

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
Dairy Free**

Week Commencing: 2 Sept - 23 Sept - 14 Oct - 11 Nov - 2 Dec					
	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Tomato Pasta Bake	Pork Sausage	Diced Beef & Mushroom Pie made with Dairy Free Pastry	Roast Chicken	Fish of the Day
	Served with Sweetcorn, Fresh Salad Bar and Homemade Bread	Served with Mashed Potatoes, Carrots, Peas and Homemade Bread	Served with Baby Potatoes, Fresh Vegetables and Homemade Bread	Served with Roasted Potatoes, Fresh Vegetables, Fresh Gravy and Homemade Bread	Served with Chips, Baked Beans, Peas, Fresh Salad Bar and Homemade Bread
	Fresh Fruit Pot	Dairy Free Fruit Sponge	Dairy Free Fruit Biscuit	Fruit Jelly	Fruit Salad

Week Commencing: 9 Sept - 30 Sept - 21 Oct - 18 Nov - 9 Dec					
	MEAT FREEMONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK TWO	No Cheese Tomato Pitta Pasta	Chicken Curry	Cottage Pie	Roast Turkey	Fish of the Day
	Served with Sweetcorn and Fresh Salad Bar	Served with Rice, Fresh Salad Bar and Homemade Bread	Served with Fresh Vegetables and Homemade Bread	Served with Roasted Potatoes, Fresh Vegetables, Fresh Gravy and Homemade Bread	Served with Chips, Baked Beans, Peas, Fresh Salad Bar and Homemade Bread
	Fresh Fruit Pot	Dairy Free Fruity Ginger Cake	Dairy Free Fruit Biscuit	Fresh Fruit Pot	Fruit Salad

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	Homemade Beef Ragu	Chicken Drumsticks	Roast Gammon	Fish of the Day
	Served with Baked Beans Sweetcorn, Fresh Salad Bar and Homemade Bread	Served with Pasta, Fresh Salad Bar and Homemade Bread	Served with Jacket Wedges, BBQ Beans, Fresh Salad Bar and Homemade Bread	Served with Roasted Potatoes, Fresh Vegetables, Fresh Gravy and Homemade Bread	Served with Chips, Baked Beans, Peas, Fresh Salad Bar and Homemade Bread
	Fresh Fruit Pot	Dairy Free Fruity Chocolate Sponge	Dairy Free Fruit Biscuit	Fresh Fruit Pot	Fruit Salad

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