

All our desserts have been created to ensure that they are 50% fruit based and served a minimum of 3 times per week.

Fresh bread, milk & water are served daily.

Our daily salad bar contains a selection of carrot, cucumber, vine tomatoes, beetroot, olives, pasta salads, coleslaw and lots more.

None of our food items are fried – including our roast potatoes and fish and chips.

Our menu offers children a diverse and imaginative range of dishes which meet the required Food Standards Agency requirements.

We support local suppliers and where possible we ensure that all our ingredients are locally sourced.

Our menu is over 90% freshly prepared, using free-range, organic, outdoor-bred products, MSC certified fish and meets the Red Tractor Certification.

We cater for all children and an alternative meal is available for those with allergies. Please contact our Catering Manager Jayne, via the school office with any queries.

The logo for Newbridge Primary School, featuring the school's name in white text on a red rectangular background with a white border.

Newbridge
Primary School

Newbridge Primary School Catering Service

Lunch Menu Terms 1 & 2 2019

Week Commencing: 2 Sept - 23 Sept - 14 Oct - 11 Nov - 2 Dec					
	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Crunchy Taco Topped Macaroni Cheese	Butchers Free Range Pork Sausage	Diced Beef and Mushroom Pie	Roast Chicken	MSC Fish of the day
	Mushroom Carbonara	Quorn Sausage	Fresh Vegetable, Lentil and Five Bean Pie	Vegetable and Lentil Loaf	Homemade Vegetable Frittata
	Served with Fresh Salad Bar, Sweetcorn and Homemade Bread	Served with Creamed Potatoes, Carrots, Peas, Fresh Gravy and Homemade Bread	Served with Baby Mid Potatoes, Seasonal Fresh Vegetables, Fresh Gravy and Homemade Bread	Served with Roast Potatoes, Seasonal Fresh Vegetables, Fresh Gravy and Homemade Bread	Served with Chips, Beans, Peas, Fresh Salad Bar and Homemade Bread
	Fresh Fruit Pots Organic Yoghurts	Banana & Raisin Sponge Fresh Fruit Pots Organic Yoghurts	Fruit Oaty Biscuit Fresh Fruit Pots Organic Yoghurts	Fruit Jelly Fresh Fruit Pots Organic Yoghurts	Ice-Cream Pots Fresh Fruit Pots Organic Yoghurt

Week Commencing: 9 Sept - 30 Sept - 21 Oct - 18 Nov - 9 Dec					
	MEAT FREEMONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK TWO	Cheese & Tomato Pitta Pizza Topped	Chicken Curry	Cottage Pie	Roast Turkey with Stuffing	MSC Fish of the Day
	Roasted Vegetable, Five Bean and Lentil Enchiladas	Sweet Potato, Red Lentil and Spinach Curry	Vegetable Cottage Pie	Mediterranean Stuffed Peppers	Vegetable Nuggets
	Served with Fresh Salad Bar and Sweetcorn	Served with Wholegrain Rice, Naan Bread, Fresh Salad Bar	Served with Fresh Seasonal Vegetables Fresh Gravy and Homemade Bread	Served with Roasted Potatoes, Seasonal Fresh Vegetables, Fresh Gravy and Homemade Bread	Served with Chips, Beans, Peas, Fresh Salad Bar and Homemade Bread
	Fresh Fruit Pots Organic Yoghurts	Fruity Ginger Cake Fresh Fruit Pots Organic Yoghurts	Fruity Cocoa Cookie Fresh Fruit Pots Organic Yoghurts	Waffles with a Fresh Fruit Coulis Fresh Fruit Pots Organic Yoghurts	Ice-Cream Pots Fresh Fruit Pots Organic Yoghurt

Week Commencing: 16 Sept - 7 Oct - 4 Nov - 25 Nov - 16 Dec					
	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK THREE	Oven Baked Jacket Potato Served with Baked Beans and Cheese	Homemade Beef Ragu	Seasoned Chicken Drumsticks	Roast Gammon	MSC Fish of the Day
	Fresh Vegetable, Lentil and Five Bean and Chilli with Wholegrain Rice	Homemade Quorn Ragu with Lentil	Veggie Balls	Herby Topped Quorn Fillet	Roasted Pepper and Cheddar Omelette
	Served with Fresh Salad Bar, Sweetcorn and Homemade Bread	Served with Pasta, Garlic Bread and Fresh Salad Bar	Served with Jacket Wedges, BBQ Beans, Fresh Salad Bar and Homemade Bread	Served with Roasted Potatoes, Fresh Seasonal Vegetables, Fresh Gravy and Homemade Bread	Served with Chips, Beans, Peas, Fresh Salad Bar and Homemade Bread
	Fresh Fruit Pots Organic Yoghurts	Fruity Chocolate Sponge Fresh Fruit Pots Organic Yoghurts	Fruit Shortbread Fresh Fruit Pots Organic Yoghurts	Cheese Crackers served with Fresh Fruit Fresh Fruit Pots Organic Yoghurts	Ice-Cream Pots Fresh Fruit Pots Organic Yoghurt

Fresh bread, milk and water served every day. Salad Bar Sections- Carrots, Cucumbers, Vine Tomatoes, Beetroot, Olives, Pasta Salads, Coleslaw and lots more. We cater for all children with Allergies a alternative meal is always available any questions please contact Jayne our Catering Manager with any queries