

Menu - Spring Term 2019

Week one	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch	Vegetable lasagne and garlic bread	Beef burgers with homemade chips and beans	Slow cooked pork casserole and new potatoes	Jacket Potato with tuna and salad	Chicken fajitas and sweet potato chips
Pudding	Marshmallow pops	Jelly	Fruit salad	Jam coconut sponge	Trifle

Week Two	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch	Sweet and Sour Chicken & Rice	Vegetable Korma, Rice & Poppadum's	Spaghetti Bolognese	Sliced Ham, Home made chips and beans	Fish in tomato & Basil Sauce, Mash and Veg
Pudding	Cookies	Fruity Yoghurt	Chocolate Banana Sticks	Strawberry Mousse	Rainbow Rice Krispie Cakes

WEEK THREE	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch	Fishy pasta bake and side salad	Pulled chicken burgers, potato bites and peas	Mixed vegetable risotto	Cottage pie with creamed potato and seasonal veg	Hot dogs with potato bites and veg sticks
Pudding	Brownies	Apple Pie and Custard	Biscuit wands	Banana cake	Strawberries and cream

WEEK FOUR	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch	Sausage with Mash, Peas and Gravy	Cod and Leek crumble with seasonal veg	Roast Chicken, Roast Potato's and Veg	Vegetable ratatouille and dipping bread	Cuban shredded beef and vegetable rice
Pudding	Bread and butter pudding	Various cheese cakes	Ice Cream	Fruit scones	Swiss roll

WEEK FIVE	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch	Beef bourguignon & New Potatoes	Roast pork, roast potatoes, Veg and gravy	Sweet potato & Mackerel Patties with Veg	Chicken Chow Mein & Prawn Crackers	Vegetarian Sausages, Mash and Sweetcorn
Pudding	Hot cross buns	Ice cream	Fruit & yogurt	Flap Jack	Raspberry and white chocolate muffins

PLEASE NOTE: INGREDIENTS WILL BE SUBSTITUTED TO CATER FOR ANY DIETRY REQUIREMENTS, WHERE AN ALTERNATIVE INGREDIENT IS NOT AVAILABLE A DIFFERENT SUITABLE DISH WILL BE OFFERED.

C - Celery G - Cereals containing Gluten E-Eggs F-Fish D - Milk & Dairy Fr-Fruit

M - Mustard N-Seeds, Peanuts & nuts S-Soya SD - Sulphur Dioxide