

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 04.09.17, 25.09.17, 16.10.17, 13.11.17, 04.12.17,

08.01.18, 29.01.18

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Tuna Pasta Bake with Crusty Bread	Lamb Pie and Mashed Potato	Thai Green Chicken Curry with Rice	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Cake served with Homemade Jacket Wedges
Dish of the Day 2 (v)	Vegetable Curry with Rice	Vegetarian Grill in Bun with Salad Garnish and Homemade Jacket Wedges	Mediterranean Pasta Bake	Vegetarian Mince Hot Pot with Yorkshire Pudding, Mashed and Roast Potatoes	Pizza served with Homemade Jacket Wedges
Fresh Seasonal Vegetable Selection	Sweetcorn and Sliced Green Beans	Roasted Vegetable Medley	Cauliflower and Broccoli	Carrots and Seasonal Cabbage	Baked Beans or Peas
Daily Salad Bar Selection					
Oven Baked Jacket Potato	Baked Beans (v)	Vegetarian Bolognese (v)	Cheesy Coleslaw (v)	Tuna	Mild Vegetarian Chilli (v)
Desserts	Chocolate Sponge with Custard	Cinnamon and Apple Rice Pudding	Winter Berry Slice with Fresh Fruit Wedges	Crunchy Flapjack Bite with Fresh Fruit Salad	Ginger Sponge with Custard

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: 11.09.17, 02.10.17, 30.10.17, 20.11.17, 11.12.17,

15.01.18, 05.02.18

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Pasta Bolognaise	Chicken and Sweetcorn Pie	Ham Topped Pizza with Homemade Jacket Wedges	Roast Turkey with Yorkshire Pudding, Mashed and Roast Potatoes	Salmon Fingers served with Homemade Diced Potatoes
Dish of the Day 2 (v)	Vegetable Layer Bake	Mild Vegetarian Chilli with Rice and Tortilla Chips	Cheesy Vegetable Pasta	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Vegetarian Bolognaise served with Homemade Diced Potatoes
Fresh Seasonal Vegetable Selection	Cauliflower and Broccoli	Carrots and Seasonal Winter Greens	Sliced Green Beans and Sweetcorn	Seasonal Cabbage and Roasted Parsnips	Peas
Daily Salad Bar Selection					
Oven Baked Jacket Potato	Cheese (v)	Baked Beans (v)	Fruity Coleslaw (v)	Tuna	Vegetable Curry (v)
Desserts	Seasonal Fruit Crumble and Custard	Mandarin Jelly Sundae	Jam and Coconut Sponge	Chocolate Ice Cream Roll with Winter Berries	Oat Cookie with Apple Wedges

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Week 3: w/c 18.09.17, 09.10.17, 06.11.17, 27.11.17, 01.01.18

22.01.18

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken Curry with Rice and Naan	Sausage & Mixed Potato Mash	Lasagne with Homemade Tomato Garlic Bread	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish with Chips
Dish of the Day 2 (v)	Cheese and Potato Omelette	Vegetable Casserole with Herby Dumplings	Pizza Tart served with Homemade Diced Potatoes	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Vegetarian Chilli Mince Wrap with Rice
Fresh Seasonal Vegetable Selection	Peas and Cauliflower	Carrots and Seasonal Cabbage	Sliced Green Beans and Sweetcorn	Broccoli, Carrot and Swede Mash	Peas or Baked Beans
Daily Salad bar Selection					
Oven Baked Jacket Potato	Vegetarian Bolognese (v)	Cheesy Coleslaw (v)	Tuna	Spicy Mexican Vegetables (v)	Baked Beans (v)
Desserts	Homemade Apple Strudel	Pineapple Flapjack	Cheesecake	Ice Cream served with Fresh Fruit Salad	Seasonal Fruit Crumble with Custard

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