

# Our School Menu

## Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 1: w/c: 20.02.17, 13.03.17, 17.04.17, 08.05.17, 05.06.17,

26.06.17, 17.07.17

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Dish of the Day</b>	Mild Lamb Chilli with Rice & Crispy Tortillas	Chicken Curry with Naan	Shepherd's Pie	Roast Chicken Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Salmon Fillet in Wholemeal Crumb with Homemade Jacket Wedges and Sweet Chilli Dip
<b>Dish of the Day 2 (v)</b>	Vegetable Lasagne	Cheesy Bean Wrap with Savoury Rice	Homemade French Bread Pizza with Homemade Jacket Wedges	Vegetarian Loaf with Yorkshire Pudding, Roast and Mashed Potatoes	Vegemince Balls in Tomato Sauce with Pasta
<b>Fresh Seasonal Vegetable Selection</b>	Peas and Sweetcorn	Carrots and Cauliflower	Sweetcorn and Broccoli	Carrots and Seasonal Cabbage	Peas and Baked Beans
Daily Salad Bar Selection					
<b>Salad of the Day</b>	Apple and Celery Salad	Cous Cous Salad	Sweetcorn and Mixed Pepper Salad		Pasta Salad
<b>Oven Baked Jacket Potato</b>	Baked Beans (v)	Vegetable Chilli (v)	Coleslaw (v)	Tuna Mayonnaise and Sweetcorn	Cheddar Cheese (v)
<b>Desserts</b>	Ginger Sponge with Custard	Jelly served with Fresh Fruit Salad	Chocolate Cherry Cake	Peaches with Ice Cream	Pineapple Flapjack

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321



FAIRTRADE



yoghurts & fresh fruit available daily

Free Range Eggs

freshly made

red tractor standards



MSC Fish

UK farm assured meat



local sourcing

INTERNATIONAL CUISINE

All menu items are subject to availability



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Week 2: w/c: 27.02.17, 20.03.17, 24.04.17, 15.05.17, 12.06.17,

03.07.17, 24.07.17.

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Dish of the Day</b>	Chicken and Broccoli Bake	Chicken Curry with Rice	Lamb Bolognaise served with Pasta Twists	Roast Turkey Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish and Chips
<b>Dish of the Day 2 (v)</b>	Mild Vegetarian Chilli served with Rice	Vegetarian Lasagne with Crusty Bread	Omelette with Baby Baked Potatoes	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Tortilla Pizza and Chips
<b>Fresh Seasonal Vegetable Selection</b>	Green Beans and Sweetcorn	Cauliflower and Carrots	Broccoli and Roasted Vegetables	Broccoli and Seasonal Cabbage	Peas and Baked Beans
Daily Salad Bar Selection					
<b>Salad of the Day</b>	Mixed Bean Salad	Raita Salad	Carrot and Orange Salad		Winter Coleslaw
<b>Oven Baked Jacket Potato</b>	Cheese (v)	Tuna and Sweetcorn	BBQ Beans (v)	Fruity Coleslaw (v)	Vegetable Tikka (v)
<b>Desserts</b>	Fruit Sponge with Custard	Chocolate Brownie Cheesecake	Oat Cookie served with Apple Wedges	Chocolate Ice Cream Roll served with Fresh Fruit Salad	Fruit Crumble with Custard

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Week 3: w/c: 06.03.17, 27.03.17, 01.05.17, 22.05.17, 19.06.17,

10.07.17

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Dish of the Day</b>	Lamb Lasagne served with Crusty Bread	Pork Sausage and Mashed Potatoes	BBQ Chicken Pizza with Homemade Jacket Wedges	Roast Chicken Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Bites with Herby Diced Potatoes
<b>Dish of the Day 2 (v)</b>	Vegetarian Sausage Hot Pot	Vegetable Curry with Rice & Chapatti	Jacket Potato filled with Cheese and Beans	Vegetarian Cottage Pie with Yorkshire Pudding & Roast Potatoes	Vegetarian Grill in a Bun with Salad Garnish and Herby Diced Potatoes
<b>Fresh Seasonal Vegetable Selection</b>	Peas and Sweetcorn	Seasonal Cabbage and Carrots	Sweetcorn and Broccoli	Cauliflower and Carrots	Peas
Daily Salad Bar Selection					
<b>Salad of the Day</b>	Couscous Salad	Cheesy Coleslaw	Pasta Salad		Tomato, Sweetcorn and Pepper Salsa Salad
<b>Oven Baked Jacket Potato</b>	Baked Beans (v)	Vegetarian Bolognaise (v)		Tuna and Cucumber	Coleslaw (v)
<b>Desserts</b>	Jam and Coconut Sponge with Custard	Apple and Berry Rice Pudding	Chocolate Sponge served with Custard	Vanilla Ice Cream with Fruit Salad	Fruit Crumble with Custard

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