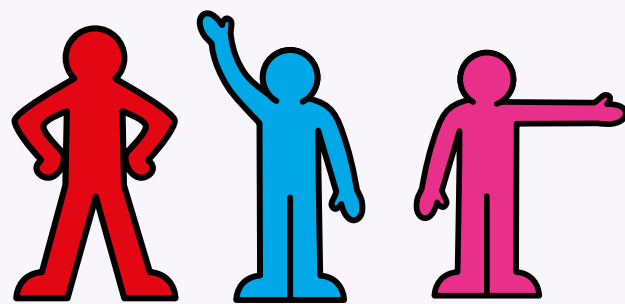


School Meals Menu



Autumn/Winter 2018



WEEK 1	Monday	Tuesday SS	Wednesday SS	Thursday	Friday
Week Commencing 03/09/2018 24/09/2018	Option 1 Barbecue Chicken Fillet served in a bun with sweetcorn and diced potatoes	Shephards Pie served with broccoli and swede	Roast Pork Loin served with Yorkshire Puddings, carrots, broccoli and creamed potatoes	Homemade Chicken and Sweet Potato Lentil Balti served with rice and naan bread	Harry Ramsden Battered Fish Fillet served with oven chips and garden peas
15/10/2018 12/11/2018 03/12/2018	Option 2 Tuna Melt served with sweetcorn and diced potatoes	Jacket Potatoes served with Baked Beans and Cheese	Roast Quorn served with Yorkshire Pudding, carrots, broccoli and creamed potatoes	Jacket Potato served with baked beans and cheese	Homemade Cheese and Tomato Whirl served with oven baked chips
	Pudding Hot Chocolate Fudge Cake served with custard	Peach Flapjack Crumble served with custard	Homemade Melting Moments served with a glass of milk	Homemade Ginger Sponge and White Sauce	Homemade Chocolate and Mandarin Brownie served with a glass of milk
WEEK 2	Monday	Tuesday SS	Wednesday SS	Thursday	Friday
Week Commencing 10/09/2018 01/10/2018 22/10/2018	Option 1 Oven Baked Butchers Pork Sausage served in a bun with spaghetti hoops and diced potatoes	Homemade Crusty Chicken and Vegetable Pie served with broccoli, swede and roast potatoes	Roast Turkey served with Yorkshire Pudding, carrots, peas and creamed potatoes	Chicken Korma served with rice and naan bread	Salmon Fillet Fingers served with baked beans and chips
19/11/2018 10/12/2018	Option 2 Jacket Potato served with baked beans and cheese	Neopolitan Pasta served with garlic bread	Roast Quorn served with Yorkshire Pudding, carrots, peas and creamed potatoes	Jacket Potato served with baked beans and cheese	Cheese and Tomato Flan served with baked beans and oven baked chips
	Pudding Peach Melba Sponge served with custard	Homemade Flapjack served with custard	Mini Pancakes with a sliced banana and chocolate sauce	Iced Sponge served with custard	Homemade Chocolate Brownie served with a glass of milk
WEEK 3	Monday	Tuesday SS	Wednesday SS	Thursday	Friday
Week Commencing 17/09/2018 08/10/2018 05/11/2018	Option 1 Toad in the Hole served with broccoli, mixed vegetables and roast potatoes	Hot Pot served with peas, carrots and crusty bread	Roast Chicken served with Yorkshire Pudding, swede, cauliflower and creamed potatoes	Margherita Pizza served with sweetcorn and diced potatoes	Oven Baked Birds Eye Omega 3 Fish Fingers served with baked beans and oven baked chips
26/11/2018 17/12/2018	Option 2 Jacket Potatoes served with baked beans and cheese	Macaroni Cheese served with peas, carrots and crusty bread	Roast Quorn served with Yorkshire Pudding, swede, cauliflower and creamed potatoes	Jacket Potatoes served with baked beans and cheese	Homemade Cheese and Sweet Potato Pie served with baked beans and oven baked chips
	Pudding Chocolate Crunch served with pink custard	Cornflake Tart served with pink custard	Homemade Crunchy Biscuits served with a milkshake	Orange Sponge served with chocolate sauce	Fruit Jelly Delight

Available Daily: Fresh fruit platter, **SS** low fat fruit yoghurt, Bread and Californian Golden Raisins and Cheese and Crackers

SS Seasonal Stars – broccoli, swede, sweet potato, carrot, peppers, apples and oranges in season and our super star fruit and veg for this menu – delicious!



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



BONFIRE CELEBRATION MENU Mon 5th November 2018

CHOOSE A MAIN MEAL
Sizzling Bangers or Cheese and Tomato Catherine Wheel

ON THE SIDE
Bonfire Baked Beans or Baby Corn on the Cob

FOR DESSERT
Toffee Apple Crumble or Fresh Fruit Platter

TURKEY AND TINSEL 10th December to 21st December 2018

Turkey and Trimmings
Roast and Creamed Potato
Seasonal Vegetables

Or Saucy Christmas Pasta Shapes
served with Garlic Bread
and Seasonal Vegetables

PLUS Festive Christmas Treats

