



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

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

Our dishes are FRESHLY PREPARED using seasonal and including local produce

FRESH FRUIT & Yogurt

available daily!

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

MONDAY

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

TUESDAY

Chicken pie & gravy
Creamy mashed potatoes
Broccoli florets
Carrot batons

Quorn stir fry
Rice
Broccoli florets
Carrot Batons

Fruity flapjack

Strawberry whip

WEDNESDAY

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

THURSDAY

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

FRIDAY

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

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
Sweetcorn
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

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