

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



OUR MENUS MEET ALL THE GOVERNMENT FOOD BASED STANDARDS.

WEEK 1

2019
26th August,
16th September,
7th October,
4th November,
25th November,
16th December.

Meat feast Pizza
Jacket wedges
Sweetcorn Peas

Margherita pizza
Jacket potato
Sweetcorn
Peas

Steamed pear sponge served with chocolate sauce

Freshly baked Chelsea bun

Chicken pie & gravy
Creamy mashed potatoes
Broccoli florets
Carrot batons

Vegetable Pasta bake
Broccoli florets
Carrot Batons

Lemon Iced Sponge

Strawberry whip

Organic Pork Meatballs with Tomato sauce
Garlic bread
Spaghetti
Seasonal vegetable medley

Vegetable Bolognese
Seasonal vegetable medley

Fruity Flapjack

Rice pudding served with a fruit compote

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

Country Quorn & mushroom 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

Vegetable fingers
Chips
Baked beans
Peas

Vanilla ice cream served with a fruit coulis

Golden krispie cake

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

Vegetable Stir Fry
New potatoes
Carrot batons
Peas

Steamed chocolate sponge served with chocolate sauce

Cherry shortbread

All day Brunch
Baked Beans

Margherita pizza
Pasta twists
Sweetcorn
Creamy coleslaw

Seasonal fruit crumble served with custard sauce

Oatie Cookie

Organic beef bolognese Pasta bake
Garlic bread
Salad bar selection
Creamy coleslaw

Vegetarian cottage Pie
Seasonal vegetable medley

Pineapple upside down pudding served with custard sauce

Cheese & Biscuits with Grapes

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

Quorn tikka masala Rice
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

VARIETY OF BREADS BAKED DAILY BY OUR EXPERIENCED SCHOOL CHEFS

WEEK 2

2019
2nd September,
23rd September
21st October,
11th November,
2nd December,

Salmon & spinach Pasta Bake
Mixed salad
Coleslaw

Margherita pizza
Jacket potato
Peas
Sweetcorn

Lemon cheesecake served with a summer berry compote

Jam crunch cookie

Chicken fillet served with Yorkshire pudding & gravy
Creamed potatoes
Seasonal vegetable medley

Macaroni Cheese
Seasonal vegetable medley

Fresh fruit salad

Blueberry muffin

Organic pork meatballs
Mash Potato & Gravy
Broccoli florets
Carrot batons

Vegetable Curry Rice
Broccoli florets

Steamed syrup sponge served with custard sauce

Flapjack

Roast gammon served with pineapple
Roast potatoes
Cauliflower cheese
Carrots

Jacket Potato & Vegetable Chilli
Cauliflower
Carrots

Mandarin jelly & cream

Feathered mint iced cake

Fishcake served with tomato ketchup
Chips
Baked beans
Peas

Quorn dippers
Chips
Baked beans
Peas

Chocolate shortbread

Ice cream with a fruit coulis

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



WEEK 3

2019
9th September,
30th September,
28th October,
18th November,
9th December