

Menu week 1

Week starting: 17 Apr | 8 May | 5 June
26 June | 17 July | 18 Sept | 9 Oct

MONDAY

- ✓ Mediterranean vegetable pasta with sweetcorn
- ✓ Country vegetable bake served with crispy herb potatoes & baked beans
- ✓ Wholemeal shortbread corner & fresh orange wedges*

TUESDAY



- Organic Cumberland pork sausages with mashed potato, gravy & cabbage
- ✓ Chilli non carne with rice & garden peas
- ✓ Fresh fruit salad & vanilla crème fraîche*

WEDNESDAY

Roast British chicken with sage & onion stuffing, roast potatoes, sliced carrots & gravy

- ✓ Quorn fillet with sage & onion stuffing, roast potatoes, broccoli florets & gravy
- ✓ Fruit yoghurt selection

THURSDAY



- Organic beef cottage pie served with cauliflower florets
- ✓ Vegetarian sausage cassoulet served with mashed potato & green beans
- ✓ Cheddar cheese & crackers with grapes

FRIDAY



- Jumbo cod fish finger served with country style potatoes & baked beans
- ✓ Cheese & tomato whirl with country style potatoes & crushed peas
- ✓ Chocolate brownie & vanilla crème fraîche



All of our Pork, Beef, Poultry, Potato and Cheese has been certified under the Red Tractor Scheme, as a sign of quality food you can trust.

Menu week 2

Week starting: 24 Apr | 15 May | 12 June
3 July | 4 Sept | 25 Sept | 16 Oct

MONDAY

- ✓ Margherita pizza with potato wedges, cucumber sticks & grated carrot
- ✓ Quorn sausage & tomato roll with potato wedges & baked beans
- ✓ Melon wedge selection*

TUESDAY

Ham & cheese pasta bake served with garden peas

- ✓ Sweet potato & cheddar cheese quiche with 1/2 jacket potato & sweetcorn
- ✓ Fruit cookie


WEDNESDAY

Roast British pork with roast potatoes, spring greens & gravy

- ✓ Cauliflower cheese with roast potatoes & carrot batons
- ✓ Orange jelly with mandarins*

THURSDAY

Sweet & Sour Chicken served with rice & broccoli florets

- ✓ Lentil bolognese served with spaghetti & sweetcorn
- ✓ Marmalade cake and custard 

FRIDAY



- Mak n cheese bites served with crispy herb potatoes & garden peas
- ✓ Bean & cheese burrito served with crispy herb potatoes & chef's salad
- ✓ Fruit yoghurt selection

CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org



Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery

MSC-C-50296

MONDAY

- ✓ Macaroni cheese with garlic bread & broccoli florets
- ✓ Chickpea & potato curry served with rice & carrot roundels
- ✓ Apple crumble with custard* 

TUESDAY



Organic beef burger & bbq sauce served in a bun with a side of potato salad & sweetcorn coleslaw

- ✓ Southern style veggie burger served in a bun with potato salad & baked beans
- ✓ Oatflake shortbread and a glass of organic milk 

WEDNESDAY

Roast British turkey served with roast potatoes, shredded cabbage & gravy

- ✓ Quorn fillet served with roast potatoes, seasonal mixed vegetables & gravy
- ✓ Fresh fruit platter & vanilla crème fraîche*

THURSDAY



- Greek style organic beef lasagne & garden peas
- ✓ Cheese & potato pie with carrot batons
- ✓ Banana muffin

FRIDAY



- Breaded pollock fillet served with oven chips & sweetcorn
- ✓ Mexican vegetable stack served with a hunk of bread & broccoli florets
- ✓ Butterscotch tart & vanilla crème fraîche

✓ - Suitable for vegetarians.

* Desserts highlighted with an asterisk contain the minimum of 50% fruit. Fruit or yoghurt is available daily as an alternative to the advertised pudding. Please check with the school as the menus may be changed to meet the needs of the school.