



# WEEKLY MENU 3

Weeks beginning 15<sup>th</sup> September, 6<sup>th</sup> October, 3<sup>rd</sup> & 24<sup>th</sup> November & 15<sup>th</sup> December, 2025

Dish	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Traditional</b>	Breaded Chicken Breast Fillet Potato Wedges Garden Peas Baked Beans	Pork & Carrot Meatballs in Tomato Sauce Homemade Garlic Bread Broccoli & Carrots	Minced Beef & Dumplings Creamed Potatoes Cauliflower Diced Swede	Homemade Pizza Potato Wedges Baked Beans	Harry Ramsden Fish Fillet Oven Baked Chips Mushy Peas & Baked Beans
<b>Popular</b>	Fish Star Potato Wedges Garden Peas Baked Beans	Corned Beef Pie Creamed Potatoes Broccoli & Carrots	Sausage in a Bun Roasted Potatoes Spaghetti Hoops		Baked Jacket Potato with Tuna
<b>Vegetarian</b>	Vegan Dippers Potato Wedges Garden Peas Baked Beans	Vegan Meatballs in Tomato Sauce Homemade Garlic Bread Broccoli & Carrots	Quorn Sausage in a Bun Roasted Potatoes Spaghetti Hoops	Cheese & Onion Roll Potato Wedges Baked Beans	Baked Jacket Potato with Cheese & Baked Beans
<b>Sandwich Selection</b>	Roast Ham Potato Wedges	Cheese Baked Jacket Potato	Tuna Mayonnaise Roasted Potatoes	Egg Mayonnaise Potato Wedges	Tuna Mayonnaise Oven Baked Chips
<b>Dessert</b>	Chocolate Cake & Custard Sauce Iced Bun Homemade Biscuit & Fresh Fruit	Creamy Rice Pudding with Jam Sauce Cup Cake Homemade Biscuit & Yoghurt	Lemon Sponge & Custard Sauce Jelly Homemade Biscuit & Fresh Fruit	Jam Roly Poly & Custard Sauce Crispy Cake Homemade Biscuit & Yoghurt	Cornflake Tart & 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.

