All our desserts have been created to ensure that they are 50% fruit based and served a minimum of 3 times per week.

Our menu offers children a diverse and imaginative range of dishes which meet the required Food Standards Agency requirements.

Newbridge Primary School

Fresh bread, milk & water are served daily.

We support local suppliers and where possible we ensure that all our ingredients are locally sourced.

Newbridge Primary School Catering Service

Lunch Menu Terms 3 & 4 2019/2020

Our daily salad bar contains a selection of carrot, cucumber, vine tomatoes, beetroot, olives, pasta salads, coleslaw and lots more.

Our menu is over 90% freshly prepared, using free-range, organic, outdoor-bred products, MSC certified fish and meets the Red Tractor Certification.

None of our food items are fried – including our roast potatoes and fish and chips.

We cater for all children and an alternative meal is available for those with allergies.
Please contact our Catering Manager Jayne, via the school office with any queries.

Week Commencing: 6 Jan - 27 Jan - 24 Feb - 16 Mar

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Pitta Pizza Homemade Vegetarian Scotch Egg with Rice Served with Fresh Salad Bar and Sweetcorn Fresh Fruit Pot Organic Yoghurt	Free Range Chicken Casserole Winter Vegetable Casserole Served with Broccoli, Fresh Salad Bar and Homemade Bread Winterberry Jam and Coconut Sponge Fresh Fruit Pot Organic Yoghurt	Organic Beef and Carrot Meatballs Tomato and Basil Falafels Served with Pasta Garlic Bread Fresh Salad Bar Cheese, Fruit and Crackers Fresh Fruit Pot Organic Yoghurt	Free Range Gammon Cauliflower Cheese Served with Roast Potatoes, Seasonal Fresh Vegetables and Fresh Gravy Fruity Ginger Biscuit Fresh Fruit Pot Organic Yoghurt	MSC Fish of the day Homemade Vegetable Spring Roll Served with Chips, Beans, Peas, Fresh Salad Bar and Homemade Bread Ice-Cream Pot Fresh Fruit Pot Organic Yoghurt

Week Commencing: 13 Jan - 3 Feb - 2 Mar - 23 Mar

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK TWO	Tomato & Roasted Vegetable Pasta Bake Vegetable Risotto Served with Fresh Salad Bar, Sweetcorn and Homemade Bread Fresh Fruit Pot Organic Yoghurt	All Day Breakfast Vegetarian Breakfast Served with Fresh Bread Glazed Pineapple Sponge Fresh Fruit Pot Organic Yoghurt	Homemade Breaded Chicken Goujons Vegetable Stir Fry Noodles Served with Sweet Potato Fries, Tortilla Wraps and Fresh Salad Bar Pancakes with Fruit Sauce Fresh Fruit Pot Organic Yoghurt	Roast Turkey with Stuffing Braised Quorn Fillet Served with Roasted Potatoes, Seasonal Fresh Vegetables and Fresh Gravy Cherry Shortcake Fresh Fruit Pot Organic Yoghurt	MSC Fish of the Day Vegetable Nuggets Served with Chips, Beans, Peas, Fresh Salad Bar and Homemade Bread Ice-Cream Pot Fresh Fruit Pot Organic Yoghurt

Week Commencing: 20 Jan - 10 Feb - 9 Mar - 30 Mar

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK THREE	Cheesy Pinwheels Vegetable Lasagne Served with Rice, Fresh Salad Bar, Sweetcorn and Homemade Bread Fresh Fruit Pot Organic Yoghurt	Homemade Beef Bolognaise Homemade Quorn Bolognaise with Lentils Served with Pasta, Garlic Bread and Fresh Salad Bar Chocolate and Raspberry Sponge Fresh Fruit Pot Organic Yoghurt	Oven Baked Jacket Potato Served with Tuna Mayonnaise, Cheese or Beans Served with Fresh Salad Bar and Homemade Bread Arctic Roll Fresh Fruit Pot Organic Yoghurt	Roast Chicken Vegetable and Lentil Loaf Served with Roasted Potatoes, Fresh Seasonal Vegetables and Fresh Gravy Cinnamon and Lemon Cookie Fresh Fruit Pot Organic Yoghurt	MSC Fish of the Day Vegetarian Omelette Served with Chips, Beans, Peas, Fresh Salad Bar and Homemade Bread Ice-Cream Pot Fresh Fruit Pot Organic Yoghurt

Fresh bread, milk and water served every day. Salad Bar sections- carrots, cucumbers, vine tomatoes, beetroot, olives, pasta salads, coleslaw and lots more.
We cater for all children with allergies, an alternative meal is always available. Any questions, please contact Jayne our Catering Manager with any queries.