

Lancing Prep Hove Lunch & Snack Menus Autumn 2023



Lunch is served daily in sessions by age in our bright and airy school hall. Each table is supervised by amember of staff and we encourage our children to try a helping of everything. We take great care to provide our children with a balanced and varied diet, cooked with fresh ingredients that are responsibly sourced and, where possible, from local suppliers.

Pupil Food Councillors canvass opinion from the children and offer meal suggestions that, where racticable, are taken into account in our menu planning.

We cater for special requirements where medically necessary, for religious reasons or for vegetarians and vegans.

Prep School pupils are offered a snack during midmorning and mid-afternoon breaks. Pre-School and Pre-Prep children are also offered milk and this should be ordered through the school office.

Lancing Prep Hove Snack Menu - Autumn Term 2023

Week 1

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Pre-Prep AM	Satsuma	Banana	Filled roll	Pain au Chocolat	Cheese
Prep AM	Petit Pain	Cheese Toast	Banana	Pain au Chocolat	Cheese
Prep PM	Tangerine	Apple	Melon	Pineapple	Fresh Fruit

Week 2

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Pre-Prep AM	Apple	Banana	Filled roll	Pain aux Raisins	Cheese
Prep AM	Cheese Toast	Cheese Pizza	Banana	Pain aux Raisins	Cheese
Prep PM	Pineapple	Tangerine	Watermelon	Apple	Fresh Fruit

Week 3

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Pre-Prep AM	Melon	Banana	Filled roll	Croissant	Cheese
Prep AM	Naan Bread	Cheese Scone	Banana	Croissant	Cheese
Prep PM	Melon	Pineapple	Apple	Tangerine	Fresh Fruit

Snack may vary occasionally, depending on availability but we keep to these snack menus as closely as possible. All dietary needs are catered for.



Lancing Prep Hove Lunch Menu

WEEK: 1

Main Course	Wholemeal Macaroni Cheese topped with a choice of: Slow roasted tomatoes Toasted pumpkin seeds Croutons	Roast Loin of Pork with homemade LPH apple sauce	Chicken Tikka Masala with fresh chicken breast marinaded in light Indian spices and yogurt	Wholemeal Pizza topped with home-baked ham and pineapple or Chicken and sliced peppers	Hand-Battered White fish with homemade tartar sauce and a lemon wedge
Main Course Vegetarian	Wholemeal Macaroni Cheese topped with a choice of: Slow roasted tomatoes Toasted pumpkin seeds Croutons	Roasted Vegetable Gratin of Sweet Potato, Leeks and spinach topped with mozzarella	Chickpea and Sweet Potato Curry	Wholewheat Pizza topped with our own tomato sauce, goats cheese and red onion marmalade	Hand-Battered Vegetable and Bean patty with homemade tartar sauce and a lemon wedge
Main Course vegan	Wholemeal Pasta with lentil, basil and chunky tomato sauce	Roasted Vegetable Gratin of Sweet Potato, Leeks and spinach topped with vegan cheese	Chickpea and Sweet Potato Curry	Wholewheat Pizza topped with our own tomato sauce, vegan cheese and basil	Hand-Battered Vegetable and Bean patty with homemade vegan tartar sauce and a lemon wedge
side orders	Garlic dough balls Fine green beans	Roasted new potatoes Steamed broccoli, Carrots and swede Proper gravy	Steamed Rice Naan bread Roasted cauliflower Minted yoghurt & mango chutney	Crudités: Carrot and cucumber sticks Red pepper Baby corn	Skin on Chips Mushy Peas Baked Beans
Seasonal Salad Bar	Salad vegetables Daily Protein Mixed Bread Dressings	Salad vegetables Daily Protein Mixed Bread Dressings	Salad vegetables Daily Protein Mixed Bread Dressings	Salad vegetables Daily Protein Mixed Bread Dressings	Salad vegetables Daily Protein Mixed Bread Dressings
Dessert of the Day	Warm Carrot Cake with Citrus crème fraiche Greek yogurt Fresh fruit	Fresh fruit salad Greek yogurt Fresh fruit	Fruit jelly selection Greek yogurt Fresh fruit	LPH Apple and blackberry Crumble with lashings of custard Greek yogurt Fresh fruit	Friday treat Blueberry and ginger cheesecake pot Greek yogurt Fresh fruit

