




# WEEKLY MENU 3



Weeks beginning 20<sup>th</sup> January, 10<sup>th</sup> February, 10<sup>th</sup> & 31<sup>st</sup> March, 2025

Dish	Monday	Tuesday	Wednesday	Thursday 	Friday
<b>Traditional</b>	Breaded Chicken Breast Fillet Potato Wedges Broccoli Diced Carrots	Lasagne Homemade Garlic Bread Mixed Vegetables	Beef Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Homemade Pizza Potato Wedges Baked Beans	Fish Cake Oven Baked Chips Mushy Peas Baked Beans
<b>Popular</b>	Baked Jacket Potato with Tuna	Fish Fillet Fingers Baked Jacket Potato Spaghetti Hoops	Salmon & Sweet Potato Fishcake Roasted Potatoes Baked Beans Sweetcorn	Cornbeef Pie, Creamed Potatoes, Broccoli, Diced Carrots	
<b>Vegetarian</b>	Baked Jacket Potato with Cheese or Baked Beans	Quorn Lasagne Homemade Garlic Bread Mixed Vegetables	Quorn Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Quorn Vegan Dippers Potato Wedges Baked Beans	Mini Cheese Slice Oven Baked Chips Mushy Peas Baked Beans
<b>Sandwich Selection</b>	Egg Mayonnaise Baked Jacket Potato	Roast Ham Baked Jacket Potato	Cheese Roasted Potatoes	Egg Mayonnaise Potato Wedges	Tuna Oven Baked Chips
<b>Dessert</b>	Eve's Pudding & Custard Sauce Iced Bun Homemade Biscuit & Fresh Fruit	Creamy Rice Pudding with Jam Sauce Cup Cake Homemade Biscuit & Fresh Fruit	Chocolate Chip Sponge & Custard Sauce Jelly Homemade Biscuit & Fresh Fruit	Jam Roly Poly & Custard Sauce Crispy Cake Homemade Biscuit & Fresh Fruit	Jam Sponge & Custard Sauce Ice Cream Homemade Biscuit & Fresh Fruit

**Available daily – Salad bar, milk and drinking water**

All our menus are compliant with the School Food Standards - we only serve farm assured meat, MCS fish and free range eggs. Low fat milk. If you require advice regarding allergens, please contact the School Catering Supervisor.

