




# WEEKLY MENU 1

Weeks beginning 6<sup>th</sup> & 27<sup>th</sup> January, 17<sup>th</sup> February, 17<sup>th</sup> March & 7<sup>th</sup> April, 2025

Dish	Monday	Tuesday	Wednesday 	Thursday	Friday
<b>Traditional</b>	Pork & Carrot Meatballs in Tomato Sauce with Pasta Mixed Vegetables	Minced Beef Pie Creamed Potatoes Carrots Broccoli	Homemade Pizza Roasted Potatoes Baked Beans Sweetcorn	Roast Turkey with Sage & Onion Stuffing Creamed Potatoes Cauliflower & Swede	Harry Ramsden Fish Fillet Oven Baked Chips Mushy Peas & Baked Beans
<b>Popular</b>	Fish Fillet Fingers Baked Jacket Potatoes Spaghetti Hoops	Baked Jacket Potato with Tuna		Baked Sausages Potato Wedges Spaghetti Hoops	
<b>Vegetarian</b>	Vegan Meatballs in Tomato Sauce with Pasta Mixed Vegetables	Baked Jacket Potato with Cheese or Baked Beans	Quorn Vegan Dippers Roasted Potatoes Baked Beans Sweetcorn	Baked Quorn Sausages Potato Wedges Spaghetti Hoops	Cheese & Onion Roll Oven Baked Chips Baked Beans
<b>Sandwich Selection</b>	Cheese Baked Jacket Potato	Roast Ham Baked Jacket Potato	Egg Mayonnaise Roasted Potatoes	Tuna Mayonnaise Potato Wedges	Egg Mayonnaise Oven Baked Chips
<b>Dessert</b>	Chocolate Sponge & Custard Sauce Jelly Whirl Homemade Biscuit & Fresh Fruit	Cornflake Tart & Custard Sauce Fruity Muffin Homemade Biscuit & Fresh Fruit	Oaty Apple Crumble & Custard Sauce Cup Cake Homemade Biscuit & Fresh Fruit	Syrup Roly Poly & Custard Sauce Iced Bun Homemade Biscuit & Fresh Fruit	Creamy Rice Pudding & Jam Sauce Ice Cream Homemade Biscuit & Fresh Fruit

**Available daily – Salad bar, milk and drinking water**

All our menus are compliant with the School Food Standards - we only serve farm assured meat, MCS fish and free range eggs. Low fat milk. If you require advice regarding allergens, please contact the School Catering Supervisor.

