



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
 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