

School Lunch Menu – February 2018

Week 1	Lunch	Dessert	Vegetarian
Weeks: 05 Feb, 26 Feb, 19 Mar			
Monday	MINCED BEEF BOLOGNAISE PASTA TWISTS	Muller Little Star Yoghurts (Strawberry, Raspberry, Peach)	VEGETABLE BOLOGNAISE PASTA TWISTS
Tuesday	CHICKEN IN GRAVY, BOILED POTATOES AND PEAS & SWEETCORN	SULTANA SPONGE WITH CUSTARD	SOYA STRIPS IN GLUTEN FREE GRAVY BOILD POTATOES PEAS & SWEETCORN
Wednesday	MIXED WHITE FISH CAKEWITH A CHEESE SAUCE, NEW POTATOES PEAS & MIXED VEG	STRAWBERRY OR RASPBERRY JELLY, WITH FRUIT COCKTAIL	WHOLESOME ROASTED VEGETABLE PIE
Thursday	LOCALLY SOURCED FREE RANGE CHICKEN SWEET'N' SOUR LONG GRAIN RICE	CHOCOLATE ICE CREAM WITH WAFERS	VEGETABLE SWEET 'N' SOUR LONG GRAIN RICE
Friday	ROASTED TURKEY, BOILED POTATOES, GREEN BEANS & CARROTS AND GLUTEN FREE GRAVY	FRESHLY BAKED CARROT CAKE WITH CUSTARD	RED LENTIL AND PEPPER BAKE WITH NEW POTATOES AND VEGETABLES
Week 2	Lunch	Dessert	Vegetarian
Weeks: 12 Feb, 05 Mar, 26 Mar			
Monday	WHOLESOME CHILLI CON CARNE WITH RICE	STRAWBERRY MOUSSE WITH WAFERS	WHOLESOME THREE BEAN CHILLI WITH RICE
Tuesday	SAUSAGE & LENTIL CASSEROLE, BOILED POTATOES, CARROTS & SWEETCORN	PEACHES & PINEAPPLES WITH CUSTARD	VEGETABLE SAUSGAGE CASSEROLE, BOILED POTATOES, CARROTS & SWEETCORN
Wednesday	JACKET POTATOES WITH CHEESE, BEANS,	CHCOLATE SPONGE & CUSTARD	JACKET POTATOES WITH CHEESE, BEANS,
Thursday	MIXED WITH FISH CAKE WITH A	MULLER LITTLE STAR YOGHURTS	NUTRITIOUS RATATOUILLE

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	CHEESE SAUCE, NEW POTATOES PEAS AND MIXED VEG	(STRAWBERRY, RASPBERRY, PEACH)	SERVED WITH POTAOTES, GREEN BEAN & CARROTS
Friday	TURKEY MEATBALLS IN A TOMATO AND CHILLI SAUCE SERVED WITH PENNE PASTA	JELLY & ICE CREAM	MIXED BEAN AND TOMATO CASSOULET SERVED WITH PENNE PASTA
Week 3	Lunch	Dessert	Vegetarian
Weeks: 12 Mar			
Monday	MORROCAN CHICKEN TAGINE WITH WHITE RICE	HOMEMADE BLUBERRY MUFFIN WITH CUSTARD	MIXED VEGETABLE MOROCCAN CURRY WITH WHITE RICE
Tuesday	JACKET POTATOES WITH CHEESE, BEANS,	BANANAS WITH CUSTARD	JACKET POTATOES WITH CHEESE, BEANS,
Wednesday	COTTAGE PIE WITH PEAS, SWEECORN & GLUTEN FREE GRAVY	MULLER LITTLE STAR YOGHURT (STRAWBERRY, RASPBERRY AND PEACH)	HEALTHY LENTIL AND VEGETABLE COTTAGE PIE WITH PEAS, SWEECORN & GLUTEN FREE GRAVY
Thursday	SAUSAGES IN GRAVY, WITH BOILED POTATOES & MIXED VEG & GREEN BEANS	HOMEMADE CHOCOLATE BROWNIE AND CUSTARD	VEGETARIAN SAUSAGES WITH POTATOES, MIXED VEG & GREEN BEANS
Friday	SALMON AND SWEET POTATO FISH CAKE WITH TOMATO AND CHILLI SAUCE WITH NEW POTATOES, GREEN BEANS AND CARROTS	VEGETARIAN JELLY WITH ICE CREAM	SOYA STRIPS IN GLUTEN FREE GRAVY SERVED WITH NEW POTAOTES PEAS & SWEETCORN