

Primary School Menu

2017-2018

WEEK 1

WEEK 2

WEEK 3

WEEK 4

Monday

FISH FINGERS
CHEESE AND POTATO PIE (V)
BAKED BEANS
CREAMED POTATO
CHOCOLATE ORANGE SPONGE
& CHOCOLATE CUSTARD

PORK SAUSAGE AND ONION GRAVY
VEGETARIAN SAUSAGE (V)
GARDEN PEAS
CREAMED POTATOES
JAM AND CREAM MUFFIN
GLASS OF MILK

FISH FINGERS
CHEESE AND POTATO PIE (V)
BAKED BEANS
CREAMED POTATO
PINWHEEL BISCUIT
GLASS OF MILK

FISH BITES AND TOMATO KETCHUP
LEEK AND POTATO RISSOLE (V)
GARDEN PEAS AND SWEETCORN
CREAMED POTATO
DANISH ORANGE AND MANDARIN
SPONGE WITH CUSTARD

Tuesday

BEEF PASTA BAKE
MACARONI CHEESE (V)
GARDEN PEAS
GARLIC BREAD
JELLY
AND ICE CREAM

BEEF BOLOGNAISE
QUORN BOLOGNAISE (V)
SWEETCORN
PASTA
STICKY TOFFEE SPONGE
AND CUSTARD

CHICKEN KORMA
VEGETABLE KORMA (V)
GARDEN PEAS
RICE AND NAAN BREAD
JAM SPONGE
AND WHITE SAUCE

ITALIAN CHICKEN OR MEXICAN BEEF
TOMATO AND HERB PASTA (V)
GREEN BEANS
PASTA OR RICE
DATA FLAPJACK
GLASS OF MILK

Wednesday

ROAST PORK AND APPLE SAUCE
OR ROAST LAMB AND MINT SAUCE
BROCCOLI AND CHEESE BAKE (V)
CARROTS, BROCCOLI AND GRAVY
CREAMED OR ROAST POTATO
CHEESECAKE
AND FRUIT COULIS

ROAST BEEF AND GRAVY
WITH YORKSHIRE PUDDING
VEGETARIAN SAUSAGE (V)
CARROTS AND GREEN BEANS
CREAMED OR ROAST POTATO
RICE PUDDING
AND PEACHES

ROAST PORK AND STUFFING
CHEESE AND VEGETABLE BAKE (V)
CARROTS, SWEDE AND GRAVY
CREAMED OR ROAST POTATO
LIME JELLY
AND FRUIT PIECES

ROAST TURKEY AND STUFFING
MINCED QUORN AND GRAVY (V)
CARROTS, CABBAGE AND GRAVY
CREAMED OR ROAST POTATO
KRISPIE
SQUARES

Thursday

HOMEMADE TURKEY CURRY
HOMEMADE VEGETABLE CURRY (V)
SWEETCORN
RICE AND NAAN BREAD
JAM SHORTCAKE
GLASS OF MILK

MINTED LAMB PIE
VEGETABLE PIE (V)
CABBAGE
CREAMED POTATO AND GRAVY
SHORT BREAD
AND FRESH FRUIT PIECES

COTTAGE OR SHEPHERD'S PIE
QUORN PIE (V)
BROCCOLI
CREAMED POTATO
OATY
BISCUIT

PORK AND SAGE PIE
VEGETABLE PIE (V)
GARDEN PEAS
CREAMED POTATO AND GRAVY
APPLE CRUMBLE
MUFFIN

Friday

CHICKEN WRAP
BBQ BEAN WRAP (V)
SALAD AND BEETROOT
CHIPS / BAKED POTATO
YOGURT
FRESH FRUIT PIECES

SALMON FISHCAKE
LEEK AND POTATO RISSOLE (V)
BAKED BEANS
CHIPS / BAKED POTATO
CHOCOLATE DELIGHT
AND MANDARINS

SAUSAGE IN A BUN
VEGETARIAN SAUSAGE IN A BUN (V)
GARDEN PEAS AND TOMATO KETCHUP
CHIPS / BAKED POTATO
ICE CREAM, PEACHES
AND CHOCOLATE SAUCE

HOMEMADE
CHEESE AND TOMATO PIZZA (V)
BAKED BEANS
CHIPS / BAKED POTATO
FRUIT SALAD
AND DREAM TOPPING

A drink of fresh water is available to all at lunchtime. Fruit is available every day as an alternative to the pudding. Bread (without spread) is available throughout lunch. Oil free potatoes are offered as an alternative to chips and roast potato. We prepare food from the original ingredients and we do not knowingly use food that has been genetically modified.

We cater for special diets and food allergies with supporting medical advice. Vegetarian option available on request in advance. Please contact the school Cook in Charge.

Education – Catering : 01286 679195

