


WEEK ONE

Week Commencing: 18th October 2021. 1st November, 22nd November, 13th December, 17th January 2022, 7th February

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Pork Meatballs in Gravy with Potato Wedges Mixed vegetables & Broccoli	 Cottage Pie Made With Minced Beef Sliced Carrots Seasonal Cabbage Gravy	 Roast Chicken Breast Roast Potatoes Cauliflower & Peas with Gravy	 Lasagne made with Minced Beef Diced Potatoes Green Beans & Sweetcorn	Cheese & Tomato Pizza (V) Chipped Potatoes Peas or Home-made Coleslaw Tomato Ketchup
Vegetarian Sausage Roll (V) with Potato Wedges Mixed vegetables & Broccoli	 Tomato Pasta Bake with Cheesy Topping. (V) Served with Garlic Bread, Sliced Carrots Corn On The Cob.	 Quorn Fillet (V) Roast Potatoes Cauliflower & Peas with Gravy	Country Bake (V) Diced Potatoes Green Beans & Sweetcorn	MSC Jumbo Fish Finger Chipped Potatoes Peas or Home-made Coleslaw Tomato Ketchup
 Variety of Sandwiches Or Filled Jacket Potato	 Variety of Sandwiches Or Filled Jacket Potato	 Variety of Sandwiches Or Filled Jacket Potato	 Variety of Sandwiches Or Filled Jacket Potato	 Variety of Sandwiches Or Filled Jacket Potato
Individual Tub of Ice Cream.	 Apple Flapjack	 Pineapple Pudding With Custard Sauce	Dinky Doughnut Balls with Mandarins	 Melting Moment Biscuits

ALTERNATIVES AVAILABLE DAILY

Seasonal fruit platter / Yeo Valley organic fruit yogurt.
Jacket potato / rice / pasta / egg noodles or couscous can be substituted for potatoes. A seasonal salad bar is available to choose from daily.
Ketchup available with selected dishes.

 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.

