



# WEEKLY MENU 2

Weeks beginning 8<sup>th</sup> & 29<sup>th</sup> September, 20<sup>th</sup> October, 17<sup>th</sup> November & 8<sup>th</sup> December, 2025

Dish	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Traditional</b>	Homemade Pizza Roasted Potatoes Garden Peas Baked Beans	Chicken Curry & Rice Mixed Vegetables	Spaghetti Bolognaise Homemade Garlic Bread Broccoli Carrots	Beef Burger in a Bun Roasted Potatoes Spaghetti Hoops Sweetcorn	Fish Goujons Oven Baked Chips Garden Peas Baked Beans
<b>Popular</b>		Mini Cheese Slice Baked Jacket Potato Spaghetti Hoops	Sausage Roll Potato Wedges Baked Beans	Salmon & Sweet Potato Fishcake Roasted Potatoes Spaghetti Hoops Sweetcorn	
<b>Vegetarian</b>	Macaroni Cheese Homemade Herby Bread Garden Peas	Diced Quorn Curry & Rice Mixed Vegetables	Quorn Bolognaise Homemade Garlic Bread Broccoli & Carrots	Quorn Burger in a Bun Roasted Potatoes Spaghetti Hoops Sweetcorn	Cheese Quiche Oven Baked Chips Garden Peas Baked Beans
<b>Sandwich Selection</b>	Egg Mayonnaise Roasted Potatoes	Roast Ham Baked Jacket Potato	Tuna Mayonnaise Potato Wedges	Cheese Baked Jacket Potato	Tuna Mayonnaise Oven Baked Chips
<b>Dessert</b>	Vanilla Sponge & Custard Sauce Choc Chip Cookie Homemade Biscuit & Fresh Fruit	Chocolate Crunch & Custard Sauce Decorated Iced Sponge Homemade Biscuit & Fresh Fruit	Pineapple Upside Down Cake & Custard Sauce Cup Cake Homemade Biscuit & Fresh Fruit	Jam Sponge & Custard Sauce Jelly Homemade Biscuit & Fresh Fruit	Creamy Rice Pudding & Jam 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.

