

WEEK 1

2017

5th June • 26th June
• 21st August • 11th September
• 2nd October • 30th October
• 20th November • 11th December

2018

15th January • 5th February
• 5th March • 9th April

MONDAY

Pizza topped with red pepper
Pasta in a homemade tasty tomato sauce
Peas
Sweetcorn



Jacket potato with tuna and cucumber mayonnaise
Salad bar selection



Mexican sliced bread



Chocolate and beetroot slice



Pineapple upside down pudding served with custard sauce



TUESDAY

Roast turkey served with sage and onion stuffing
Gravy
Parsley potatoes
Seasonal vegetables of the day



Jacket potato with baked beans
Salad bar selection



Wholemeal bread



Festival shortcake

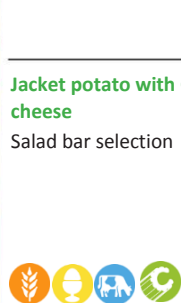


Oatie fruit cookie



WEDNESDAY

Chicken casserole
Roast potatoes
Green beans
Carrots
Gravy



Jacket potato with Cheddar cheese
Salad bar selection

Onion flat bread



Catherine wheel biscuits



Rice pudding with a fruit coulis



THURSDAY

Organic pork meatballs in a homemade tomato sauce
Savoury rice
Sweetcorn nibbles
Broccoli florets



Jacket potato with tuna and sweetcorn
Salad bar selection



Farmhouse wedge



Lemon drizzle cake



Apple crumble served with custard sauce



FRIDAY

Battered fish and lemon wedge
Chips
Baked beans
Peas



Jacket potato with baked beans
Salad bar Selection



Soft finger roll



Cherry shortbread



Assorted ice-creams



ALL OUR MEAT COMES FROM LOCAL SUPPLIERS

WEEK 2

2017

12th June • 3rd July
• 28th August • 18th September
• 9th October • 6th November
• 27th November • 18th December

2018

22nd January • 19th February
• 12th March • 16th April

Pork and apple burger
Herby wedges
Homemade creamy coleslaw
Baked beans



Jacket potato with tuna and sweetcorn filling
Salad bar selection



Soft rolls



Golden krispie cake



Steamed pear sponge served with vanilla sauce



Roasted chicken with sage and onion stuffing
Gravy
Parsley potatoes
Medley of seasonal vegetables



Jacket potato with Cheddar cheese
Salad bar selection



Sliced poppy bread



Carrot cake



Cheese and biscuits with grapes



Organic beef and onion in gravy
Mashed potatoes
Green beans
Sweetcorn



Jacket potato with baked beans
Salad bar selection



Herby bread



Fresh fruit salad

Flapjack



Roast pork served with apple sauce
Gravy
Mashed potatoes
Seasonal vegetables of the day



Jacket potato with Cheddar cheese
Salad bar selection



Wholemeal slice



Crunchy chocolate biscuit



Steamed syrup sponge served with custard sauce



Salmon fishcake or fish fingers
Chips
Baked beans
Peas



Jacket potato with tuna mayonnaise
Salad bar selection



Rustic farmhouse bread



Lemon iced bun



Assorted ice creams



OUR MENUS MEET ALL THE GOVERNMENT FOOD BASED STANDARDS.

WEEK 3

2017

19th June • 10th July
• 4th September • 25th September
• 23rd October • 13th November
• 4th December

2018

8th January • 29th January
• 26th February • 19th March

Organic beef bolognese with spaghetti
Garlic bread
Peas
sweetcorn



Jacket potato with tuna mayonnaise
Salad bar selection



Garlic bread



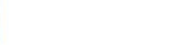
Melting moments



Apple cake served with custard sauce



Roast gammon served with pineapple
Gravy
Crispy roast potatoes
Seasonal vegetables of the day



Jacket potato with Cheddar cheese
Salad bar selection



Farmhouse wedge



Berry waffles



Banana flapjack



Homemade cheese and tomato pizza
Pasta spirals in a tomato sauce
Homemade creamy coleslaw
Broccoli florets,



Jacket potato with baked beans
Salad bar selection



Focaccia bread



Strawberry whip



Chocolate brownie



Farm assured pork sausages
Gravy
Creamy mashed potatoes
Medley of seasonal vegetables



Jacket potato with Cheddar cheese
Salad bar selection



Pumpkin seeded slice



Blueberry muffin



Peach crumble served with custard sauce



BBQ chicken strips or fish pie
Chips
Baked beans
Peas



Jacket potato with tuna and sweetcorn
Salad bar selection



Cheese and onion topped bread



Feather iced lemon sponge



Ice cream with a fruit coulis

