





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

KITCHEN

YOUR MENU FOR WEEK ONE

- mains -

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

TUESDAY

Beef & 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 Fish Fingers & 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 Frozen Toffee Yoghurt

THURSDAY **Fruits of the Forst Sponge** with Custard

FRIDAY **Banana & Coconut Muffin**

KITCHEN

YOUR MENU FOR WEEK TWO

– mains –

MONDAY BBQ Pork with Rice served with Green Beans & Sweetcorn

TUESDAY Beef Pasta Bolognese served with Carrots & Peas

WEDNESDAY n, Roast Potatoes & Gravy

served with Broccoli & White Cabbage

THURSDAY
Sweet & Sour Chicken with Egg Noodles
served with Fruity Coleslaw & Sweetcon

FRIDAY Battered Fish & Chips served with Baked Beans & Peas

In the

- vegetarian -

MONDAY Cheese & Onion Quiche

served with Green Beans & Sweetcorn

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

WEDNESDAY

nion & Tomato Frittata with Roast served with Broccoli & White Cabb

THURSDAY

Cheese & Potato Pie

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 ocolate Sponge with Custard

THE KITCHEN

YOUR MENU FOR WEEK THREE

- mains -

MONDAY

Beef Chilli Con Carne with Rice served with Carrots & Green Beans

TUESDAY

Chicken & Sweetcorn Pie served with Cauliflower & Peas

WEDNESDAY Roast Turkey with Roast Potatoes &

Gravy served withBroccoli & Carrots **THURSDAY**

Cottage Pie

served with Roasted Mediterranean Vegetables & Sweetcorn

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

egetable & Lentil Loaf With Roast Potatoes & Gravy served with Broccoli & Carrots

THURSDAY !

Cheese & Red Onion Calzone served with Roasted Mediterranean **Vegetables & Sweetcorn**

FRIDAY

Roasted Vegetable Tart served with Baked Beans & Peas

- desserts-

MONDAY

Apple Crumble with Custard

TUESDAY **Chocolate Sponge with Vanilla Sauce**

WEDNESDAY **Blueberry Sponge with Custard**

THURSDAY

Apple & Cinnamon Sponge with Vanilla Custard

FRIDAY

Chocolate & Beetroot Brownie