














WEEK ONE

Week Commencing: 23rd April 2018 / 14th May / 11th June / 2nd July / 3rd September / 24th September / 15th October.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Roast Pork Slice Potato Smiles Baked Beans & Peas	 Pork Meatballs Served in Tomato sauce Diced Potatoes Mixed Vegetables	 Cottage Pie Broccoli & Cauliflower with Gravy	 Pasta Bolognese Garlic Bread Peas & Sweetcorn	Cheese & Tomato Pizza Potato Wedges Seasonal Mixed Salad or Seasonal Vegetables
All Day Breakfast Hash Brown Baked Beans & ½ Baked Tomato	 Vegetarian Sausage Roll Couscous Mixed Vegetables	Pulled Pork in Yorkshire Pudding Roasted Potatoes Broccoli & Cauliflower with Gravy	 Sweet Chilli Chicken with Rice Peas & Sweetcorn	Salmon & Sweet Potato Fish Cake Potato Wedges Seasonal Vegetables
 Macaroni Cheese Baked Beans & Peas	 Quorn Swedish-style Balls Served in Tomato Sauce Diced Potatoes Mixed Vegetables	Cornish Cheese & Onion Pasty Roasted Potatoes Broccoli & Cauliflower with Gravy	Country Bake Creamed Potatoes Peas & Sweetcorn	 Meat Free Sausage with Potato Wedges & Seasonal Vegetables
Ice Cream Tub	 Pineapple Sponge With Custard Sauce Or Bananas in Custard Sauce	 Apple & Cinnamon Bake or Apple Eve Sponge With Custard Sauce	 Cocoa Cookies Or Chocolate Flapjack ** Milk Shake	 Melting Moment Biscuit or Fresh Fruit Salad ** Juice Drink

ALTERNATIVES AVAILABLE DAILY

Seasonal fruit platter / Yeo Valley organic fruit yoghurt / cheese with crackers.

----- Jacket potato / rice / pasta / egg noodles or couscous can be substituted for potatoes. A seasonal salad bar is available to choose from daily.

Ketchup available with selected dishes.

 Denotes freshly prepared dishes.

Menus may change to meet customers' preferences, a promotional event and seasonal variation.

A range of locally sourced products are used when available and all our fish comes from an MSC certified sustainable fishery.

Allergies - please contact your school cook for more information about the content of menu items.

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WEEK TWO

Week Commencing : 30th April 2018 / 21st May / 18th June / 9th July / 10th September / 1st October / 22nd October.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Bacon Steak With Pineapple Chips Baked Beans & Peas	 Beef Lasagne Carrots & Broccoli Served with Garlic Bread	 Roast Pork Slice with Apple Sauce Roast Potatoes Cabbage, Carrots & Gravy	 Beef Grill in a Bun ½ Jacket Potato with Mixed Salad or Mixed Vegetables	 Sausage Meat Plait Or Vegetarian Sausage Roll Potato wedges Peas & Sweetcorn
 BBQ Chicken Breast Chips Baked Beans & Peas	 Roast Chicken Breast with Sage & Onion Stuffing Herby Diced Potatoes Carrots & Broccoli	Traditional Cornish Pasty Roast Potatoes Cabbage & Carrots with Gravy	 Cheesy Jacket Potato With Baked Beans & Mixed Vegetables	Fish Fingers Potato wedges Peas & Sweetcorn
 Quorn Dippers Chips Baked Beans & Peas	 Vegetarian Lasagne with Garlic Bread Carrots & Broccoli	 Macaroni Cheese Carrots & Peas	 Quorn Burger in a Bun Potato Wedges with Mixed Salad or Mixed Vegetables	Cheese & Tomato Pizza with Potato wedges Peas & Sweetcorn
 Iced Bun ** Juice Drink	 Jelly with Tinned Fruit or Crunchy Carrot Cookie	 Chocolate Cake served with Vanilla Sauce Or Fresh Fruit Salad	Ice Cream Sponge Roll.	 Chocolate Oatcake or Cocoa Cookies ** Juice Drink

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WEEK THREE

Week Commencing: 7th May / 4th June / 25th June / 16th July / 17th September / 8th October / 5th November.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Pork Sausages Potato Wedges Peas & Sweetcorn with Gravy</p>	<p>Seaside Style Fillet of Fish Diced Potatoes Sweetcorn & Green Beans with Gravy</p>	<p> Roast Beef with Yorkshire Pudding Roast Potatoes, Broccoli & Carrots with Gravy</p>	<p> Beef Chilli with Rice Carrots & Peas</p>	<p>Cheese & Tomato Pizza Chips Baked Beans or Seasonal Mixed Salad & Coleslaw</p>
<p> Sweet Chilli Chicken with Noodles Peas, Sweetcorn</p>	<p> Chicken Curry with Rice & Naan Bread with Sweetcorn & Green Beans</p>	<p> Paprika Pork Roast Potatoes, Broccoli & Carrots with Gravy</p>	<p> Chicken Breast Savoury Rice Carrots & Peas</p>	<p>Battered Salmon Fillet Chips Baked Beans or Seasonal Mixed Salad & Coleslaw</p>
<p> Vegetarian Sausage Potato Wedges Peas & Sweetcorn with Gravy</p>	<p> Cheesy Whirl With Diced Potatoes Sweetcorn & Green Beans</p>	<p> Quorn Fillet with Yorkshire Pudding Roast Potatoes Broccoli & Carrots & Gravy</p>	<p> Vegetarian Curry Served with Savoury Rice Carrots & Peas</p>	<p>Vegetable Nuggets Chips Baked Beans or Seasonal Mixed Salad & Coleslaw</p>
<p> Chocolate Shortbread Or Raspberry Mousse Slice ** Juice Drink</p>	<p> Lancashire Biscuits Or Fruit Cookies ** Milk Shake</p>	<p> Fruit Crumble Served with Custard sauce</p>	<p>Iced Fruit Smoothie</p>	<p> Shortbread Finger Or Fresh Fruit Salad ** Juice Drink</p>

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