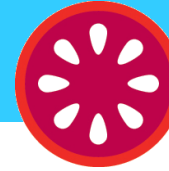
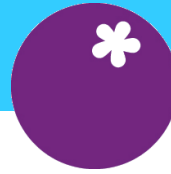


# Our School Menu Weekly Menu

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

Week 1: 03.09.18, 24.09.18, 15.10.18, 12.11.18, 03.12.18, 07.01.19,

28.01.19



	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Dish of the Day</b>	Chicken and Tomato Pasta Bake	Minced Lamb Pie and Mashed Potato	Chicken Curry with Rice	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Goujons served with Homemade Jacket Wedges
<b>Dish of the Day 2 (v)</b>	Cheesy Omelette with Crusty Bread	Vegetarian Grill in Bun with Salad Garnish and Homemade Jacket Wedges	Vegetable Lasagne with Homemade Tomato Garlic Bread	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Cheese and Tomato Pizza served with Homemade Jacket Wedges
<b>Fresh Seasonal Vegetable Selection</b>	Sweetcorn and Sliced Green Beans	Roasted Vegetable Medley	Cauliflower and Broccoli	Carrots and Seasonal Cabbage	Baked Beans or Peas
Daily Salad Bar Selection					
<b>Oven Baked Jacket Potato / Sandwich of the Day</b>	Vegetarian Bolognese (V)	Savoury Cheese Wrap (V)	Baked Beans (V)	Hot Roast Baguette	Mild Vegetarian Chilli (V)
<b>Desserts</b>	Seasonal Fruit Crumble and Custard	Peach Melba Jelly	Pineapple Sponge and Orange Sauce	Flapjack Bites and Apple Wedges	Chocolate Sponge and Custard

Please note all sandwiches are served with potato of the day or if this is not appropriate then served with pasta or rice salad from the salad bar

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



FAIRTRADE



yoghurts & fresh fruit available daily



MSC Fish



UK farm assured meat

local sourcing

Free Range Eggs

freshly made

red tractor standards

INTERNATIONAL CUISINE

All menu items are subject to availability

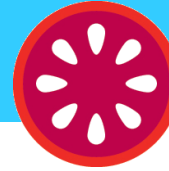
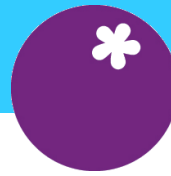


# Our School Menu Weekly Menu

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Week 2: 10.09.18, 01.10.18, 22.10.18, 19.11.18, 10.12.18, 14.01.19,

04.02.19



	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Dish of the Day</b>	Chicken Tikka Wrap with Savoury Rice	Pork Sausage with Mashed Potatoes	Lamb Bolognaise	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Crispy Salmon Fillet Served with Homemade Herby Diced Potatoes
<b>Dish of the Day 2 (v)</b>	Macaroni Cheese with Peas, Peppers and Sweetcorn	Vegetarian Sausages with Mashed Potatoes	Tortilla Pizza with Homemade Jacket Wedges.	Vegetarian Loaf with Yorkshire Pudding, Mashed and Roast Potatoes	Homemade Cheese and Potato Slice with Herby Diced Potatoes
<b>Fresh Seasonal Vegetable Selection</b>	Cauliflower and Broccoli	Carrots and Seasonal Winter Greens	Sliced Green Beans and Sweetcorn	Seasonal Cabbage and Roasted Parsnips	Peas
Daily Salad Bar Selection					
<b>Oven Baked Jacket Potato / Sandwich of the Day</b>	Tuna	Egg Mayo Wholemeal (V)	Fruity Coleslaw (V)	Hot Roast Baguette	Vegetable Curry (V)
<b>Desserts</b>	Blondie Traybake	Fruit Strudel and Custard	Jam Roly Poly with Custard	Ice Cream and Fresh Fruit Salad	Flapjack Bites and Fresh Fruit Wedges

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FAIRTRADE



yoghurts & fresh fruit available daily



MSC Fish

UK farm assured meat



local sourcing

Free Range Eggs

freshly made

red tractor standards

INTERNATIONAL CUISINE

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# 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 3: 17.09.18, 08.10.18, 05.11.18, 26.11.18, 17.12.18, 21.01.19,

11.02.19

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Dish of the Day</b>	Lamb Lasagne Served with Crusty Bread	Posh Sausage with Salad Garnish served with Chips	Mild Chilli Boats served with Savoury Rice	Roast Turkey with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish with Homemade Jacket Wedges
<b>Dish of the Day 2 (v)</b>	Vegetable Korma Curry with Rice	Margarita Pizza served with Chips	Vegetarian Meatball filled Sub Roll	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Tomato Pasta Bake
<b>Fresh Seasonal Vegetable Selection</b>	Carrots and Cauliflower	Peas and Sweetcorn	Sliced Green Beans and Sweetcorn	Broccoli, Carrot and Swede Mash	Peas or Baked Beans
Daily Salad Bar Selection					
<b>Oven Baked Jacket Potato / Sandwich of the Day</b>	Baked Beans (V)	Wholemeal Cheese Sandwich (V)	Tuna	Hot Roast Baguette	Vegetarian Bolognese (V)
<b>Desserts</b>	Fruit Cobbler with Custard	Vanilla Ice Cream and Fresh Fruit Salad	Fruit Scone with Jam	Marble Sponge with Custard	Rice Crispy Cake and Melon Wedges

Please note all sandwiches are served with potato of the day or if this is not appropriate then served with pasta or rice salad from the salad bar

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FAIRTRADE



yoghurts & fresh fruit available daily



MSC Fish

UK farm assured meat



local sourcing

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red tractor standards

INTERNATIONAL CUISINE

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