

YOUR MENU

(v) = vegetarian

(ve) = vegan

**February 2024
School Menu**

Week 1

W/C 19/02/24 - 11/03/24 -
15/04/24 - 06/05/24 - 03/06/24
- 24/06/24 - 15/07/24

MONDAY

**Margherita Pizza (v)
Jacket Wedges**

**Veggieballs in Onion Gravy
(ve)
Jacket Wedges**

**Jacket Potato
BBQ Beans (v)**

**Ice Cream with Strawberry
Sauce**

Tuesday

**Savoury Minced Beef
Mashed Potatoes**

**Quorn Vegetarian Roast (v)
Jacket Wedges**

**Cheese Bap
Jacket Wedges (v)**

**Carrot Cake with Fresh
Fruit Wedges**

**AVAILABLE DAILY
YOGHURTS
AND
Fresh Fruit**

**MENUS ARE SUBJECT
TO AVAILABILITY**



Wednesday

Chicken Biryani

**Super Five Vegetable Pasta
Bake (v)**

**Jacket Potato
Tuna Mayonnaise**

**Rainbow Shortbread with
Fresh Fruit Wedges**

RED TRACTOR STANDARDS



THURSDAY

**Roast Gammon
Yorkshire Pudding
Mashed and Roast Potatoes**

**Vegetarian Sausage (v)
Yorkshire Pudding
Mashed and Roast Potatoes**

**Hot Roast Filled Bap
Roast Potatoes**

Fun Fruit Thursday



FRIDAY

**Battered Fish
Chips**

**Veggie Nugget Wrap (ve)
Chips**

**Jacket Potato with Cheesy
Coleslaw (v)**

Custard Cream Cupcake

Please note, whilst we make every effort to prevent cross contamination in our kitchens, we cannot guarantee that any food item is free from any specific allergen. We produce our food, fresh every day in kitchens where allergens are handled by our staff and where utensils and equipment are used for multiple menu items.



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**February 2024
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Week 2

W/C 26/02/24 – 18/03/24 –
22/04/24 – 13/05/24 – 10/06/24
– 01/07/24 – 22/07/24

MONDAY

Brunch Wrap (v)
Jacket Wedges

Vegetable Pasta Bake (v)

Jacket Potato with Cheese
(v)

Peaches and Ice Cream

Tuesday

Chicken Breast topped with
BBQ Sauce and Cheese
Herby Diced Potatoes

Tortilla Pizza (v)
Herby Diced Potatoes

Cheese Bap (v)
Herby Diced Potatoes

Flapjack with Fresh Fruit
Wedges

**AVAILABLE DAILY
YOGHURTS
AND
Fresh Fruit**

MENUS ARE SUBJECT
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Wednesday

Beef Spaghetti Bolognese

Herby Tomato Quiche (v)
Baby Baked Potatoes

Jacket Potato
Tuna Mayonnaise

Chocolate and Orange
Cookie with Apple Wedges

RED TRACTOR STANDARDS



THURSDAY

Roast Chicken
Yorkshire Pudding
Mashed and Roast Potatoes

Vegetarian Sausage (v)
Yorkshire Pudding
Mashed and Roast Potatoes

Hot Roast Filled Bap
Roast Potatoes

Fun Fruit Thursday



FRIDAY

Salmon and Sweet Potato
Fishcake
Chips

Savoury Vegetarian Mince
(v)
Chips

Jacket Potato
Cheesy Coleslaw (v)

Frozen Strawberry Yoghurt
Sundae

**Future 1
LEEDS
SCHOOL**

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Week 3

W/C 04/03/24 – 25/03/24 -
29/04/24 – 20/05/24 -
17/06/24 – 08/07/24

MONDAY

French Bread Pizza (v)
Jacket Wedges

Veggie Grill (v)
Jacket Wedges

Jacket Potato
Cheese and Coleslaw (v)

Caramel Apple Cake and
Custard

Tuesday

Chicken Curry
Rice

Cheesy Tomato Pasta (v)

Wholemeal Egg
Mayonnaise Sandwich (v)
Pasta Salad

Vanilla Ice Cream with
Mandarin Oranges

AVAILABLE DAILY
YOGHURTS
AND
Fresh Fruit

MENUS ARE SUBJECT
TO AVAILABILITY



Wednesday

Beef Bolognese Pasta Bake

Vegetable Omelette (v)
New Potatoes

Jacket Potato
Tuna Mayonnaise

Fruit Jelly with Fresh Fruit
Wedges

RED TRACTOR STANDARDS



THURSDAY

Pork Sausage
Yorkshire Pudding
Mashed and Roast Potatoes

Vegetarian Sausage (v)
Yorkshire Pudding
Mashed and Roast Potatoes

Hot Roast Filled Bap
Roast Potatoes

Fun Fruit Thursday



FRIDAY

Fish Fingers
Chips

Homemade Cheese, Onion,
and Potato Slice (v)
Chips

Jacket Potato
Baked Beans (v)

Golden Crunch Cookie with
Fresh Fruit Wedges



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Soil Association