

















# WEEK ONE

Week commencing: 8<sup>th</sup> March 2021 – 22<sup>nd</sup> March – 5<sup>th</sup> April – 19<sup>th</sup> April – 3<sup>rd</sup> May – 17<sup>th</sup> May – 31<sup>st</sup> May – 14<sup>th</sup> June – 28<sup>th</sup> June – 12<sup>th</sup> July

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Pork Meatballs in Gravy with Mashed Potato and Mixed vegetables	 Cottage Pie Made With FA Minced Beef with Sliced Carrots Gravy	 Roast Chicken Breast Roast Potatoes Cauliflower and Broccoli with Gravy	 Lasagne made with FA Minced Beef Diced Potatoes Green Beans	 Cheese & Tomato Pizza (V) Chipped Potatoes Peas or Baked Beans Tomato Ketchup
Kentucky style Burger (V) with Mashed Potato and Mixed Vegetables	 Tomato Pasta Bake with Cheesy Topping. (V) Served with Garlic Bread, with Sliced Carrots	 Quorn Fillet (V) Roast Potatoes Cauliflower and Broccoli with Gravy	 Quorn Curry (V) Naan Bread Rice with Green Beans	 Fish Finger Chipped Potatoes Peas or Baked Beans Tomato Ketchup
 Filled Jacket Potato	 Filled Jacket Potato	 Filled Jacket Potato	 Filled Jacket Potato	 Filled Jacket Potato
Individual Tub of Ice Cream. Or Fresh Fruit	 Pineapple Sponge With Custard Sauce Or Fresh Fruit	Dinky Doughnut Balls with Mandarins Or Fresh Fruit	Fruit Jelly Or Fresh Fruit	 Iced Sponge Cake Or Fresh Fruit

## ALTERNATIVES AVAILABLE DAILY

Seasonal fruit platter / Yeo Valley organic fruit yogurt.  
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.

MSC - C - 50678



# WEEK TWO

Week commencing 15<sup>th</sup> March 2021 – 29<sup>th</sup> March 12<sup>th</sup> April – 26<sup>th</sup> April – 10<sup>th</sup> May – 24<sup>th</sup> May – 7<sup>th</sup> June – 21<sup>st</sup> June – 5<sup>th</sup> July – 19<sup>th</sup> July


MONDAY


TUESDAY

WEDNESDAY


THURSDAY


FRIDAY


 Pork & Beef Sausages  
Mashed Potatoes  
with  
Garden Peas  
and  
Gravy


 Pasta Bolognaise (V)  
with  
Mixed Vegetables


 Roast Pork  
with  
Roast Potatoes  
Broccoli and Cauliflower  
and Gravy

 Sweet Chilli Chicken  
Potato Smiles  
Sweetcorn


 Cheese & Tomato Pizza (V)  
Chipped Potatoes  
Baked Beans  
or Peas

 Vegetarian Sausage Roll  
With (V)  
Mashed Potatoes  
Garden Peas and Gravy

 Cheese Whirl (V)  
With  
Skin on Wedges  
and  
Mixed Vegetables

 Quorn Roast  
with  
Roast Potatoes  
Broccoli and Cauliflower  
and Gravy


 Macaroni Cheese (V)  
Garlic Bread  
Served with  
Sweetcorn


 MSC Fish Goujons  
Or  
MSC Battered Salmon Fillet  
with  
Chipped Potatoes  
Baked Beans or Garden Peas

 Filled Jacket Potato

 Filled Jacket Potato


 Filled Jacket Potato

 Filled Jacket Potato


 Filled Jacket Potato

Lemon and Raisin Oat Cookie  
Or  
Fresh Fruit

Iced Fruit Smoothie  
or  
Banana Custard  
or  
Fresh Fruit

 Jam Sponge  
served with  
Custard Sauce  
Or  
Fresh Fruit

 Cocoa Cookie.  
Or  
Fresh Fruit

 Ice Cream Roll  
Or  
Fresh Fruit Salad

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