

Week One

WEEK COMMENCING: 31ST OCT / 21ST NOV / 12TH DEC / 9TH JAN / 30TH JAN / 27TH FEB / 20TH MAR

Monday

Spaghetti & Lamb Bolognese

Carrots & Green Beans

Macaroni Cheese

Apple Crumble with Custard

Jacket Potato with Tuna Mayonnaise

Tuesday

Sticky Lemon Chicken with Wholegrain Rice

Broccoli & Sweetcorn

Margherita Popeye Pizza

Lemon Drizzle Cake

Vegetable Bean Chilli with Potato Wedges

Wednesday

Roast Chicken Breast with Roast Potatoes & Gravy

Green Beans & Roasted Mediterranean Vegetables

Quorn Sausage with Roast Potatoes & Gravy

Neapolitan Bean & Lentil Sauce with Pasta & Cheese

Oat Dream Cookie

Thursday

Chicken & Sweetcorn Pie with New Potatoes

Carrots & Cauliflower

Butterbean, Tomato & Vegetable Ragu with Rice

Jacket Potato with Baked Beans

Peach Sponge with Custard

Friday

Fish Fingers with Chips

Baked Beans & Peas

Vegetable Tagine with Wholegrain Rice

Cheese & Red Onion Quiche with Chips

Apple Flapjack

Week Two

WEEK COMMENCING: 07TH NOV / 28TH NOV / 19TH DEC / 16TH JAN / 06TH FEB / 06TH MAR / 27TH MAR

Monday

Margherita Pizza

Broccoli & Carrots

Quorn Meatballs with Spaghetti in Tomato Sauce

Apple Pie with Custard

Jacket Potato with Coleslaw

Tuesday

Jamaican Jerk Chicken with Rice & Peas

Cauliflower & Green Beans

Roasted Vegetable Lasagne

Sticky Toffee Pudding with Vanilla Sauce

Lamb Hotpot

Wednesday

Roast Turkey with Roast Potatoes & Gravy

Butternut Squash & Roasted Root Vegetables

Vegetable Tikka Masala with Wholegrain Rice

Frozen Toffee Yoghurt

Roasted Vegetable & Bean Wrap

Thursday

Shepherd's Pie

Carrots & Sweetcorn

Vegetarian Bolognese Sauce with Spaghetti

Pineapple Upside Down Sponge with Custard

Vegetable Risotto

Friday

Battered Fish with Chips

Baked Beans & Peas

Winter Vegetable & Butterbean Pastry Square with Chips

Roasted Vegetable Pasta in Tomato Sauce

Crispy Corn Flake Cake

Week Three

WEEK COMMENCING: 14TH NOV / 5TH DEC / 2ND JAN / 23RD JAN / 20TH FEB / 13TH MAR

Monday

BBQ Chicken with Potato Wedges

Peas & Swede

Jacket Potato with Vegetable Bean Chilli

Salmon & Broccoli Pasta Bake

Rice Pudding

Tuesday

Lamb Meatballs in Bolognese Sauce with Spaghetti

Broccoli & Carrots

Vegetable & Chickpea Jambalaya

Peach Crumble with Custard

Mexican Rice Wrap

Wednesday

Roast Chicken Thigh with Roast Potatoes & Gravy

Roast Root Vegetables & Sweetcorn

Cheese, Tomato & Basil Tart with Roast Potatoes

Macaroni Cheese

Ice Cream

Thursday

Lamb Chilli con Carne with a Jacket Potato

Cauliflower & Green Beans

Shepherdess Pie

Eve's Chocolate Pear Pudding with Custard

Vegetable Chow Mein

Friday

Fish Fingers with Chips

Baked Beans & Peas

Spicy Bean Burger with Chips

Chickpea, Lentil & Potato Curry with Wholegrain Rice

Strawberry Milk Jelly



Our Yeo Valley yoghurts are **ORGANIC!** We love Yeo because they support **BRITISH** farmers and local wildlife.

CHILLED DRINKING WATER IS ALWAYS AVAILABLE



All our meat is **FARM ASSURED OR RED TRACTOR**

We think that **BRITISH SEASONAL** food is fresh, tasty and nutritious. Some of our favourites this season are carrots, cabbage, onions, broccoli, swede & beetroot!



All our **VEGETARIAN MAIN DISHES, SIDE DISHES & DESSERTS** are Vegetarian Society approved!

UNLIMITED ACCESS TO OUR SALAD BAR WITH 8 TO 6 ITEMS TO CHOOSE FROM AVAILABLE DAILY!



All of our cheese is **RED TRACTOR**, which means it can be traced from farm gate to school plate!



All of our eggs are **FREE RANGE**. We use them in lots of our cakes, quiches and other homemade dishes!



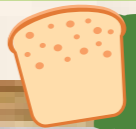
MSC Certified



DON'T FANCY THE DESSERT ON THE MENU? CHOOSE FROM A SELECTION OF FRESH FRUIT & ORGANIC YOGHURTS

CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery

MSC-C-50236



A DAILY CHOICE OF FRESH WHOLEMEAL & ORGANIC WHITE CRUSTY BREAD