



Primary School Menus

# Weekly Menu 2

13<sup>th</sup> January, 10<sup>th</sup> February, 16<sup>th</sup> March & 27<sup>th</sup> April, 2020

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
<b>Traditional Fayre</b>	Spaghetti Bolognese or Quorn Bolognese (V) Sausage Roll	Breaded Chicken Breast Fillet Cheese Omelette (V)	Cottage Pie or Quorn Cottage Pie (V) Fish Fillet Fingers	Roast Gammon served with Pineapple Macaroni Cheese (V)	Harry Ramsden Fish Fillet Pizza Whirls (V)
<b>Cold Selection</b>	Sliced Roast Ham Variety of Sandwiches & Wraps:- Cheese (V), Tuna & Egg (V) Homemade Quiche	Sliced Roast Pork Variety of Sandwiches & Wraps:- Cheese (V), Tuna & Egg (V) Homemade Quiche	Sliced Roast Beef Variety of Sandwiches & Wraps:- Cheese (V), Tuna & Corned Beef Homemade Quiche	Sliced Roast Chicken Variety of Sandwiches & Wraps:- Cheese (V), Tuna & Egg (V) Homemade Quiche	Sliced Roast Ham Variety of Sandwiches & Wraps:- Cheese (V), Tuna & Egg (V) Homemade Quiche
<b>Potatoes &amp; Vegetables</b>	Oven Baked Potato Wedges Homemade Garlic Bread Sweetcorn Mixed Vegetables	Baby Boiled Potatoes Oven Roasted Potatoes Garden Peas Diced Carrots	Creamed Potatoes Oven Baked Jacket Potatoes Baked Beans Broccoli/ Diced Swede	Homemade Garlic Bread Baby Boiled Potatoes Baton Carrots/Cabbage Spaghetti Hoops	Oven Baked Chips Duchess Potatoes Garden Peas Baked Beans
<b>Desserts</b>	Marble Sponge with Custard Sauce Cold Bar Fresh Fruit Salad	Jam Roly Poly with Custard Sauce Cold Bar Watermelon Slices	Syrup Sponge with Custard Sauce Cold Bar Fresh Fruit Platter	Bakewell Tart with Custard Sauce Cold Bar Fresh Fruit Bowl	Creamy Rice Pudding with Jam Sauce Cold Bar Melon Boat



For allergen information please ask a member of the Catering Team

Salad bar available daily

Fresh juice, milk & water served daily

Daily additional choice: Homemade biscuit & yoghurt