

ALLERGY INFORMATION: If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child.

St Paul's CE Junior
Summer
Menu 2019



		Monday	Tuesday	Wednesday	Thursday	Friday
Week 1 22-Apr 13-May 10-Jun 1-Jul 22-Jul	Main	Chicken and Bean Fajitas with Rice 50/50 plant based recipe	Pork Sausages with Baked Potato Wedges and Gravy	Roast Turkey with Roasted New Potatoes & Gravy	Beef Spaghetti Bolognese with a slice of Garlic Bread 50/50 plant based recipe	Salmon Fish Finger/Fish Fingers, Chips and Tomato Sauce
	Vegetarian	Mixed Bean Cassoulet with Rice	Glamorgan Bean & Leek Sausage with Baked Potato Wedges & Gravy	Creamy Vegetable Pie with Roast Potatoes & Gravy	Wholemeal Pasta Neapolitan with Spinach	Cheese and Pepper Whirl with Chips
	Side	Grated Carrot Salad Cauliflower	Sweet Corn Green Beans	Sliced Carrots Broccoli	Carrots Garden Peas	Baked Beans Garden Peas
	Dessert	Iced Sponge Yoghurt Fresh Fruit Salad	Chocolate and Beetroot Brownie Yoghurt Fresh Fruit Salad	Ice Cream & Fruits of the Forest Yoghurt Fresh Fruit Platter	Sticky Toffee Apple Crumble with Custard Yoghurt Fresh Fruit Platter	Chocolate Cocoa Cookie Fruit and Yoghurt Station
Week 2 29-Apr 20-May 17-Jun 8-Jul	Main	Beef Burger in a Bun with Baked Jacket Wedges	BBQ Chicken with 50/50 Rice	Roast Pork with Roast Potatoes & Gravy	Beef Lasagne with Garlic Bread 50/50 plant based recipe	MSC Breaded Fish Chips, Tomato Sauce
	Vegetarian	Spicy Bean Burger in a Bun with Baked Jacket Wedges	Macaroni Cheese	Lentil and Basil Puff Pastry Turnover with Roast Potatoes	Vegetarian Fajitas with 50/50 Rice	Vegetable Pasty with Chips
	Side	Crunchy Carrot Sticks Peas	Green Beans Coleslaw	Sliced Carrots Cauliflower	Broccoli Sweet Corn	Baked Beans Garden Peas
	Dessert	Chocolate & Banana Square Yoghurt Fresh Fruit Salad	Lemon Drizzle Cake Yoghurt Fresh Fruit Platter	Apple Flapjack Yoghurt Fresh Fruit Salad	Peach Upside Down Cake with Custard Yoghurt Fresh Fruit Platter	Cinnamon Cookie Fruit and Yoghurt Station
Week 3 6-May 3-Jun 24-Jun 15-Jul	Main	Chicken Tikka Masala with Rice & Curry Bread 50/50 plant based recipe	Beef Meatballs with Mashed Potatoes and Gravy	Roast Chicken & Stuffing with Roast Potatoes & Gravy	Wholemeal Beef and Red Pepper Pizza with New Potatoes	Battered Fish, Chips, Tomato Sauce
	Vegetarian	Wholemeal Cheese & Tomato Pizza with New Potatoes	Courgette & Potato Layer Bake	Vegetable Wellington with Roast Potatoes & Gravy	Sweet Potato & Lentil Curry served with Rice with curry bread	Red Pepper and Cheese Frittata with Chips
	Side	Tomato & Onion Salad Diced Cucumber	Sliced Carrots Green Beans	Broccoli and Cauliflower	Sweet Corn Tomato Salad	Garden Peas Baked Beans
	Dessert	Apple Pie with Custard Yoghurt Fresh Fruit Platter	Vanilla Shortbread Yoghurt Fresh Fruit Platter	Sliced Cheese, Apple and Biscuits Yoghurt Fresh Fruit Salad	Mixed Fruit Crumble with Custard Yoghurt Fresh Fruit Salad	Carrot & Sultana Cake Fruit and Yoghurt Station



Available Daily
Freshly cooked jacket potatoes with a choice of fillings (where advertised)
Bread freshly baked on site daily
Daily salad selection