



Wristband School Menu

Weekly Menu 3

17th January, 14th February & 21st March, 2022

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
Red Choice	Spaghetti Bolognese Homemade Garlic Bread Sweetcorn Garden Peas	Chicken & Vegetables with a Puff Pastry Lid Oven Roasted Potatoes Cauliflower Mixed Veg	Ham Pasta Bake Home Made Cheese Bread Garden Peas Baked Beans	Roast Beef & Yorkshire Pudding Oven Roasted Potatoes Broccoli Cabbage	Tempura Battered Fish Fillet Oven Baked Chips Garden Peas Baked Beans
Blue Choice	Quorn Bolognese (V)	Diced Quorn & Vegetables with a Puff Pastry Lid (V)	Vegetable Pasta Bake (V)	Baked Cheese Roll (V)	
Green Choice	Cheese Pasty (V) Oven Baked Potato Wedges Garden Peas	Fish Cake Oven Roasted Potatoes Mixed Veg	Jacket Potato filled with Tuna, Cheese (V) or Baked Beans (V)	Sausage Roll Oven Roasted Potatoes Broccoli Sweetcorn	Penne Pasta in Tomato Sauce (V) Homemade Garlic Bread Garden Peas
Cold Selection	Ham Sandwich Oven Baked Potato Wedges	Cheese Wrap (V) Oven Roasted Potatoes	Tuna Sandwich Oven Baked Potato Wedges	Egg Mayonnaise Sandwich (V) Oven Roasted Potatoes	Cheese Wrap (V) Oven Baked Chips
Desserts	Pineapple Upside Down Cake with Custard Sauce Cold Bar Fresh Fruit Kebab	Creamy Rice Pudding with Peaches Cold Bar Melon Boats	Apple & Rhubarb Pie with Custard Sauce Cold Bar Fresh Fruit Bowl	Festival Shortcake with Custard Sauce Cold Bar Fresh Fruit Salad	Ginger Sponge with Custard Sauce Cold Bar Fresh Fruit Platter



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