Lancing Prep Hove Lunch Menu

Monday	Tuesday	Wednesday	Thursday	Friday
Halloumi and Vegetable Fajitas with Red Pepper Hummus	Lamb Lasagne (with hidden carrots and courgettes)	Roast Beef with mini Yorkshire puddings	Thai Green Chicken Curry, lightly spiced fresh chicken breast with coconut milk, lemon grass, Thai basil and micro coriander	Roasted Salmon with a pesto crust
Halloumi and Vegetable Fajitas with Avocado Hummus	Roasted Vegetable Lasagne, topped with mozzarella	Butternut Squash, Vegetable and Butterbean Wellington	Thai Green Vegetable and Chickpea Curry, lightly spiced fresh chicken breast with coconut milk, lemon grass, Thai basil and micro coriander	Spinach and Ricotta Cannelloni
Portabello Vegan Fajitas with Avocado Hummus	Lentil and Vegetable lasagne, topped with vegan cheese	Butternut Squash, Vegetable and Butterbean Wellington	Thai green vegetable and butterbean curry, lightly spiced fresh chicken breast with coconut milk, lemon grass, Thai basil and micro coriander	5x Bean and Spinach cannelloni
Mexican rice Corn on the cob Sour cream Salsa	Garlic and herb bread Medley of peas (garden, mangetout and edamame)	Roast Potatoes Cauliflower cheese Savoy cabbage	Steamed Rice Vegetable Spring Rolls and sweet chilli dipping sauce Broccoli Stir-Fry	Baby New Potatoes Garden Peas and carrots
Salad vegetables Daily Protein Mixed Bread Dressings	Salad vegetables Daily Protein Mixed Bread Dressings	Salad vegetables Daily Protein Mixed Bread Dressings	Salad vegetables Daily Protein Mixed Bread Dressings	Salad vegetables Daily Protein Mixed Bread Dressings
Tropical fruit salad with mango, lychee & passion fruit	Coconut rice pudding topped with fresh mango and toasted coconut	Greek yoghurt topped with cherry compote	Blueberry and oat muffin	Friday Treat Strawberry shortcake served with warm berry compote
	Fajitas with Red Pepper Hummus Halloumi and Vegetable Fajitas with Avocado Hummus Portabello Vegan Fajitas with Avocado Hummus Mexican rice Corn on the cob Sour cream Salsa Salad vegetables Daily Protein Mixed Bread Dressings Tropical fruit salad with mango, lychee	Halloumi and Vegetable Fajitas with Red Pepper Hummus Halloumi and Vegetable Fajitas with Avocado Hummus Portabello Vegan Fajitas with Avocado Hummus Lentil and Vegetable Lasagne, topped with mozzarella Lentil and Vegetable lasagne, topped with vegan cheese Garlic and herb bread Medley of peas (garden, mangetout and edamame) Salad vegetables Daily Protein Mixed Bread Dressings Salad vegetables Daily Protein Mixed Bread Dressings Coconut rice pudding topped with fresh mango	Halloumi and Vegetable Fajitas with Red Pepper Hummus Roasted Vegetable Lasagne, topped with mozzarella Portabello Vegan Fajitas with Avocado Hummus Roasted Vegetable Lasagne, topped with mozzarella Portabello Vegan Fajitas with Avocado Hummus Lentil and Vegetable lasagne, topped with vegan cheese Butternut Squash, Vegetable and Butterbean Wellington Butternut Squash, Vegetable and Butterbean Wellington Roast Potatoes Cauliflower cheese Savoy cabbage Salad vegetables Daily Protein Mixed Bread Dressings Salad vegetables Daily Protein Mixed Bread Dressings Coconut rice pudding with mango, lychee Cornepted with fresh mango Greek yoghurt topped with cherry compote	Halloumi and Vegetable Fajitas with Red Pepper Hummus Roast Beef with mini Yorkshire puddings Roast Potabello Wegetable Lasagne, topped with mozzarella Roast Potabello Wegan Fajitas with Avocado Hummus Lentil and Vegetable lasagne, topped with vegan cheese Roast Potatoes Corn on the cob Sour cream Salsa Garlic and herb bread Medley of peas (garden, mangetout and edamame) Roast Potatoes Cauliflower cheese Savoy cabbage Roast Potatoes Cauliflower cheese Savoy cabbage Salad vegetables Daily Protein Mixed Bread Dressings Roast Potatoes Daily Protein Mixed Bread Dressings Roast Potatoes Cauliflower cheese Daily Protein Mixed Bread Dressings Blueberry and oat muffin Blueberry and oat muffin





WEEK: 2





Lancing Prep Hove Lunch Menu

	Wholemeal Pasta Bar Fresh Tomato and Basil	Tuesday	Wednesday	Thursday	Friday
Main Course	Sauce, 3x cheese sauce Garlic mushrooms & crème fraiche, Tuna mayo, grated cheese	Butchers Pork and Apple Sausages with homemade ketchup	Beef Ragu Made with slow-cooked Beef with tomatoes, peppers and mixed beans	Homemade Salmon and Spring Onion Fishcakes	Top your own Butchers beef patty in a brioche bun
Main Course Vegetarian	Wholemeal Pasta Bar Fresh Tomato and Basil Sauce 3x cheese sauce Garlic mushrooms & crème fraiche or grated cheese	Quorn and Vegetable Sausages with homemade ketchup	Not so spicy Vegetable and Bean chilli	Lentil and Root Vegetable Pie topped with Sweet Potato and Cheese Mash	Top your own Mixed Bean and Beetroot patty in a brioche bun
Main Course vegan	Wholemeal Pasta Bar Fresh Tomato and Basil Garlic mushrooms or vegan cheese	Quorn and Vegetable Sausages with homemade ketchup	Not so spicy Vegetable and Bean chilli	Lentil and Root Vegetable Pie topped with Sweet Potato and Cheese Mash	Top your own Mixed Bean and Beetroot patty in a brioche-style bun
side Orders	Garlic and Herb bread bites Roasted Vegetables Garden salad	Mashed Potato Carrots and peas Proper gravy	Steamed Brown & White Rice Sour Cream / Peamole Sweetcorn Salsa Cauliflower	Diced Potatoes Purple Sprouting Broccoli Sauteed Courgettes	French Fries Baked Beans Swiss cheese Iceberg Lettuce Sliced Tomato, Mushrooms or red onion
Seasonal Salad Bar	Salad vegetables Daily Protein Mixed Bread Dressings	Salad vegetables Daily Protein Mixed Bread Dressings	Salad vegetables Daily Protein Mixed Bread Dressings	Salad vegetables Daily Protein Mixed Bread Dressings	Salad vegetables Daily Protein Mixed Bread Dressings
Dessert of the Day	Plum Clafoutis Greek yogurt Fresh fruit	Greek yogurt topped with Autumn fruit compote (LPH apple, pear, plum and sultanas) Fresh fruit	Apple, Strawberry and Banana Smoothie served with a piece of flapjack Greek yogurt Fresh fruit	Raspberry Yoghurt Trifle Greek yogurt Fresh fruit	Friday Treat Rocky road Greek yogurt Fresh fruit

WEEK: 3