

WEEK MENU

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1stSep, 21stSep, 12th Oct, 16th Nov, 7th Dec

MEATLESS MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Mains with Vegetarian Option

Margherita Pizza
with Curly Fries and
Salad

Chicken Tikka or
Butternut Squash &
Lentil Curry with
Rice and Raita

Pork Chipolata
Sausages or
Cheese Pasty
served with Creamy
Mash, Peas,
Carrots and Gravy

Beef Bolognaise
served with Penne
Pasta and
Parmesan Cheese
and Broccoli OR
Vegetable Noodles

Baked Fish Fingers
or Omelette with
Fries and Peas &/or
Baked Beans

Additional Option

Baked Jacket Potato
with Beans and
Salad

Ham Sandwich with
Side Salad

Baked Jacket Potato
with Tuna Mayo and
Side Salad

Cheese Toasty with
Side Salad

Roasted Sweet
Potato with Hummus
and Side Salad

Dessert

Victoria Sponge and
Custard

Peach Pavlova

Cheese, Grapes and
Crackers

Homemade Flapjack

Chocolate Ice Cream

Fresh Fruit Option Available Daily

All dishes are homemade on site daily using fresh ingredients. Our sauces contain lots of "hidden" veggies making them very tasty and nutritious. A full list of any allergens in each dish is available on site and from the school office.

WEEK MENU

2

7thSep, 28thSep, 2ndNov, 23rdNov, 14th Dec



MEATLESS MONDAY

TUESDAY

WEDNESD AY

THURSDAY

FRIDAY

Mains

Mac & Cheese
served with Broccoli

Chicken Casserole
or Vegetarian Pasty
served with Rice
and Winter
Vegetables.

Toad in the Hole
with Pork Sausages
(or with Veggie
Sausages) served
with Creamy Mash,
Peas, Carrots and
Gravy

Beef Burger or
Southern Vegan
Burger served with
Diced Potato and
Salad

Baked Cod Or
Vegetable Lasagna
served with Chunky
Chips, Peas or
Beans.

Option

Baked Jacket Potato
with Beans and Side
Salad

Ham Baguette with
Salad

Baked Jacket Potato
with Tuna Mayo and
Side Salad

Cheese Toasty with
Salad

Pitta Bread with
Houmous, Cucumber
and Carrot Sticks

Dessert

Chocolate Rice
Krispie Bar

Chilled Orange
Slices

Carrot Cake and
Custard

Oaty Flapjack and
Grapes

Strawberry Jelly &
Cream

Fresh Fruit Option Available Daily

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WEEK MENU

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14thSep, 5thOct, 9thNov, 30th Nov.



MEATLESS MONDAY

TUESDAY

WEDNESD AY

THURSDAY

FRIDAY

Mains

Penne Pasta with
Homemade Tomato
Sauce, Garlic
Bread, Grated
Cheese and
Cucumber Sticks

Pork or Quorn
Sausages served
with Creamy Mash,
Winter Veg and
Gravy

Roast Chicken or
Cheese & Onion
Pasty served with
Roast Potatoes,
Broccoli, Carrots
and Gravy

Beef (or Veggie
Mince) Tacos with
Rice, Mexican
Salad and Three
Toppings

Baked Fish Fingers
(or Veggie Nuggets)
with Fries and Peas
&/or Baked Beans

Vegetarian Option

Baked Jacket Potato
with Beans and Side
Salad

Beef Meatball
Marinara Baguette
with Salad

Baked Jacket Potato
with Tuna Mayo and
Side Salad

Cheese Baguette
with Salad

Pitta Bread with
Houmous, Cucumber
and Carrot Sticks

Dessert

Banana Cake &
Custard

Watermelon Slices

Chocolate and
Orange Cake with
Chocolate Custard

Strawberry Jelly

Chocolate Chips
Cookies

Fresh Fruit Option Available Daily

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