

School Meals Menu Autumn/Winter 2021

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK 1 06/09/21 27/09/21 18/10/21 15/11/21 06/12/21	Main Meal Option 1	Chicken Hot Pot served with swede mash and Garden peas	Beef Burger in a Bun served with tomato ketchup baked beans diced potatoes	Roast Pork and Yorkshire Pudding served with carrots, broccoli and creamed potatoes	Homemade Savory Mince Pie with Puff Pastry served with cauliflower and roast potatoes	Harry Ramsden Battered Fish Fillet with Tomato Sauce served with peas and oven chips
	Main Meal Option 2	Jacket Potato served with baked beans and cheese or tuna mayo and sweetcorn	Enchilada served with diced potatoes baked beans	Roast Quorn and Yorkshire Pudding served with carrots, broccoli and creamed potatoes	Enchilada served with peas and roast potatoes	Homemade Cheese and Sweet Potato Pie served with peas and oven baked chips
	Pudding	Peach Melba Sponge served with custard	Cornflake Tart served with custard	Mini Pancakes served with sliced fruit and chocolate sauce	Homemade Ginger Sponge served with white sauce	Homemade Crunchy Biscuit served with a glass of milk

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WEEK 2 13/09/21 04/10/21 01/11/21 22/11/21 13/12/21	Main Meal Option 1	Meatballs in Tomato Sauce served with sweetcorn, pasta and garlic bread	Oven Baked Chicken Fillet in a Bread Bun served with grated carrot, side salad, diced potatoes	Roast Turkey and Yorkshire pudding served with carrots, peas and creamed potatoes	Chinese Chicken Curry served with rice and naan bread	Oven Baked Birds Eye Omega 3 Fish Fingers served with baked beans and oven baked chips.
	Main Meal Option 2	Jacket Potato served with baked beans and cheese or tuna mayo and sweetcorn	Crispy Topped Macaroni Cheese served with grated carrot, side salad, diced potatoes	Roast Quorn and Yorkshire Pudding served with carrots, peas and creamed potatoes.	Jacket Potato served with baked beans and cheese or tuna mayo and sweetcorn	Cheese and Tomato Flan served with baked beans and oven chips
	Pudding	Chocolate Crunch served with a glass of milk	Peach Short Cake served with custard	Iced Raspberry Cup Cake served with a glass of milk	Fruit Flapjack served with custard	Jelly Delight with a shortbread finger

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WEEK 3 20/09/21 11/10/21 08/11/21 29/11/21	Main Meal Option 1	Oven Baked Sausages served with carrots, broccoli, creamed potatoes	Homemade Chicken and Sweet Potato Lentil Balti served with rice, naan bread	Roast Chicken and Yorkshire Pudding served with swede mash, peas creamed potatoes	Margherita Pizza served with grated carrots, mixed salad, diced potatoes	Fishcake with Tomato Sauce served with baked beans and oven baked chips
	Main Meal Option 2	Tomato Pasta Bake with Cheesy Topping served with garlic bread	Jacket Potato served with baked beans and cheese or tuna mayo and sweetcorn	Roast Quorn and Yorkshire Pudding served with swede mash, peas and creamed potatoes	Tuna Melt served with grated carrot, mixed salad, diced potatoes	Homemade Cheese and Tomato Whirl served with baked beans and oven baked chips
	Pudding	Raspberry Bun served with a glass of milk	Homemade Hot Chocolate Fudge Cake served with custard	Homemade Melting Moments served with a glass of milk	Homemade Orange Sponge served with chocolate sauce	Homemade Chocolate and Raspberry Brownie served with a glass of milk

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

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Seasonal Stars – cauliflower, swede, broccoli, carrot, celery, tomato, apples, pears, oranges and banana are in season and our super star fruit and veg for this menu – delicious!

CERTIFIED SUSTAINABLE SEAFOOD MSC LOGO & RED TRACTOR LOGO & FOOD FOR LIFE LOGO & HEALTHY DATON LOGO

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

CATERING MARK SILVER AWARD LOGO 2016