

WEEK ONE

JUNIORS MENU weeks commencing: 16th Nov, 30th Nov, 14th Dec

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Sausages Mash Potato Green Bean	Chicken Tikka With Rice & Naan Bread	Beef Burger Potato Wedges Peas	Roast Chicken Roast Potatoes & Sweetcorn Gravy	Cheese and Tomato Pizza, Chips and Baked Beans
Vegetarian Sausage Mash Potato Green Bean	Macaroni Cheese With Garlic Bread & Sweetcorn	Quorn Kentucky Burger Potato Wedges Peas	Tomato and Basil Pasta Bake Garlic Bread Sweet Corn	Jumbo Fish Finger, Chips and Baked Beans
Filled Jacket With Baked Bean & Cheese	Filled Jacket With Coleslaw & Cheese	Filled Jacket With Baked Bean & Cheese	Filled Jacket With Tuna Mayonnaise	Filled Jacket With Coleslaw & Cheese
Iced Fruit Smoothie	Ice Cream Tub	Doughnut Balls With Mandarins	Jelly & Fruit	Ice Cream Roll

If you pay for dinners the cost per meal is £2.20 which should be paid in advance, thank you

 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 all our fish comes from an MSC certified sustainable fishery.
Allergies - please contact your school cook for more information about the content of menu items.



WEEK TWO

JUNIOR MENU weeks commencing: 23rd Nov, 7th Dec

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Spaghetti Bolognese Diced Potatoes Peas	Chicken Korma Curry Rice Naan Bread	Pulled Pork Cobs Potato Wedges Baked Beans	Meat Balls and Pasta Green Beans	Cheese & Tomato Pizza Chips Peas
Vegetarian Sausage Roll Diced Potatoes Peas and Sweetcorn	Quorn Dippers Wedges Sweetcorn	Macaroni Cheese Baked Beans	Tomato & Basil Pasta Bake Garlic Bread Green Beans	Fish Fingers Chips Peas
Filled Jacket With Tuna Mayonnaise	Filled Jacket With Baked Bean & Cheese	Filled Jacket With Coleslaw & Cheese	Filled Jacket With Baked Bean & Cheese	Filled Jacket With Coleslaw & Cheese
Ice Cream Tub	Doughnut Balls With Mandarins	Jelly & Fruit	Iced Fruit Smoothie	Ice Cream Roll

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MSC - C - 50678

