

WEEK ONE


FRESH COOK –CRANMORE - Week Commencing: 22nd February 2021 / 15th March / 19th April / 10th May / 7th June / 28th June / 6th September / 27th September

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Pork Meatballs in Gravy with Potato Wedges Mixed vegetables & Broccoli	 Cottage Pie Made With Organic Minced Beef Sliced Carrots Seasonal Cabbage Gravy	 Roast Chicken Breast Roast Potatoes Cauliflower & Peas with Gravy	 Lasagne made with Organic Minced Beef Diced Potatoes Green Beans & Sweetcorn	Cheese & Tomato Pizza (V) Chipped Potatoes Peas or Home-made Coleslaw Tomato Ketchup
Vegetarian Sausage Roll (V) with Potato Wedges Mixed vegetables & Broccoli	 Tomato Pasta Bake with Cheesy Topping. (V) Served with Garlic Bread, Sliced Carrots Corn On The Cob.	 Quorn Fillet (V) Roast Potatoes Cauliflower & Peas with Gravy	Country Bake (V) Diced Potatoes Green Beans & Sweetcorn	MSC Jumbo Fish Finger Chipped Potatoes Peas or Home-made Coleslaw Tomato Ketchup
 Filled Jacket Potato	 Filled Jacket Potato	 Filled Jacket Potato	 Filled Jacket Potato	 Filled Jacket Potato
Individual Tub of Ice Cream.	 Apple Flapjack	 Pineapple Pudding With Custard Sauce	Dinky Doughnut Balls with Mandarins	 Melting Moment Biscuits

ALTERNATIVES AVAILABLE DAILY

Seasonal fruit platter / Yeo Valley organic fruit yogurt.
Jacket potato / rice / pasta / egg noodles or couscous can be substituted for potatoes. 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.



WEEK TWO

Week Commencing: 1st March 2021 / 22nd March / 26th April / 17th May / 14th June / 5th July / 13th September / 4th October 2021.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Pork & Beef Sausages Creamed Potatoes Green Beans & Sweetcorn Gravy (V)	 Vegetarian Bolognese (V) with Wholemeal pasta Peas & Broccoli	 Roast Beef with Yorkshire Pudding Roast Potatoes Diced Carrots & Mixed Vegetables with Gravy	 Sweet Chilli Chicken Served with Egg Noodles Sweetcorn & Broccoli	Cheese & Tomato Pizza Chipped Potatoes Baked Beans & Mixed Salad
 Meat Free Sausage (V) Creamed Potatoes Green Beans & Sweetcorn Gravy	 Vegetarian Cottage Pie (V) Peas & Broccoli served with Gravy	 Vegetarian Quorn Curry with Boiled Rice (V) Served with a Naan Bread Diced Carrots & Mixed Vegetables	 Macaroni Cheese (V) Sweetcorn & Broccoli	MSC Fish Goujons Chipped Potatoes Baked Beans & Mixed Salad
 Filled Jacket Potato	 Filled Jacket Potato	 Filled Jacket Potato	 Filled Jacket Potato	 Filled Jacket Potato
Iced Fruit Smoothie	 Homemade Carrot Cake Served with Vanilla Sauce	 Apple Eve Sponge served with Custard Sauce	 Brownie Biscuit.	 Cinnamon Cake

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WEEK THREE

Week Commencing: 8th March 2021 / 29th March / 3rd May / 24th May / 21st June / 12th July / 20th September / 11th October 2021.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Beef Burger in a Homemade Roll Diced Potatoes Corn on the Cob & Mixed Vegetables Tomato Ketchup	 Chicken Curry with Boiled Rice, Naan Bread Sliced Carrots & Broccoli	 Roast Pork Loin with Apple Sauce Roast Potatoes, Cauliflower & Cut Green Beans Gravy	 Chicken & Leek Pie Creamed Potato Seasonal Cabbage Diced Carrots Gravy	Cheese & Tomato Pizza (V) Potato Smiles Peas & Sweetcorn Tomato Ketchup
 Kentucky Style Burger (V) in a Homemade Roll Diced Potatoes Corn on the Cob & Mixed Vegetables, Tomato Ketchup.	 Vegetable Lasagne (V) Potato Wedges Sliced Carrots & Broccoli	 Cheese Whirl (V) Diced Potatoes Cauliflower & Cut Green Beans	 Vegetarian Quorn Curry Boiled Rice (V) & Naan Bread Diced Carrots & Sweetcorn.	MSC Battered Salmon Fillet Potato Smiles Peas & Sweetcorn Tomato Ketchup
 Filled Jacket Potato	 Filled Jacket Potato	 Filled Jacket Potato	 Filled Jacket Potato	 Filled Jacket Potato
 Homemade Fruit Muffin	Ice Cream Sponge Roll	 Chocolate & Pear Sponge Served with Custard Sauce	 Lancashire Biscuit	 Apple Crumble Served with Custard Sauce

ALTERNATIVES AVAILABLE DAILY

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