Gisle School Restaurant Menu

Monday

Spaghetti Bolognese

-Organic beef mince,red lenses, tomato and grated carrots.

-Organic spaghetti

Organic tomato, red lense and fresh basil sauce with organic wholegrain pasta

MSC Hoki with creamy leek and shrimp sauce served with cooked organic potatoes.

Mushroom soup

Tuesday

Chorizo sausages with BBQ sauce, garlic aioli and potatoes roasted with thyme.

- Organic BBQ sauce and potatoes.

Chicken breast baked in fresh herbs served with organic fusilli pasta and grated parmesan cheese

Brocolli, potato and feta cheese patties with garlic aioli and potatoes roasted with timjan.

- Organic broccoli and potatoes

Beef and cabbage soup - Organic beef and cabage

Wednesday

Poached MSC Haddock with basil sauce and cooked organic potatoes

Fried pork with onion sauce and cooked organic potatoes

Roasted beetroot served with a horseradish and white bean crème

-Organic beetroot, white beans and sour cream

Turnip soup
-Organic turnip

Thursday

Lamb leg from the oven served with rosemary sauce and fried potatoes

-Organic potatoes and rosemary

Macaroni Cheese -Organic macaroni, milk and cheese

Panko breaded parsnip med parsley yoghurt
-Organic parsnip and yoghurt

Potato and leek soup
-Organic potatoes and leeks

Friday

Hamburger Buffé

Wedge potatoes, salad, homemade ketchup, dressing, bread

-Organic beef mince

Chicken and curry sauce with steaked rice

Hot bean patties with tzatziki

-Organic beans and yoghurt

Tomato soup

- Organic tomatoes