

Our School Menu Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 1: 03.09.18, 24.09.18, 15.10.18, 12.11.18, 03.12.18, 07.01.19,

28.01.19

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken and Tomato Pasta Bake	Roast Turkey with Mashed and Roast Potatoes	Chicken Curry with Rice	Roast Beef with Yorkshire Pudding and Mashed Potatoes	Fish Goujons served with Homemade Jacket Wedges
Dish of the Day 2 (v)	Cheesy Omelette with Crusty Bread	Vegetarian Sausage with Mashed and Roast Potatoes	Vegetable Lasagne with Homemade Tomato Garlic Bread	Vegetarian Sausage with Yorkshire Pudding and Mashed Potatoes	Cheese and Tomato Pizza served with Homemade Jacket Wedges
Fresh Seasonal Vegetable Selection	Cauliflower and Broccoli	Mixed Vegetables	Sweetcorn and Sliced Green Beans	Carrots and Seasonal Cabbage	Baked Beans or Peas
Daily Salad Bar Selection					
Sandwich of the Day	Cheese Sandwich (v) Tuna Sandwich Ham Sandwich	Cheese Sandwich (v) Hot Roast Baguette	Cheese Sandwich (v) Tuna Sandwich Ham Sandwich	Cheese Sandwich (v) Hot Roast Baguette	Cheese Sandwich (v) Tuna Sandwich Ham Sandwich
Oven Baked Jacket Potato	Vegetarian Bolognese (V)	Baked Beans (V)	Cheesy Coleslaw (V)	Tuna	Mild Vegetarian Chilli (V)
Desserts	Seasonal Fruit Crumble and Custard	Peach Melba Jelly	Pineapple Sponge and Orange Sauce	Chocolate Ice Cream Roll with Apple Wedges	Apple Flapjack Bite with Pear Wedges

Please note all sandwiches are served with potato of the day or if this is not appropriate then served with pasta or rice salad from the salad bar

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321



FAIRTRADE



yoghurts & fresh fruit available daily

Free Range Eggs

freshly made

red tractor standards



MSC Fish

UK farm assured meat



local sourcing

INTERNATIONAL CUISINE

All menu items are subject to availability



Our School Menu Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 2: 10.09.18, 01.10.18, 22.10.18, 19.11.18, 10.12.18, 14.01.19,

04.02.19

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken Tikka Curry with Rice	Roast Pork with Mashed and Roast Potatoes	Spaghetti Bolognese	Roast Chicken with Yorkshire Pudding and Mashed Potatoes	Crispy Salmon Fillet Served with Homemade Herby Diced Potatoes
Dish of the Day 2 (v)	Macaroni Cheese with Peas, Peppers and Sweetcorn	Vegetarian Sausage with Mashed and Roast Potatoes	Tortilla Pizza with Homemade Jacket Wedges.	Vegetarian Loaf with Yorkshire Pudding and Mashed Potatoes	Homemade Cheese and Potato Slice with Herby Diced Potatoes
Fresh Seasonal Vegetable Selection	Cauliflower and Broccoli	Carrots and Seasonal Winter Greens	Sliced Green Beans and Sweetcorn	Seasonal Cabbage and Roasted Parsnips	Peas
Daily Salad Bar Selection					
Sandwich of the Day	Cheese Sandwich (v) Tuna Sandwich Ham Sandwich	Cheese Sandwich (v) Hot Roast Baguette	Cheese Sandwich (v) Tuna Sandwich Ham Sandwich	Cheese Sandwich (v) Hot Roast Baguette	Cheese Sandwich (v) Tuna Sandwich Ham Sandwich
Oven Baked Jacket Potato	Cheese (V)	Baked Beans (V)	Fruity Coleslaw (V)	Tuna	Vegetable Curry (V)
Desserts	Blondie Traybake	Cheesecake Bite with Apple Wedges	Jam Roly Poly with Custard	Ice Cream and Fresh Fruit Salad	Sticky Toffee Pudding with Custard

Please note all sandwiches are served with potato of the day or if this is not appropriate then served with pasta or rice salad from the salad bar

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321



FAIRTRADE



yoghurts & fresh fruit available daily



MSC Fish



local sourcing

UK farm assured meat

Free Range Eggs

freshly made

red tractor standards

INTERNATIONAL CUISINE

All menu items are subject to availability



Our School Menu Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 3: 17.09.18, 08.10.18, 05.11.18, 26.11.18, 17.12.18, 21.01.19,

11.02.19

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Beef Lasagne Served with Crusty Bread	Roast Chicken with Mashed and Roast Potatoes	Mild Chilli Boats served with Savoury Rice	Roast Gammon with Yorkshire Pudding and Mashed Potatoes	Battered Fish with Chips
Dish of the Day 2 (v)	Tomato Pasta Bake	Vegetarian Grill with Mashed and Roast Potatoes	Vegetarian Meatball filled Sub Roll	Vegetarian Sausage with Yorkshire Pudding and Mashed Potatoes	Vegetable Korma with Rice
Fresh Seasonal Vegetable Selection	Peas and Sweetcorn	Carrots and Cauliflower	Sliced Green Beans and Sweetcorn	Broccoli, Carrot and Swede Mash	Peas or Baked Beans
Daily Salad Bar Selection					
Sandwich of the Day	Cheese Sandwich (v) Tuna Sandwich Ham Sandwich	Cheese Sandwich (v) Hot Roast Baguette	Cheese Sandwich (v) Tuna Sandwich Ham Sandwich	Cheese Sandwich (v) Hot Roast Baguette	Cheese Sandwich (v) Tuna Sandwich Ham Sandwich
Oven Baked Jacket Potato	Vegetarian Bolognese (V)	Cheesy Coleslaw (V)	Tuna	Spicy Mexican Vegetables (V)	Baked Beans (V)
Desserts	Pineapple Flapjack	Vanilla Ice Cream with Fresh Fruit Salad	Chocolate Cherry Cake	Crispy Chocolate Slice with Pear Wedges	Lemon Sponge with Custard

Please note all sandwiches are served with potato of the day or if this is not appropriate then served with pasta or rice salad from the salad bar

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321



FAIRTRADE



yoghurts & fresh fruit available daily



MSC Fish



local sourcing

UK farm assured meat

Free Range Eggs

freshly made

red tractor standards

INTERNATIONAL CUISINE

All menu items are subject to availability

