



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK 1

2018

- 4th June • 25th June
- 27th August • 17th September
- 8th October • 5th November
- 26th November • 17th December

2019

- 21st January • 11th February
- 11th March • 1st April • 6th May

OUR MENUS MEET ALL THE GOVERNMENT FOOD BASED STANDARDS.

WEEK 1

Pizza topped with tuna & sweetcorn

Jacket wedges
Sweetcorn
Peas



Steamed pear sponge served with chocolate sauce



Chicken pie & gravy

Creamy mashed potatoes
Broccoli florets
Carrot batons



Fruity flapjack



Organic beef bolognese & garlic bread

Spaghetti
Seasonal vegetable medley



Lemon iced sponge



Roast pork, served with sage & onion stuffing & gravy

Parsley potatoes
Cabbage
Cauliflower



Peach crumble served with custard sauce



Battered fish served with a lemon wedge

Chips
Baked beans
Peas



Vanilla ice cream served with a fruit coulis



WEEK 2

2018

- 11th June • 2nd July
- 3rd September • 24th September
- 22nd October • 12th November
- 3rd December

2019

- 7th January • 28th January
- 25th February • 18th March
- 8th April • 13th May

VARIETY OF BREADS BAKED DAILY BY OUR EXPERIENCED SCHOOL CHEFS

WEEK 2

Farm assured pork sausages & gravy

Creamy mashed potatoes
Carrot batons
Peas



Steamed chocolate sponge served with chocolate sauce



Pizza with chicken & red peppers

Pasta twists
Sweetcorn
Creamy coleslaw



Seasonal fruit crumble served with custard sauce



Organic beef lasagne

Garlic bread
Salad bar selection
Creamy coleslaw



Pineapple upside down pudding served with custard sauce



Roast turkey served with sage & onion stuffing & gravy

Roast potatoes
Seasonal vegetable medley



Carrot cake



Fish fingers served with tomato ketchup

Chips
Baked beans
Peas



Strawberry ice cream



WEEK 3

2018

- 18th June • 9th July
- 10th September • 1st October
- 29th November • 10th December

2019

- 14th January • 4th February
- 4th March • 25th March
- 29th April • 20th May

Our dishes are FRESHLY PREPARED using seasonal and including local produce

WEEK 3

Salmon & spinach frittata

Pasta spirals in tomato sauce
Mixed salad
Coleslaw



Lemon cheesecake served with a summer berry compote



Chicken fillet served with sage and onion stuffing & gravy

Creamed potatoes
Seasonal vegetable medley



Fresh fruit salad

Organic pork meatballs

Rice
Broccoli florets
Carrot batons



Steamed syrup sponge served with custard sauce



Roast gammon served with pineapple

Roast potatoes
Cauliflower cheese
Carrots



Mandarin jelly & cream



Fishcake served with tomato ketchup

Chips
Baked beans
Peas



Chocolate shortbread

