

LUNCH TIME MENU

WEEK 1

18/04, 09/05 13/06, 04/07 25/07, 19/09 10/10

MONDAY

(v) Pasta in Tomato & Basil Sauce with Crusty Wholemeal Bread

(v) Cheese & Tomato Pizza Margherita

Baked Beans and Sweetcorn

Jacket Potato with RS Baked Beans Cheddar Cheese Sandwich Salad and Homemade Coleslaw

_Mandarin Orange Cheesecake

THESDAY

Roast Chicken with Sage & Onion Stuffing and Gravy

(v) Quorn Chicken Fillet with Sage & Onion Stuffing and Gravy

Diced Potatoes, Baton Carrots and Garden Peas

Jacket Potato with Cheddar Cheese Egg Mayonnaise Sandwich Salad and Homemade Coleslaw

Ginger Cake

EDNESDAY T

Beefburger and Seasoned Potato Wedges

(v) Veggie Hotdog with Seasoned Potato Wedges

RS Baked Beans & Coleslaw

Jacket Potato with Tuna Mayo Roast Turkey Sandwich Salad and Potato Wedges

Iced Chocolate Cake

JRSD/AY

Chicken Tikka Curry & Naan Bread

(v) Baked Mexican Cheese and Tomato Tortilla Wrap

Steamed Rice and Mixed Veg

Jacket Potato with Cheddar Cheese Roast Ham Sandwich Salad and Homemade Coleslaw

Mixed Fruit Jelly with Custard

FRIDAY

Crispy Battered Fish and Chips

(v) Birds Eye Golden Vegetable Fingers with Chips

Garden Peas or Baked Beans

Jacket Potato with RS Baked Beans Tuna Mayonnaise Sandwich Salad and Chips

Raspberry Bun

WEEK 2

25/04, 16/05 20/06, 11/07 05/09, 26/09 17/10

MONDAY

(v) Pasta Bake in Tomato Sauce with Garlic Bread

(v) Baked Bean and Cheese Enchilada

Mixed Vegetables

Jacket Potato with Cheddar Cheese Roast Turkey Sandwich Salad and Homemade Coleslaw

Ice-Cream Pot

TUESDAY

Roast Beef, Yorkshire Pudding, Creamy Mashed Potato and Gravy

(v) Quorn Cottage Pie and Gravy

Diced Carrot, Swede & Cauliflower

Jacket Potato with RS Baked Beans Egg Mayonnaise Sandwich Salad and Homemade Coleslaw

Jam Sponge

WEDNESDAY

All Day Breakfast: Sausage, Omelette, Hash Brown and Beans

(v) Cheese and Leek Pie with Baked Beans

Crispy Diced Potato

Jacket Potato with Tuna Mayo Roast Ham Sandwich Salad and Crispy Diced Potato

Chocolate Brownie

THURSDAY

Chicken, Cheese and Tomato Pasta with Wholemeal Bread

(v) Sweet Potato and Butternut Squash Korma, Steamed Rice and Naan Bread

Broccoli and Garden Peas

Jacket Potato with Cheddar Cheese Cheddar Cheese Sandwich Salad and Homemade Coleslaw

Strawberry Shortbread Mousse

FRIDAY

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Young's Crispy Battered Fillet of Salmon with Chunky Chips

(v) Simply Meat-Free Burger & Chunky Chips

Garden Peas & Sweetcorn

Jacket Potato with RS Baked Beans Tuna Mayonnaise Sandwich Salad and Chips

Mini Donuts and Berry Sauce

WEEK 3

02/05, 23/05 27/06, 18/07 12/09, 03/10

MONDAY

(v) Pasta Arrabiatta with crusty garlic bread

(v) Quorn and Vegetable Keemah with Naan Bread and Rice

Broccoli & Cauliflower

Jacket Potato with RS Baked Beans Cheddar Cheese Sandwich Salad and Coleslaw

Iced Raspberry Ripple

TUESDAY

Roast Pork Loin with Sage & Onion Stuffing & Gravy

(v) Macaroni Cheese with a Wholemeal Bread Roll

Creamy Mash, Cabbage and Carrots

Jacket Potato with Cheddar Cheese Egg Mayonnaise Sandwich Salad and Coleslaw

Vanilla Sponge & Custard

WEDNESDAY

Creamy Chicken and Ham Pie with Seasoned Potato Wedges

(v) Sausage Roll and Seasoned Potato Wedges

Baked Beans

Jacket Potato with Tuna Mayo Roast Turkey Sandwich Salad and Wedges

Chocolate & Mandarin Mousse

THURSDAY

BBQ Chicken Fillet with Sweet Peppers

(v) Cheese & Tomato Pizza

Peas & Sweetcorn

Jacket Potato with Cheddar Cheese Roast Ham Sandwich Salad and Homemade Coleslaw

Fruit Muffin

FRIDAY

Crispy Battered Fish and Chips

(v) Quorn Chicken Nuggets and Chips

Peas or Baked Beans

Jacket Potato with RS Baked Beans Tuna Mayonnaise Sandwich Salad and Chips

Golden Oat and Cherry Cookie

AVAILABLE DAILY: wholegrain bread basket, yoghurts, a freshly prepared selection of fruit and fresh water - All our menus are compliant with the School Food Standards—we source as much of our produce locally and where possible we source farm assured meats, MSC fish and free range eggs. Lo-Salt is always used as well as low fat milk and yoghurts —we have reduced sugar by 10% in all our recipes. If you require advice regarding allergens, please contact the Unit Catering Manager