Carrots and Gravy</p>	<p>Homemade, Mild, Soya Mince Chilli con Carne loaded with Beans and Veggies, served with Steamed Brown Rice, Nachos and Salsa GF</p>
<b>Pasta and Jacket Bar</b>		<p>Baked Potatoes served with a choice of Cheddar Cheese, Tuna Mayo or Baked Beans. GF</p>	<p>Baked Potato served with Baked Beans, Tuna Mayo or Cheddar Cheese. GF</p>	<p>Organic Penne Pasta served with a Tomato and Basil Sauce.</p>	<p>Baked Potato served with Baked Beans, Tuna Mayo or Cheddar Cheese. GF</p>
	<b>and Desserts</b>	<p>A selection of Seasonal Whole Fruit, Freshly Cut Fruit Pots (e.g. Pineapple, Melon, Grapes) Jellies and Yeo Valley Organic Yoghurts</p>			

<b>Week 2</b> <i>27-04-26</i>	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Meaty Main</b>	<p><b><u>Simply the Best!</u></b>            Spaghetti Bolognese, Rich Beef Ragu, loaded with Veggies served with Garlic Bread and Steamed Florets of Broccoli. Add Parmesan Cheese if you please.            GF Available</p>	<p><b><u>Katsu Curry!</u></b>            Crunchy, Spicy Breaded Chicken Breast topped with a Mild Curry Sauce served with Soy Glazed Noodles (or Basmati Rice) Beansprouts and Pak Choy.            GF Available</p>	<p><b><u>Roast Day!</u></b>            Maple Glazed Roast Gammon Ham served with Roast Potatoes, Roasted Parsnips and Carrots, Cauliflower Cheese and Gravy            GF</p>	<p><b><u>*New* Indian Feast!</u></b>            Mildly Spiced Tandoori Chicken served on a Vegetable Biryani topped with a Rich Curry Sauce, Garlic and Coriander Naan and Mango Chutney.            GF Available</p>	<p>Oven Baked, Battered Cod Goujons served with Chips and a Choice of Baked Beans, Garden or Mushy Peas, Ketchup and Lemon Wedge            GF Available.</p>
<b>Veggie Main</b>	<p>Spaghetti Bolognese, Rich, Vegan Mince Ragu, loaded with Veggies served with Garlic Bread and Steamed Florets of Broccoli. Add Parmesan Cheese if you please.</p>	<p>Crunchy, Breaded Vegan Escalope Breast topped with a Mild Curry Sauce served with Soy Glazed Noodles (or Basmati Rice) Beansprouts and Pak Choy.</p>	<p>Maple Glazed Quorn Fillet served with Roast Potatoes, Roasted Parsnips and Carrots, Cauliflower Cheese and Gravy</p>	<p>Mildly Spiced Tandoori Paneer (Indian Cheese) served on a Vegetable Biryani topped with a Rich Curry Sauce, Garlic and Coriander Naan and Mango Chutney.</p>	<p>Quorn Fishless Fingers served with Chips and a Choice of Baked Beans, Garden or Mushy Peas, Ketchup and Lemon Wedge</p>
<b>Pasta and Jacket Bar</b>	<p>Baked Potatoes served with a choice of Cheddar Cheese, Tuna Mayo or Baked Beans.            GF</p>	<p>Baked Potato with a choice of toppings.</p>	<p>Organic Pasta Penne served with a Red Pepper and Tomato sauce, add cheese if you please!</p>	<p>Baked Potato topped with Tuna Mayonnaise, Baked Beans or Cheddar Cheese.            GF</p>	<p>Organic Penne Pasta with a Tomato and Basil Sauce- top with Cheese if you please!</p>
<b>Sides and Desserts</b>	<p>A selection of Seasonal Whole Fruit, Freshly Cut Fruit Pots (e.g. Pineapple, Melon, Grapes) Jellies and Yeo Valley Organic Yoghurts</p>				<p>Tottenham Cake and Cream            GF</p>
<p>A fresh, vibrant Pick Your Own salad bar is available daily.</p>					

