



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK 1

- 2018
- 4th June • 25th June
 - 27th August • 17th September
 - 8th October • 5th November
 - 26th November • 17th December
- 2019
- 21st January • 11th February
 - 11th March • 1st April • 6th May

OUR MENUS MEET ALL THE GOVERNMENT FOOD BASED STANDARDS.

WEEK 1

<p>Pizza topped with tuna & sweetcorn Jacket wedges Sweetcorn Peas</p> <p></p> <hr/> <p>Steamed pear sponge served with chocolate sauce</p> <p></p>	<p>Chicken pie & gravy Creamy mashed potatoes Broccoli florets Carrot batons</p> <p></p> <hr/> <p>Fruity flapjack</p> <p></p>	<p>Organic beef bolognese & garlic bread Spaghetti Seasonal vegetable medley</p> <p></p> <hr/> <p>Lemon iced sponge</p> <p></p>	<p>Roast pork, served with sage & onion stuffing & gravy Parsley potatoes Cabbage Cauliflower</p> <p></p> <hr/> <p>Peach crumble served with custard sauce</p> <p></p>	<p>Battered fish served with a lemon wedge Chips Baked beans Peas</p> <p></p> <hr/> <p>Vanilla ice cream served with a fruit coulis</p> <p></p>
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WEEK 2

- 2018
- 11th June • 2nd July
 - 3rd September • 24th September
 - 22nd October • 12th November
 - 3rd December
- 2019
- 7th January • 28th January
 - 25th February • 18th March
 - 8th April • 13th May

VARIETY OF BREADS BAKED DAILY BY OUR EXPERIENCED SCHOOL CHEFS

WEEK 2

<p>Farm assured pork sausages & gravy Creamy mashed potatoes Carrot batons Peas</p> <p></p> <hr/> <p>Steamed chocolate sponge served with chocolate sauce</p> <p></p>	<p>Pizza with chicken & red peppers Pasta twists Sweetcorn Creamy coleslaw</p> <p></p> <hr/> <p>Seasonal fruit crumble served with custard sauce</p> <p></p>	<p>Organic beef lasagne Garlic bread Salad bar selection Creamy coleslaw</p> <p></p> <hr/> <p>Pineapple upside down pudding served with custard sauce</p> <p></p>	<p>Roast turkey served with sage & onion stuffing & gravy Roast potatoes Seasonal vegetable medley</p> <p></p> <hr/> <p>Carrot cake</p> <p></p>	<p>Fish fingers served with tomato ketchup Chips Baked beans Peas</p> <p></p> <hr/> <p>Strawberry ice cream</p> <p></p>
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WEEK 3

- 2018
- 18th June • 9th July
 - 10th September • 1st October
 - 29th November • 10th December
- 2019
- 14th January • 4th February
 - 4th March • 25th March
 - 29th April • 20th May

Our dishes are FRESHLY PREPARED using seasonal and including local produce

WEEK 3

<p>Salmon & spinach frittata Pasta spirals in tomato sauce Mixed salad Coleslaw</p> <p></p> <hr/> <p>Lemon cheesecake served with a summer berry compote</p> <p></p>	<p>Chicken fillet served with sage and onion stuffing & gravy Creamed potatoes Seasonal vegetable medley</p> <p></p> <hr/> <p>Fresh fruit salad</p>	<p>Organic pork meatballs Rice Broccoli florets Carrot batons</p> <p></p> <hr/> <p>Steamed syrup sponge served with custard sauce</p> <p></p>	<p>Roast gammon served with pineapple Roast potatoes Cauliflower cheese Carrots</p> <p></p> <hr/> <p>Mandarin jelly & cream</p> <p></p>	<p>Fishcake served with tomato ketchup Chips Baked beans Peas</p> <p></p> <hr/> <p>Chocolate shortbread</p> <p></p>
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