

# WEEK ONE

Week Commencing: 31<sup>st</sup> October, 14<sup>th</sup> November, 28<sup>th</sup> November, 12<sup>th</sup> December, 9<sup>th</sup> January, 23<sup>rd</sup> January, 6<sup>th</sup> February, 27<sup>th</sup> February, 6<sup>th</sup> March, 20<sup>th</sup> March

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 All day breakfast	Beef Burger in a Bun	 Roast Pork in Gravy	 Chicken Curry	Oven Baked Fish Fingers
 Vegetarian All day breakfast	Quorn Burger in a Bun	 Quorn Roast (V)	Vegetarian Sausage Roll (V)	Cheese & Tomato Pizza (V)
Diced Potatoes New Potatoes Broccoli Carrots Mixed Salad of the Season Garlic Bread	Oven Baked Wedges Pasta Baked Beans Coleslaw Mixed Salad of the Season Tomato Bread	Roast Potatoes Creamed Potatoes Green Beans Baton Carrots Mixed Salad of the Season Wholemeal Bread	Diced Potatoes Rice Peas Sweetcorn Mixed Salad of the Season Twin Bread	Chunky Chips Potato Cake Baked Beans Peas Mixed Salad of the Season White Bread
Chocolate Ice Cream Roll Fruit Yoghurt Seasonal Fresh Fruit Platter.	 Crunchy Carrot Cookie Fruit Yoghurt Seasonal Fresh Fruit Platter	 Apple sponge Fruit Yoghurt Seasonal Fresh Fruit Platter	 Chocolate Cake Fruit Yoghurt Seasonal Fresh Fruit Platter	Iced Bun Fruit Yoghurt Seasonal Fresh Fruit Platter

## AVAILABLE DAILY

Seasonal Fruit Platter, Fresh Salad Bar and Home Baked Breads available daily in addition to the above Menu offering.



 Denotes freshly prepared dishes.

Menus may change to meet customers' preferences, a promotional event and seasonal variation.

A range of locally sourced products are used when available and seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org)

**Allergies** - please contact your school cook for more information about the content of menu items.

MSC-C-54995



# WEEK TWO

Week Commencing: 7<sup>th</sup> November, 21<sup>st</sup> November, 5<sup>th</sup> December, 2<sup>nd</sup> January, 16<sup>th</sup> December, 30<sup>th</sup> January, 13<sup>th</sup> February, 27<sup>th</sup> February, 13<sup>th</sup> March, 27<sup>th</sup> March

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Spaghetti Bolognese	Oven Baked Sausages	 Roast Chicken in Gravy	Pork meatballs in gravy	Fish Cake /Salmon Fish Cake
 Quorn Goujons	Fish Finger Wrap	 Macaroni Cheese (V)	 Jacket potato with cheese and/or baked beans	Cheese & Tomato Pizza (V)
½ Jacket Potato Spaghetti Cauliflower Peas Mixed Salad of the Season Garlic Bread	Oven Baked Potato Wedges Savoury Rice Carrots Broccoli Florets Mixed Salad of the Season Herb Bread	Roast Potatoes Creamy Mashed Potatoes Greens Beans Roast Parsnips Mixed Salad of the Season Wholemeal Bread	Pasta Herb Diced Potatoes Sweetcorn Peas Mixed Salad of the Season Twin Bread	Chunky Chips Sweet Potato Mash Baked Beans Mixed Salad of the Season White Bread
 Homemade Carrot Cake Fruit Yoghurt Seasonal Fresh Fruit Platter	Chocolate Oat Biscuit Fruit Yoghurt Seasonal Fresh Fruit Platter	 Vanilla Iced Cake Fruit Yoghurt Seasonal Fresh fruit Platter	 Vanilla Chocolate Cookie Fruit Yoghurt Seasonal Fresh Fruit Platter	 Jelly Fruit Yoghurt Seasonal Fresh Fruit Platter

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Fresh Cook