

Welcome to



We care about Good School Food!

Which is why we work closely with the Soil Association to make sure we are providing food which is healthy, sustainably sourced, better for animal welfare and delicious of course! This means...

- All of the eggs we use are free range
- We source British, local and seasonal produce where possible
- Our meat is sourced from UK farms with high standards of animal welfare
- We have achieved the MSC's (Marine Stewardship Council) Chain of Custody certification which demonstrates that the fish we serve is from well-managed & sustainable fisheries - we don't serve any endangered fish

THE KITCHEN

YOUR MENU FOR WEEK ONE

- mains -

MONDAY
Chicken Sausage with Mash & Gravy served with Carrots & Peas

TUESDAY
Lamb & Onion Pie with Crushed Potatoes served with Cauliflower & Green Beans

WEDNESDAY
Roast Turkey, Roast Potatoes & Gravy served with Broccoli & Carrots

THURSDAY
Chicken Curry with Rice served with Coleslaw & Green Salad

FRIDAY
Breaded Fish & Chips served with Baked Beans & Peas

- vegetarian -

MONDAY
Quorn & Vegetable Pasta Bake served with Carrots & Peas

TUESDAY
Spicy Bean Burger served with Cauliflower & Green Beans

WEDNESDAY
Roasted Soya Strips with Roast Potatoes & Gravy served with Broccoli & Carrots

THURSDAY
Mushroom & Chive Macaroni Cheese served with Coleslaw & Green Salad

FRIDAY
Neopolitan Pasta Bake served with Baked Beans & Peas

- desserts -

MONDAY
Apple Crumble with Custard

TUESDAY
Chocolate Sponge with Vanilla Sauce

WEDNESDAY
Jelly & Ice Cream

THURSDAY
Fruits of the Forst Sponge with Custard

FRIDAY
Banana & Coconut Muffin

THE KITCHEN

YOUR MENU FOR WEEK TWO

- mains -

MONDAY
BBQ Chicken with Rice served with Cauliflower & Green Beans

TUESDAY
Lamb Pasta Bolognese served with Carrots & Peas

WEDNESDAY
Roast Chicken, Roast Potatoes & Gravy served with Broccoli & White Cabbage

THURSDAY
Sweet & Sour Chicken with Egg Noodles served with Fruity Coleslaw & Mixed Salad

FRIDAY
Fish Fingers & Chips served with Baked Beans & Peas

- vegetarian -

MONDAY
Cheese & Onion Quiche served with Cauliflower & Green Beans

TUESDAY
Vegetarian Meatballs with Tomato Sauce & Pasta served with Carrots & Peas

WEDNESDAY
Red Onion & Tomato Frittata with Roast Potatoes served with Broccoli & White Cabbage

THURSDAY
Cheese & Potato Pie served with Fruity Coleslaw & Mixed Salad

FRIDAY
Vegetarian Sausage with Chips served with Baked Beans & Peas

- desserts -

MONDAY
Peach Upside Down Cake with Custard

TUESDAY
Lemon Sponge

WEDNESDAY
Pear & Ginger Sponge with Custard

THURSDAY
Jelly with Ice Cream

FRIDAY
Chocolate Sponge with Custard

THE KITCHEN

YOUR MENU FOR WEEK THREE

- mains -

MONDAY
Lamb Chilli Con Carne with Rice served with Carrots & Green Beans

TUESDAY
Chicken & Sweetcorn Pie served with Cauliflower & Peas

WEDNESDAY
Roast Pork with Roast Potatoes & Gravy served with Carrots & Green Beans

THURSDAY
Shepherd's Pie served with Cabbage & Swede

FRIDAY
Breaded Fish & Chips served with Baked Beans & Peas

- vegetarian -

MONDAY
Neopolitan Pasta served with Carrots & Green Beans

TUESDAY
Vegetarian Lasagne served with Cauliflower & Peas

WEDNESDAY
Vegetable & Lentil Loaf With Roast Potatoes & Gravy served with Carrots & Green Beans

THURSDAY
Cheese & Red Onion Calzone served with Cabbage & Swede

FRIDAY
Roasted Vegetable Tart with Chips served with Baked Beans & Peas

- desserts -

MONDAY
Apple Crumble with Custard

TUESDAY
Chocolate Sponge with Vanilla Sauce

WEDNESDAY
Pear Sponge with Custard

THURSDAY
Apple & Cinnamon Sponge with Vanilla Custard

FRIDAY
Chocolate & Beetroot Brownie