

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 19.02.18, 12.03.18, 16.04.18, 07.05.18, 04.06.18,

25.06.18, 16.07.18

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken Curry with Chapatti or Rice	Shepherd's Pie	Lamb Lasagne	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish and Chips
Dish of the Day 2 (v)	Cheese Omelette with Herby Diced Potatoes	Seasoned Vegetarian Meatballs with Tomato Sauce and Pasta Twists	French Bread Mediterranean Pizza with New Potatoes	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Jacket Potato served with Baked Beans
Fresh Seasonal Vegetable Selection	Sweetcorn and Peas	Broccoli and Carrots	Cauliflower and Peas	Carrots and Seasonal Greens	Baked Beans or Peas
Daily Salad Bar Selection					
Oven Baked Jacket Potato	Baked Beans (v)	Cheesy Coleslaw (v)	Mild Vegetable Chilli (v)	Tuna	Vegetarian Bolognese (v)
Desserts	Rice Pudding with Jam	Oat Cookie with Fresh Fruit Salad	Jelly with Shortbread Biscuit	Pineapple Flapjack Bite served with Apple Wedges	Chocolate 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 26.02.18, 19.03.18, 23.04.18, 14.05.18, 11.06.18,

02.07.18, 23.07.18

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken Curry with Rainbow Rice	Pork Sausage with Mashed Potatoes	Chicken Pizza with Chips	Roast Turkey with Yorkshire Pudding, Mashed and Roast Potatoes	Crispy Salmon Fillet with Homemade Jacket Wedges
Dish of the Day 2 (v)	Cheese and Onion Pinwheel with Rainbow Rice	Vegetable Samosa with Raita and Bombay Potato Salad	Vegetarian Lasagne with Chips	Vegetarian Grill with Yorkshire Pudding, Mashed and Roast Potatoes	Vegetarian Meat Free Meatballs in Tomato Sauce served with Pasta
Fresh Seasonal Vegetable Selection	Sliced Green Beans and Sweetcorn	Carrots and Broccoli	Peas and Cauliflower	Roasted Seasonal Vegetables	Peas and Sweetcorn
Daily Salad Bar Selection					
Oven Baked Jacket Potato	Coleslaw (v)	Vegetarian Bolognese (v)	Vegetable Curry (v)	Baked Beans (v)	Cheese (v)
Desserts	Jam and Coconut Sponge with Custard	Seasonal Fruit Crumble with Custard	Ice Cream Roll with Pear Wedges	Fruit Cheesecake	Chocolate Brownie

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Week 3: w/c 05.03.18, 26.03.18, 30.04.18, 21.05.18, 18.06.18,

09.07.18

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Lamb Bolognaise served with Pasta Twists	Spicy Chicken Wrap with Homemade Jacket Wedges	Meatballs in Tomato Sauce with Rice	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Finger Sub with Lemon Mayonnaise and Homemade Herby Diced Potatoes
Dish of the Day 2 (v)	Roasted Vegetable Bake	Vegetarian Cottage Pie	Vegetable Curry with Rice	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Tortilla Pizza with Homemade Herby Diced Potatoes
Fresh Seasonal Vegetable Selection	Peas and Sweetcorn	Carrots and Broccoli	Cauliflower and Sliced Green Beans	Broccoli, Carrot and Swede	Peas or Baked Beans
Daily Salad bar Selection					
Oven Baked Jacket Potato	Baked Beans (v)	Coleslaw (v)	Tuna	Cheese (v)	Mild Vegetarian Chilli (v)
Desserts	Homemade Apple Strudel with Custard	Vanilla Ice Cream Sundae	Caramel Apple Cake	Crunchy Flapjack Bite with Fresh Fruit Salad	Crispy Chocolate Slice with Pear Wedges

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