

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



OUR MENUS MEET ALL THE GOVERNMENT FOOD BASED STANDARDS.

WEEK 1

2018

- 4th June • 25th June
- 27th August • 17th September
- 8th October • 5th November
- 26th November • 17th December

2019

- 21st January • 11th February
- 11th March • 1st April • 6th May

Pizza topped with tuna & sweetcorn
Jacket wedges
Sweetcorn
Peas



Margherita pizza
Jacket potato
Sweetcorn
Peas



Steamed pear sponge served with chocolate sauce



Freshly baked sticky fruit bun



Chicken pie & gravy
Creamy mashed potatoes
Broccoli florets
Carrot batons



Quorn stir fry
Rice
Broccoli florets
Carrot batons



Fruity flapjack



Strawberry whip



Organic beef bolognese & garlic bread
Spaghetti
Seasonal vegetable medley



Cheese & potato pie
Seasonal vegetable medley



Lemon iced sponge



Rice pudding served with a fruit compote



Roast pork, served with sage & onion stuffing & gravy
Parsley potatoes
Cabbage
Cauliflower



Country vegetable pie & gravy
Potatoes in the skins
Cabbage
Cauliflower



Peach crumble served with custard sauce



Chocolate crunch cookie



Battered fish served with a lemon wedge
Chips
Baked beans
Peas



Quorn dippers
Chips
Baked beans
Peas



Vanilla ice cream served with a fruit coulis



Golden krispie cake



VARIETY OF BREADS BAKED DAILY BY OUR EXPERIENCED SCHOOL CHEFS

WEEK 2

2018

- 11th June • 2nd July
- 3rd September • 24th September
- 22nd October • 12th November
- 3rd December

2019

- 7th January • 28th January
- 25th February • 18th March
- 8th April • 13th May

Farm assured pork sausages & gravy
Creamy mashed potatoes
Carrot batons
Peas



Vegetable chilli fajita
New potatoes
Carrot batons
Peas



Steamed chocolate sponge served with chocolate sauce



Cherry shortbread



Pizza with chicken & red peppers
Pasta twists
Sweetcorn
Creamy coleslaw



Margherita pizza
Pasta twists
Sweetcorn
Creamy coleslaw



Seasonal fruit crumble served with custard sauce



Cheese & biscuits with grapes



Organic beef lasagne
Garlic bread
Salad bar selection
Creamy coleslaw



Vegetarian cottage pie
Seasonal vegetable medley



Pineapple upside down pudding served with custard sauce



Oatie cookie



Roast turkey served with sage & onion stuffing & gravy
Roast potatoes
Seasonal vegetable medley



Homemade vegetable bites
Pasta shapes in tomato sauce
Seasonal vegetable medley



Carrot cake



Lemon iced bun



Fish fingers served with tomato ketchup
Chips
Baked beans
Peas



Vegetarian sausage
Chips
Baked beans
Peas



Strawberry ice cream



Viennese biscuit



Our dishes are **FRESHLY PREPARED** using seasonal and including local produce



WEEK 3

2018

- 18th June • 9th July
- 10th September • 1st October
- 29th November • 10th December

2019

- 14th January • 4th February
- 4th March • 25th March
- 29th April • 20th May

Salmon & spinach frittata
Pasta spirals in tomato sauce
Mixed salad
Coleslaw



Margherita pizza
Jacket potato
Peas
Sweetcorn



Lemon cheesecake served with a summer berry compote



Jam crunch cookie



Chicken fillet served with sage and onion stuffing & gravy
Creamed potatoes
Seasonal vegetable medley



Vegetable bolognese
Spaghetti
Seasonal vegetable medley



Fresh fruit salad



Blueberry muffin



Organic pork meatballs
Rice
Broccoli florets
Carrot batons



Cheese flan
Boiled potatoes
Broccoli florets
Creamy coleslaw



Steamed syrup sponge served with custard sauce



Flapjack



Roast gammon served with pineapple
Roast potatoes
Cauliflower cheese
Carrots



Quorn tikka masala
Rice
Cauliflower
Carrots



Mandarin jelly & cream



Feathered mint iced cake



Fishcake served with tomato ketchup
Chips
Baked beans
Peas



Vegetable finger
Chips
Baked beans
Peas



Chocolate shortbread



Ice cream with a fruit coulis