Week 3 04-05-26	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Meaty Main</b>	<p><b><u>Lasagne Classico!</u></b> Rich Beef Bolognese loaded with Veggies layered with pasta sheets and Béchamel sauce topped with Mozzarella, served with Garlic Bread and Green Beans. GF Available</p>	<p><b><u>*New* Malaysian Laksa Chicken Curry</u></b> A mild, fragrant , coconut based Chicken Curry with Sugar Snap Peas, Spring Onion and Coriander served with Steamed Basmati Rice and Prawn Crackers GF</p>	<p><b><u>Homemade Pie of the day!</u></b> Slow Cooked Beef and Root Vegetable Pie topped with Homemade Suet Pastry served with Mashed Potatoes and Steamed Baton Carrots.</p>	<p><b><u>*New* Mediterranean Chicken</u></b> Tender Chicken Breast baked with Mediterranean Roast Veg', Olives and Tomatoes, served with Organic Penne Pasta and Steamed Broccoli GF Available</p>	<p><b><u>Pizza Time!</u></b> Homemade Margarita or Pepperoni Pizza served with Skinny Fries, Freshly Cut Crudites, Homemade Coleslaw and PYO Salad Bar.</p>
<b>Veggie Main</b>	<p>Rich Veggie mince Bolognese loaded with Veggies layered with pasta sheets and Béchamel sauce topped with Mozzarella, served with Garlic Bread and Green Beans</p>	<p>A mild, fragrant , coconut based Organic Tofu Curry with Sugar Snap Peas, Spring Onion and Coriander served with Steamed Basmati Rice and Prawn Crackers GF</p>	<p>Succulent Quorn, Leek and Sweetcorn Pie topped with Homemade Suet Pastry served with Mashed Potatoes and Steamed Baton Carrots.</p>	<p>Mediterranean Style Shakshuka A rich ragu of Mediterranean Roast Veg', Cannellini Beans, Olives and Tomatoes served with Organic Penne Pasta and Steamed Broccoli GF Available</p>	<p>Pizza Time</p>
<b>Pasta and Jacket Bar</b>	<p>Baked Potatoes served with a choice of Cheddar Cheese, Tuna Mayo or Baked Beans. GF</p>	<p>Organic Penne Pasta served with a Tomato and Basil Sauce.</p>	<p>Whole-wheat Fusilli Pasta served with a Red Pepper and Tomato sauce</p>	<p>Baked Potatoes served with a choice of Cheddar Cheese, Tuna Mayo or Baked Beans. GF</p>	<p>Organic Penne Pasta with a Tomato and Oregano Sauce.</p>
<b>Desserts</b>	<p>A selection of Seasonal Whole Fruit, Freshly Cut Fruit Pots (e.g. Pineapple, Melon, Grapes) Jellies and Yeo Valley Organic Yoghurts</p>				
	<p>A fresh, vibrant Pick Your Own salad bar is available daily.</p>				<p>Sticky Ginger Sponge and Custard</p>

Week 4 11-05-26	Monday	Tuesday	Wednesday	Thursday	Friday
Meaty Main	<p><b><u>Mac Attack!</u></b> Homemade Macaroni Cheese with Smoked Bacon, Sundried Tomatoes and Baby Leaf Spinach. Served with Garlic Bread and a Warm Green Bean Salad GF Available</p>	<p><b><u>*New* BBQ Jerk Chicken</u></b> Mildly Spiced BBQ Jerk Chicken served with Jollof Rice and Steamed Sweetcorn and Homemade Coleslaw GF</p>	<p><b><u>Bangers and Mash!</u></b> Butcher's Handmade Pork Sausages Served with Creamy Mash, Steamed Baton Carrots and Gravy. GF Available</p>	<p><b><u>Chilli Nachos!</u></b> Homemade, Mild, Beef Chilli con Carne loaded with Beans and Veggies, served with Steamed Brown Rice, Nachos and Salsa GF</p>	<p><b><u>Fun Fryday!</u></b> Crispy Chicken Goujons served with Seasoned Potato Wedges and a choice of Baked Beans or Garden Peas and Ketchup.</p>
