



We are delighted to share with you **Autograph's new Spring/Summer menu**. We know our school meals are a healthy and tasty option for your child, so we have made sure there are favourite dishes available each day. All of our recipes are evaluated by pupils and do not feature on menus without their seal of approval! We would love to hear your feedback, please contact your local team.

We always think seasonally and champion our British and local suppliers



This is a Bronze Food for Life Served Here menu which guarantees we serve high quality fresh food which is better for British farming and animal welfare!



We take pride in carefully sourcing our ingredients to support animal welfare and ethical sourcing. All of our eggs are free range, our meat is British and some of our ingredients are Fairtrade certified.



Our recipes are created with the help of our Nutritionists to make sure they support healthy eating



	Monday	Tuesday	Wednesday	Thursday	Friday
WEEK 1 - 22ND APRIL, 13TH MAY, 10TH JUNE, 1ST JULY, 22ND JULY, 16TH SEPT, 7TH OCT					
THE MAIN EVENT	Classic Margherita Pizza Slice with Potato Salad	Beef Bolognese with Pasta and Garlic Bread	Roast Chicken with Stuffing, Gravy and Roast Potatoes	Creamy Chicken Curry with Rice	Fish Fingers with Tomato Ketchup and Chips or Pasta
	Veggie Sausages in a Roll with Potato Salad	Vegetable and Bean Pasty with Mash Potatoes	Vegetarian Cottage Pie with Gravy	Sweet Potato and Chickpea Curry with Rice	Cheese and Tomato Quiche with Chips or Pasta
	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings
	Sweetcorn and Carrots	Peas and Cauliflower	Carrots and Cabbage	Green Beans and Sweetcorn	Baked Beans and Peas
TO FINISH	Apple Flapjack Crumble with Custard	Carrot and Courgette Cake	Ice Cream with Red Berry Sauce	Fairtrade Banana Cake with Custard	Traybake and Fruity Friday (Vanilla Shortbread with Fruit Slices)
WEEK 2 - 29TH APRIL, 20TH MAY, 17TH JUNE, 8TH JULY, 2ND SEPT, 23RD SEPT, 14TH OCT					
THE MAIN EVENT	Macaroni Cheese with Herby Bread	Sticky Texas Style BBQ Chicken with Rice	Roast Gammon, Gravy and Roast Potatoes	Beef Burger in a Bap with Potato Salad	Battered Fish Fillet with Tomato Ketchup and Chips or Pasta
	Quorn Burger in a Bap with Tomato Relish and Oven Baked Potato Wedges	Cheesy Topped Tomato and Basil Pasta Bake with Garlic Bread	Vegetable and Chickpea Wellington with Gravy and Roast Potatoes	Quorn Burger in a Bap with Potato Salad	Cheesy Courgette Sausages with Chips or Pasta
	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings
	Peas and Coleslaw	Sweetcorn and Cabbage	Carrots and Broccoli	Peas and Green Beans	Baked Beans and Sweetcorn
TO FINISH	Chocolate Whip	Pear Marble Sponge with Chocolate Sauce	Fruity Jelly and Ice Cream	Custard Biscuit	Traybake and Fruity Friday (Flapjack with Fruit Wedges)
WEEK 3 - 6TH MAY, 3RD JUNE, 24TH JUNE, 15TH JULY, 9TH SEPT, 30TH SEPT					
THE MAIN EVENT	Tuna Pasta Served with Tomato Bread	Pork Sausages with Mash and Gravy	Roast Turkey with Stuffing, Gravy and Roast Potatoes	Chilli Beef with Vegetable Rice	Fish Fingers or Salmon Fish Fingers with Tomato Ketchup and Chips or Pasta
	Vegetable and Bean Pie with Mash and Gravy	Veggie Sausage Roll with Mash	Vegetable Crumble, Gravy and Roast Potatoes	Veggie Chilli with Vegetable Rice	Vegetable Curry with Chips or Pasta
	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings
	Green Beans and Cauliflower	Carrots and Peas	Broccoli and Spring Cabbage	Sweetcorn and Green Beans	Baked Beans and Peas
TO FINISH	Apple Syrup Sponge with Custard	Chewy Chocolate Cookie	Peaches and Ice Cream	Vanilla Muffin	Traybake and Fruity Friday (Chocolate Crunch with Fruit Salad)

Served Daily

Freshly Baked Bread

Seasonal Vegetables/Salads

Fresh Fruit

Yoghurt



Desserts which contain at least half a portion of fruit, to help pupils on their way to achieving their 5 A DAY!
 Dishes which contain an extra half portion of vegetables (in addition to the vegetables and salads served as an accompaniment with every meal!)
 Dishes with wholegrain ingredients to increase fibre and promote healthy digestion