

Our School Menu 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: 20.02.17 13.03.17 17.04.17 08.05.17 05.06.17

26.06.17 17.07.17

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Mild Beef Chilli with Rice & Crispy Tortillas	Chicken Curry with Naan	Roast Pork Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Cottage Pie	Salmon Fillet in Wholemeal Crumb with Homemade Jacket Wedges
Dish of the Day 2 (v)	Vegetable Lasagne	Cheesy Bean Wrap with Savoury Rice	Vegetarian Loaf with Yorkshire Pudding, Mashed and Roast Potatoes	Homemade French Bread Pizza with Homemade Jacket Wedges	Vegemince Balls in Tomato Sauce with Pasta
Fresh Seasonal Vegetable Selection	Peas and Sweetcorn	Carrots and Cauliflower	Carrots and Seasonal Cabbage	Sweetcorn and Broccoli	Peas and Baked Beans
Daily Salad Bar Selection					
Sandwich of the Day	Ham Baguette	Egg Mayonnaise in Wholemeal (v)	Hot Roast Day Baguette	Tuna Sub Roll	Cheese Bap (v)
Oven Baked Jacket Potato	Baked Beans (v)	Vegetable Chilli (v)	Tuna Mayonnaise and Sweetcorn	Cheddar Cheese (v)	Coleslaw (v)
Desserts	Jelly served with Fresh Fruit	Ginger Sponge and Custard	Ice Cream served with Fresh Fruit Salad	Chocolate Cake	Cheesecake

Please note all sandwiches are served with potato of the day or if this is not appropriate then served with pasta or rice salad from the salad bar

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321



FAIRTRADE



yoghurts & fresh fruit available daily



MSC Fish



UK farm assured meat

local sourcing

Free Range Eggs

freshly made

red tractor standards

INTERNATIONAL CUISINE

All menu items are subject to availability



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Week 2: w/c: 27.02.17 20.03.17 24.04.17 15.05.17 12.06.17

03.07.17 24.07.17

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Sausages	Chicken Curry with Rice	Roast Turkey Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Beef Bolognese served with Pasta Twists	Battered Fish and Chips
Dish of the Day 2 (v)	Mild Vegetarian Chilli served with Rice	Vegetarian Lasagne with Crusty Bread	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Omelette with Baby Baked Potatoes	Pizza and Chips
Fresh Seasonal Vegetable Selection	Green Beans and Sweetcorn	Carrots and Cauliflower	Broccoli and Seasonal Cabbage	Mixed Veg	Peas and Baked Beans
Daily Salad Bar Selection					
Sandwich of the Day	Egg Mayo in Wholemeal Bread (v)	Ham and Tomato Sub Roll	Hot Roast Day Baguette	Tuna Mayo Wrap	Cheese Sandwich (v)
Oven Baked Jacket Potato	Cheese (v)	Tuna and Sweetcorn	Fruity Coleslaw (v)	BBQ Beans (v)	Vegetable Tikka (v)
Desserts	Chocolate Ice Cream Roll served with Fresh Fruit Salad	Oat Cookie	Brownie	Fruit Sponge and Custard	Strawberry Mousse

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Week 3: w/c: 06.03.17 27.03.17 01.05.17 22.05.17 19.06.17 10.07.17

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Beef Lasagne served with Crusty Bread	Pork Sausage and New Potatoes	Roast Gammon Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	BBQ Chicken Pizza with Homemade Jacket Wedges	Fish Bites with Herby Diced Potatoes
Dish of the Day 2 (v)	Vegetarian Sausage Hot Pot	Vegetable Curry with Rice	Vegetarian Cottage Pie with Yorkshire Pudding and Roast Potatoes	Vegetable Layer Bake	Vegetarian Grill in a Bun with Herby Diced Potatoes
Fresh Seasonal Vegetable Selection	Green Beans and Sweetcorn	Seasonal Cabbage and Carrots	Carrots and Cauliflower	Sweetcorn and Broccoli	Peas
Daily Salad Bar Selection					
Sandwich of the Day	Ham Baguette	Cheese in Wholemeal Bread (v)	Hot Roast Day Baguette	Egg Mayonnaise Sub Roll (v)	Tuna in Wholemeal Bread
Oven Baked Jacket Potato	Baked Beans (v)	Vegetarian Bolognese (v)	Tuna and Cucumber	Cheese and Beans	Coleslaw (v)
Desserts	Flapjack served with Apple Wedges	Rice Pudding	Vanilla Ice Cream served with Peach Slices	Chocolate Sponge and Custard	Bun

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