

# WEEK ONE

Week Commencing: 7<sup>th</sup> March 2022, 28<sup>th</sup> March 2022, 2nd May 2022, 23<sup>rd</sup> May 2022, 20<sup>th</sup> June 2022, 11<sup>th</sup> July 2022, 8<sup>th</sup> September 2022, 29<sup>th</sup> September 2022, 20<sup>th</sup> October 2022

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Lamb Lasagne	 Mild Beef Korma	Roast Shoulder of Pork & Gravy	 Chicken & Sweetcorn Pie	Oven Baked Fish Fingers
Quorn Goujons in a Wrap (V)	 Cheese Whirl	 Mixed Bean Casserole (V)	 Vegetable Packed Lasagne (V)	Cheese & Tomato Pizza (V)
Oven Baked Potato Wedges New Potatoes Baked Beans Sweetcorn Mixed Salad of the Season Tomato Bread	Fluffy Rice 1/2 Jacket Potato Broccoli Florets Vegetable Medley Mixed Salad of the Season Garlic Bread	Roast Potatoes Crushed Potatoes with Onion Shredded Spring Cabbage Peas & Sweetcorn Mixed Salad of the Season Wholemeal Bread	Creamy Mashed Potato Pasta Oven Roasted Vegetables Carrots Mixed Salad of the Season Twin Bread	Chunky Chips Potato Cake Baked Beans Peas Mixed Salad of the Season White Bread
 Peach Marble Sponge & Vanilla Sauce Fruit Yoghurt Seasonal Fresh Fruit Platter.	 Chocolate Beet Cake & Chocolate Sauce Fruit Yoghurt Seasonal Fresh Fruit Platter	 Oaty Apricot Crumble & Custard Fruit Yoghurt Seasonal Fresh Fruit Platter	Creamy Rice with Fruit Compote Fruit Yoghurt Seasonal Fresh Fruit Platter	Strawberry Mousse Fruit Yoghurt Seasonal Fresh Fruit Platter

## AVAILABLE DAILY

Seasonal Fruit Platter, Fresh Salad Bar, Home Baked Breads and Freshly Made Yoghurts available daily in addition to the above Menu offering.



 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 seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org)

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


MSC-C-54995



Fresh Cook

# WEEK TWO

Week Commencing: 14<sup>th</sup> March 2022, 4<sup>th</sup> April 2022, 9<sup>th</sup> May 2022, 6<sup>th</sup> June 2022, 27<sup>th</sup> June 2022, 18<sup>th</sup> July 2022, 15<sup>th</sup> September 2022, 6<sup>th</sup> October 2022

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Spaghetti Bolognese	Oven Baked Sausages	Roast Chicken and Gravy	Pork & Carrot Meatballs with Pasta	Oven Baked Fish with a Crispy Crumb
Vegetarian Bolognese	Vegetarian Pizza (V)	 Macaroni Cheese (V)	 Mexican Vegetable Fajitas (V)	Vegetable Nuggets (V)
Jacket Potato Pasta Carrot Batons Peas Mixed Salad of the Season Garlic Bread	Oven Baked Potato Wedges Savoury Rice, Oven Roasted Vegetables Broccoli Florets Mixed Salad of the Season Herb Bread	Roast Potatoes Creamy Mashed Potato Chunky Carrots Vegetable Medley Mixed Salad of the Season Wholemeal Bread	Boiled Potatoes Potato Cake Sweetcorn Peas Mixed Salad of the Season Twin Bread	Chunky Chips Crushed Potatoes Baked Beans Fruity Summer Coleslaw Mixed Salad of the Season White Bread
 Jam Crumble Bar & Custard Fruit Yoghurt Seasonal Fresh Fruit Platter	Jelly & Ice Cream Fruit Yoghurt Seasonal Fresh Fruit Platter	 Chocolate Sponge with Chocolate Sauce Apple Flapjack with Vanilla Sauce Fruit Yoghurt Seasonal Fresh fruit Platter	 Fruit Yoghurt Seasonal Fresh Fruit Platter	Chocolate & Vanilla Mousse Fruit Yoghurt Seasonal Fresh Fruit Platter

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# WEEK THREE

Week Commencing: 21<sup>st</sup> March 2022, 25<sup>th</sup> April 2022, 16<sup>th</sup> May 2022, 13<sup>th</sup> June 2022, 04<sup>th</sup> July 2022, 5<sup>th</sup> September 2022, 22<sup>nd</sup> September 2022, 13<sup>th</sup> October 2022

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 All Day Breakfast	Chicken Tikka Wrap	Roast Chicken & Gravy	 Ham Pizza	Oven Baked Fish Fingers
 Vegetarian All Day Breakfast (V)	 Tomato Pasta (V)	Quorn Dippers (V)	Cheese and Tomato Pizza	 Spanish Omelette (V)
Oven Baked Potato Wedges Pasta Broccoli Vegetable Medley Mixed Salad of the Season Tomato Bread	Savoury Rice Boiled Potatoes Peas Coleslaw Mixed Salad of the Season White Bread	Roast Potatoes Creamed Mashed Potato Shredded Spring Cabbage Fresh Carrot Batons Mixed Salad of the Season Twin Bread	Pasta Herb Diced Potatoes Green Beans Sweetcorn Mixed Salad of the Season Wholemeal Bread	Chunky Chips Homemade Potato Wedges Baked Beans, Vegetable Sticks Mixed Salad of the Season Herb Bread
 Homemade Carrot Cake Fruit Yoghurt Seasonal Fresh Fruit Platter	 Chocolate Shortbread & Chocolate Sauce Fruit Yoghurt Seasonal Fresh Fruit Platter	 Chocolate & Vanilla Cookie Fruit Yoghurt Seasonal Fresh Fruit Platter	Strawberry Fruit Smoothie Fruit Yoghurt Seasonal Fresh Fruit Platter	Mixed Fruit Jelly Fruit Yoghurt Seasonal Fresh Fruit Platter

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