



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK 1

2019

21st January • 11th February
• 11th March • 1st April
• 6th May • 3rd June
• 24th June

Pizza topped with tuna & sweetcorn
Jacket wedges
Sweetcorn Peas



Steamed pear sponge served with chocolate sauce



Chicken pie & gravy
Creamy mashed potatoes
Broccoli florets
Carrot batons



Fruity flapjack



Organic beef bolognese & garlic bread
Spaghetti
Seasonal vegetable medley



Lemon iced sponge



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



Peach crumble served with custard sauce



Battered fish served with a lemon wedge Chips
Baked beans
Peas



Vanilla ice cream served with a fruit coulis



OUR MENUS MEET ALL THE GOVERNMENT FOOD BASED STANDARDS.

WEEK 1

WEEK 2

2019

7th January • 28th January
• 25th February • 18th March
• 8th April • 13th May
• 10th June • 1st July

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



Steamed chocolate sponge served with chocolate sauce



Pizza with chicken & red peppers
Pasta twists
Sweetcorn
Creamy coleslaw



Seasonal fruit crumble served with custard sauce



Organic beef lasagne
Garlic bread
Salad bar selection
Creamy coleslaw



Pineapple upside down pudding served with custard sauce



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



Carrot cake



Fish fingers served with tomato ketchup
Chips
Baked beans
Peas



Strawberry ice cream



VARIETY OF BREADS BAKED DAILY BY OUR EXPERIENCED SCHOOL CHEFS



WEEK 2

WEEK 3

2019

14th January • 4th February
• 4th March • 25th March
• 29th April • 20th May
• 17th June • 8th July

Salmon & spinach frittata or Margherita pizza
Pasta spirals in tomato sauce
Mixed salad, Coleslaw



Lemon cheesecake served with a summer berry compote



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



Fresh fruit salad

Organic pork meatballs
Rice
Broccoli florets
Carrot batons



Steamed syrup sponge served with custard sauce



Roast gammon served with pineapple
Roast potatoes
Cauliflower cheese
Carrots



Mandarin jelly & cream



Fishcake served with tomato ketchup
Chips
Baked beans
Peas



Chocolate shortbread



Our dishes are FRESHLY PREPARED using seasonal and including local produce



Celery Cereals Containing Gluten Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Soya Sulphur Dioxide Sesame Seeds

Allergen information correct at time of print, please contact your school catering team for the latest allergen information