

Lunchtime Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 1: w/c 01.09.14, 22.09.14, 13.10.14

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Cumberland Pie	Meatballs in Mediterranean Tomato Sauce served with Rice	Quiche Lorraine served with Potato Salad	Traditional Chicken Roast with Yorkshire Pudding, Mashed and Roast Potatoes	Crispy Salmon Fillet with Cheese Sauce and Jacket Potato Wedges
Vegetarian Dish of Day	Mediterranean Pasta Bake	Vegetable Curry served with Rice	Margherita Pizza served with Potato Salad	Vegetarian Sausage with Yorkshire Pudding, Roast and Mashed Potatoes	Italian Layer Bake with Garlic Bread
Halal Dish of the Day	Cumberland Pie	Lamb Samosa served with Raita and Rice	Margherita Pizza served with Potato Salad	Roast Chicken with Yorkshire Pudding, Roast and Mashed Potatoes	Crispy Salmon Fillet with Cheese Sauce and Jacket Potato Wedges
Vegetables and Salad	A selection of fresh vegetables and salads are served daily which incorporate local and seasonal produce				
Desserts	Chocolate Sponge and Custard	Pineapple Oaty Fruit Bar and Strawberry Milkshake	Vanilla Ice Cream with Wafer Cone and Fruit Sauce	Jam Sponge and Custard	Chocolate and Orange Mousse with Homemade Mini Cookie

Our menus are made using: UK farm assured chicken and turkey breast meat; UK farm assured beef; salmon dishes are made with 100% salmon fillet from a sustainable source; dolphin friendly tuna; locally sourced UK cheddar cheese; free range local British lion quality eggs.

Unlimited bread is offered in school each day. Yoghurt and fresh fruit are offered as alternatives to the dessert of the day.



All menu items are subject to availability



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Week 2: w/c 08.09.14, 29.09.14, 20.10.14

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Spaghetti Bolognese	Chicken Curry with Rice	Tuna Pasta Bake	Traditional Pork Roast with Yorkshire Pudding, Mashed and Roast Potatoes	Breaded Fish with Chipped Potatoes
Vegetarian Dish of Day	Homemade Vegetable Pinwheel with Jacket Potato Wedges	Vegetable Bake with Jacket Potato Wedges	Cheesy Potato and Vegetable Bake	Quorn Roast with Yorkshire Pudding, Mashed and Roast Potatoes	Homemade Cheese Flan with Chipped Potatoes
Halal Dish of the Day	Spaghetti Bolognese	Chicken Curry served with Rice	Tuna Pasta Bake	Traditional Chicken Roast with Yorkshire Pudding, Mashed and Roast Potatoes	Breaded Fish served with Chipped Potatoes
Vegetables and Salad	A selection of fresh vegetables and salads are served daily which incorporate local and seasonal produce				
Desserts	Apple and Rhubarb Crumble and Custard	Seasonal Fruit Cheesecake	Vanilla Ice Cream Roll	Apple Flapjack with Orange Juice	Fruit Jelly and Strawberry Ice Cream

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Week 3: w/c 15.09.14, 06.10.14

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken Curry with Rice	Pork Sausages and Onion Gravy with Mashed Potatoes	Lasagne	Traditional Roast Beef with Yorkshire Pudding, Roast and Mashed Potatoes	Salmon Fingers served with Chipped Potatoes
Vegetarian Dish of the Day	Mediterranean Vegetable Pizza served with Jacket Potato Wedges	Vegetarian Cottage Pie	Homemade Cheese and Onion Lattice with oven baked Diced Potatoes	Vegetarian Sausage with Yorkshire Pudding, Roast and Mashed Potatoes	Cheesy Bean Enchiladas served with Chipped Potatoes
Halal Dish of the Day	Chicken Curry served with Rice	Vegetarian Sausages & Onion Gravy served with Mashed Potatoes	Lasagne	Traditional Chicken Roast with Yorkshire Pudding, Mashed and Roast Potatoes	Salmon Fingers with Chipped Potatoes
Vegetables and Salad	A selection of fresh vegetables and salads are served daily which incorporate local and seasonal produce				
Desserts	Chocolate Ice Cream with Mandarin Oranges	Madeleine Sponge and Custard	Fruit Crumble and Custard	Apple Iced Sponge	Rhubarb Traybake served with French Cream

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