

Spring Menu 2020

Monday

Tuesday

Wednesday

Thursday

Friday

Option 1	Chicken Curry with 50/50 Rice	Pork Sausage, Mashed Potatoes and Gravy	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Tomato and Vegetable Pasta	Salmon Fishfingers with Chips
Vegetables	Sweetcorn Broccoli	Cauliflower Peas	Roasted Vegetables	Carrots Green Beans	Baked Beans Peas
Dessert	Lemon Drizzle Cake Yoghurt Fresh Fruit	Yoghurt Station and Fresh Fruit	Apple, Cheese and Crackers Yoghurt Fresh Fruit	Syrup Sponge with Custard Yoghurt Fresh Fruit	Ice Bun Yoghurt Fresh Fruit

Week One

Option 1	Beef Lasagne with Garlic Bread	Sausage Roll with Wedges	Roast Pork, Roast Potatoes and Gravy	Mexican Beef with 50/50 Rice	Breaded Fish with Chips
Vegetables	Green Beans Tomato & Onion Slaw	Coleslaw BBQ Beans	Fresh Mixed Vegetables Cabbage	Sweetcorn Broccoli	Baked Beans Peas
Dessert	Yoghurt Station and Fresh Fruit	Apple and Raisin Flapjack Yoghurt Fresh Fruit	Ice Cream and Mandarins Yoghurt Fresh Fruit	Fruity Shortbread Yoghurt Fresh Fruit	Chocolate Cake with Chocolate Drizzle Yoghurt Fresh Fruit

Week Two

Option 1	Cheese and Tomato Pizza with Wedges	Chicken & Sweetcorn Pie with Mashed Potato and Gravy	Roast Turkey, Roast Potatoes and Gravy	Beef Bolognese with Garlic Bread	Fish in Batter With Chips
Vegetables	Sweetcorn Broccoli	Swede and Carrot Mash	Red Cabbage Green Beans	Coleslaw Carrots	Baked Beans Peas
Dessert	Vanilla Shortbread Yoghurt Fresh Fruit	Peach Upside Down Cake and Custard Yoghurt Fresh Fruit	Yoghurt Station and Fresh Fruit	Chocolate and Mandarin Brownie Yoghurt Fresh Fruit	Oaty Cookie Yoghurt Fresh Fruit

Week Three

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 cross contamination.