










WEEK ONE

Week Commencing: 7th March 2022, 28th March 2022, 4th April 2022, 9th May 2022, 6th June 2022, 27th June 2022, 18th July 2022, 19th September 2022, 10th October 2022

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Lamb Lasagne	 Mild Beef Korma	Roast Shoulder of Pork & Gravy	 Chicken & Sweetcorn Pie with Gravy	Oven Baked Fish Fingers
Quorn Goujons in a Wrap (V)	 Cheese Whirl	 Mixed Bean Casserole (V)	 Vegetable Packed Lasagne (V)	Cheese & Tomato Pizza (V)
Oven Baked Potato Wedges New Potatoes Baked Beans Sweetcorn Mixed Salad of the Season Tomato Bread	Fluffy Rice 1/2 Jacket Potato Broccoli Florets Vegetable Medley Mixed Salad of the Season Garlic Bread	Roast Potatoes Crushed Potatoes with Onion Shredded Spring Cabbage Peas & Sweetcorn Mixed Salad of the Season Wholemeal Bread	Creamy Mashed Potato Pasta Oven Roasted Vegetables Sliced Carrots Mixed Salad of the Season Twin Bread	Chunky Chips Potato Cake Baked Beans Peas Mixed Salad of the Season White Bread
 Peach Marble Sponge & Vanilla Sauce Fruit Yoghurt Seasonal Fresh Fruit Platter.	 Chocolate Beet Cake & Chocolate Sauce Fruit Yoghurt Seasonal Fresh Fruit Platter	 Oaty Apricot Crumble & Custard Fruit Yoghurt Seasonal Fresh Fruit Platter	 Creamy Rice with Fruit Compote Fruit Yoghurt Seasonal Fresh Fruit Platter	Strawberry Mousse Fruit Yoghurt Seasonal Fresh Fruit Platter

AVAILABLE DAILY

Seasonal Fruit Platter, Fresh Salad Bar, Home Baked Breads and Freshly Made Yoghurts 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

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

MSC-C-54995



Fresh Cook

WEEK TWO

Week Commencing: 14th March 2022, 25th April 2022, 16th May 2022, 13th June 2022, 4th July 2022, 5th September 2022, 26th September 2022, 17th October 2022

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Beef Bolognaise	Oven Baked Sausages	Roast Chicken and Gravy	Pork & Carrot Meatballs with Pasta	Oven Baked Fish with a Crispy Crumb
Fish Finger Wrap	Vegetarian Pizza (V)	 Macaroni Cheese (V)	 Mexican Vegetable Fajitas (V)	Vegetable Nuggets (V)
Jacket Potato Spaghetti Carrot Batons Peas Mixed Salad of the Season Garlic Bread	Oven Baked Potato Wedges Savoury Rice, Oven Roasted Vegetables Broccoli Florets Mixed Salad of the Season Herb Bread	Roast Potatoes Creamy Mashed Potato Chunky Carrots Vegetable Medley Mixed Salad of the Season Wholemeal Bread	Boiled Potatoes Herb Diced Potatoes Sweetcorn Peas Mixed Salad of the Season Twin Bread	Chunky Chips Crushed Potatoes Baked Beans Fruity Summer Coleslaw Mixed Salad of the Season White Bread
 Jam Crumble Bar with Custard Fruit Yoghurt Seasonal Fresh Fruit Platter	Jelly and Ice Cream Fruit Yoghurt Seasonal Fresh Fruit Platter	 Danish Apple Cake Fruit Yoghurt Seasonal Fresh fruit Platter	 Vanilla Chocolate Cookies Fruit Yoghurt Seasonal Fresh Fruit Platter	Chocolate & Vanilla Mousse Fruit Yoghurt Seasonal Fresh Fruit Platter

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Fresh Cook

WEEK THREE

Week Commencing: 21st March 2022, 2nd May 2022, 23rd May 2022, 20th June 2022, 11th July 2022, 12th September 2022, 3rd October 2022

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Ham Pizza	 Chicken Tikka Wrap	 Roast Beef & Gravy	 All Day Breakfast	Oven Baked Fish Fingers
 Sweet Potato & Lentil Curry (V)	 Tomato Pasta (V)	Quorn Dippers (V)	Salmon Fishcake	 Spanish Omelette (V)
Oven Baked Potato Wedges Potato Cake Broccoli Sweetcorn Mixed Salad of the Season Tomato Bread	Savoury Rice Boiled Potatoes Peas Coleslaw Mixed Salad of the Season White Bread	Roast Potatoes Creamed Mashed Potato Shredded Spring Cabbage Fresh Carrot Batons Mixed Salad of the Season Twin Bread	Pasta Oven Baked Diced Potatoes Green Beans Vegetable Medley Mixed Salad of the Season Wholemeal Bread	Chunky Chips Homemade Potato Wedges Baked Beans, Vegetable Sticks Mixed Salad of the Season Herb Bread
 Pear Slice & Custard Fruit Yoghurt Seasonal Fresh Fruit Platter	 Chocolate Shortbread & Chocolate Sauce Fruit Yoghurt Seasonal Fresh Fruit Platter	 Apple Crumble with Vanilla Sauce Fruit Yoghurt Seasonal Fresh Fruit Platter	Strawberry Fruit Smoothie Fruit Yoghurt Seasonal Fresh Fruit Platter	Mixed Fruit Jelly Fruit Yoghurt Seasonal Fresh Fruit Platter

AVAILABLE DAILY

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