	Veggie Main	<p>Roasted Vegetable, Tomato and Mozzarella Macaroni Pasta Bake served with Garlic Bread and a Warm Green Bean Salad</p>	<p>Mildly Spiced BBQ Jerk Plant Strips served with Jollof Rice and Steamed Sweetcorn and Homemade Coleslaw</p>	<p>Best of British Quorn Sausages Served with Creamy Mash, Steamed Baton Carrots and Gravy</p>	<p>Homemade, Mild, Soya Mince Chilli con Carne loaded with Beans and Veggies, served with Steamed Brown Rice, Nachos and Salsa GF</p>
Pasta and Jacket Bar		<p>Baked Potatoes served with a choice of Cheddar Cheese, Tuna Mayo or Baked Beans. GF</p>	<p>Baked Potato served with Baked Beans, Tuna Mayo or Cheddar Cheese. GF</p>	<p>Organic Penne Pasta served with a Tomato and Basil Sauce.</p>	<p>Baked Potato served with Baked Beans, Tuna Mayo or Cheddar Cheese. GF</p>
	and Desserts	<p>A selection of Seasonal Whole Fruit, Freshly Cut Fruit Pots (e.g. Pineapple, Melon, Grapes) Jellies and Yeo Valley Organic Yoghurts</p>			

<b>Week 5</b> 18-05-26	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Meaty Main</b>	<p><b><u>Simply the Best!</u></b>            Spaghetti Bolognese, Rich Beef Ragu, loaded with Veggies served with Garlic Bread and Steamed Florets of Broccoli. Add Parmesan Cheese if you please.            GF Available</p>	<p><b><u>Katsu Curry!</u></b>            Crunchy, Spicy Breaded Chicken Breast topped with a Mild Curry Sauce served with Soy Glazed Noodles (or Basmati Rice) Beansprouts and Pak Choy.            GF Available</p>	<p><b><u>Roast Day!</u></b>            Maple Glazed Roast Gammon Ham served with Roast Potatoes, Roasted Parsnips and Carrots, Cauliflower Cheese and Gravy            GF</p>	<p><b><u>*New* Indian Feast!</u></b>            Mildly Spiced Tandoori Chicken served on a Vegetable Biryani topped with a Rich Curry Sauce, Garlic and Coriander Naan and Mango Chutney.            GF Available</p>	<p>Oven Baked, Battered Cod Goujons served with Chips and a Choice of Baked Beans, Garden or Mushy Peas, Ketchup and Lemon Wedge            GF Available.</p>
<b>Veggie Main</b>	<p>Spaghetti Bolognese, Rich, Vegan Mince Ragu, loaded with Veggies served with Garlic Bread and Steamed Florets of Broccoli. Add Parmesan Cheese if you please.</p>	<p>Crunchy, Breaded Vegan Escalope Breast topped with a Mild Curry Sauce served with Soy Glazed Noodles (or Basmati Rice) Beansprouts and Pak Choy.</p>	<p>Maple Glazed Quorn Fillet served with Roast Potatoes, Roasted Parsnips and Carrots, Cauliflower Cheese and Gravy</p>	<p>Mildly Spiced Tandoori Paneer (Indian Cheese) served on a Vegetable Biryani topped with a Rich Curry Sauce, Garlic and Coriander Naan and Mango Chutney.</p>	<p>Quorn Fishless Fingers served with Chips and a Choice of Baked Beans, Garden or Mushy Peas, Ketchup and Lemon Wedge</p>
<b>Pasta and Jacket Bar</b>	<p>Baked Potatoes served with a choice of Cheddar Cheese, Tuna Mayo or Baked Beans.            GF</p>	<p>Baked Potato with a choice of toppings.</p>	<p>Organic Pasta Penne served with a Red Pepper and Tomato sauce, add cheese if you please!</p>	<p>Baked Potato topped with Tuna Mayonnaise, Baked Beans or Cheddar Cheese.            GF</p>	<p>Organic Penne Pasta with a Tomato and Basil Sauce- top with Cheese if you please!</p>
<b>Sides and Desserts</b>	<p>A selection of Seasonal Whole Fruit, Freshly Cut Fruit Pots (e.g. Pineapple, Melon, Grapes) Jellies and Yeo Valley Organic Yoghurts</p> <p>A fresh, vibrant Pick Your Own salad bar is available daily.</p>				<p>Chocolate Sponge and Chocolate Sauce.            GF</p>