



WEEKLY MENU 3

Weeks beginning 14 September, 5th October, 26th October, 16th November & 7th December, 2026

Dish	Monday	Tuesday	Wednesday	Thursday	Friday
Traditional	Breaded Chicken Breast Fillet Potato Waffles Garden Peas	Minced Beef & Dumplings Creamed Potatoes Cauliflower & Green Beans	Lasagne Homemade Garlic Bread Sweetcorn	Homemade Pizza Whirls Roasted Potatoes Baked Beans	Fish Fillet Fingers Oven Baked Chips Mushy Peas & Baked Beans
Popular	Homemade Quiche Potato Waffles Garden Peas	Macaroni Cheese Homemade Garlic Bread Cauliflower & Green Beans	Sausage Roll Potato Wedges Sweetcorn		Baked Sausages Oven Baked Chips Mushy Peas & Baked Beans
Vegetarian	Vegan Dippers Potato Waffles Garden Peas	Minced Quorn & Dumplings Creamed Potatoes Cauliflower & Green Beans	Vegan Sausage Roll Potato Wedges Sweetcorn	Vegetable Fingers Roasted Potatoes Baked Beans	Baked Quorn Sausages Oven Baked Chips Mushy Peas & Baked Beans
Sandwich Selection	Cheese Potato Waffles	Tuna Mayonnaise Roasted Potatoes	Roast Ham Potato Wedges	Egg Mayonnaise Roasted Potatoes	Tuna Mayonnaise Oven Baked Chips
Dessert	Jam Sponge & Custard Sauce Fruity Cookie Homemade Biscuit & Fresh Fruit	Choc Chip Sponge & Custard Sauce Cup Cake Homemade Biscuit & Yoghurt	Syrup Roly Poly & Custard Sauce Jelly Homemade Biscuit & Fresh Fruit	Chocolate Crunch & Custard Sauce Fruity Muffin Homemade Biscuit & Yoghurt	Decorated Iced Sponge & Custard 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.

