

Spring	Menu	2020

reeding the in	lagination	Monday	Tuesday	Wednesday	Thursday	Friday
Week One	Option 1	Chicken Curry with Rice	Sausage, Mashed Potatoes , Peas ,Gravy	Roast Chicken with Stuffing, Roast Potatoes Carrots, Beans Gravy	Macaroni - ham	Fishfingers with Chips and Baked beans
	Option 2	Lentil and Sweet Potato Curry with Rice and	Vegetarian Sausages, Mashed Potato and Gravy	Vegetable Wellington with Roast Potatoes and Gravy	Macaroni Cheese, Roasted Vegetables	Cheese and Tomato Quiche with Chips
	Sandwich	Egg Mayonnaise	Tuna Mayonnaise	Ham	Jam	Cheese
	Dessert	Jelly	Yoghurt	Pineapple cake	Jelly	Syrup Sponge with Custard
Week Two	Option 1	Bolognese, pasta and garlic bread, Salad	Sausage Roll with new potatoes, peas	Roast Gammon Potatoes, Carrots, Gravy	Cheese and Tomato pizza with wedges	Breaded Fish fingers Peas and Chips
	Option 2	Vegetable Bolognese Pasta, Garlic bread	Vegan Sausage Roll with new potatoes	Quorn Roast Fillet with Roast Potatoes ,Carrots Gravy	Cheese and tomato Pizza, wedges , salad	Cheese Frittata Peas and Chips
	Sandwich	Cheese	Egg Mayonnaise	Ham	Tuna Mayonnaise	Jam
	Dessert	Yoghurt	Chocolate Cake with Chocolate Drizzle	Jelly	Shortbread	Yoghurt
Week Three	Option 1	Beef chilli and rice and Veg	Chicken & Sweetcorn Pie with New Potatoes and Gravy	Roast Chicken, roast potatoes, peas, Gravy	Chicken Stir Fry with Noodles	Fish Fingers , Baked beans and Chips
	Option 2	Vegetable chill , sweetcorn, rice	Vegetable Pie with carrots and mash	Vegetarian Sausages, Mashed Potato and Gravy	Vegetarian Stir Fry , Green beans, Noodles	Homemade Vegetable Sausage, Baked beans, Chips
	Sandwich	Ham	Tuna Mayonnaise	Egg Mayonnaise	Jam	Cheese
	Dessert	Oaty Cookie	Jelly	Yoghurt	Chocolate Brownie	Yoghurt



Added Plant Power



▶ Vegan



Wholemeal

Available Daily:

- Freshly cooked jacket potatoes with a choice of fillings (where advertised)
- Bread freshly baked on site daily
- Daily salad selection

ALLERGY INFORMATION:

If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of contamination.