

PRIMARY SCHOOL MENU 2014-15

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK 1	FISH FINGERS CHEESE & POTATO PIE (v) BAKED BEANS CREAMED POTATO CHOCOLATE ORANGE SPONGE & CHOCOLATE CUSTARD	BEEF LASAGNE VEGETABLE LASAGNE (v) GARDEN PEAS / SIDE SALAD GARLIC BREAD YOGURT & DRIED FRUIT	ROAST PORK & APPLE SAUCE BROCCOLI & CHEESE BAKE (v) CARROTS & BROCCOLI CREAMED OR ROAST POTATOES GRAVY FRESH FRUIT PLATTER	HOMEMADE TURKEY CURRY HOMEMADE VEGETABLE CURRY (v) SWEETCORN RICE & NAAN BREAD CHOCOLATE BISCUIT GLASS OF MILK	BBQ CHICKEN WRAP BBQ BEAN WRAP (v) VEGETABLE STICKS & LETTUCE CHIPS / BAKED POTATO OATY FRUIT CRUMBLE & CUSTARD
WEEK 2	PORK SAUSAGE & ONION GRAVY VEGETARIAN SAUSAGE (v) GARDEN PEAS CREAMED POTATO CORNFLAKE FRUIT MUFFIN GLASS OF MILK	CHICKEN CARBONARA OR CHICKEN IN A TOMATO SAUCE HERBY TOMATO PASTA (v) BROCCOLI PASTA STICKY TOFFEE SPONGE & CUSTARD	ROAST TURKEY & STUFFING MINCED QUORN & GRAVY (v) GARDEN PEAS & CARROTS CREAMED POTATO & GRAVY RICE PUDDING WITH PEACHES & RAISINS	LOBSCOWS VEGETABLE HOT POT (v) BREAD ROLL ICE CREAM, PEACHES & CHOCOLATE SAUCE	BREADED SALMON CHEESE AND HALF AN EGG (v) SALAD, COLESLAW & BEETROOT CHIPS / BAKED POTATO LEMON SHORTBREAD & FRUIT PIECES
WEEK 3	BEEF BOLOGNESE QUORN BOLOGNESE (v) SWEETCORN SPAGHETTI & GARLIC BREAD CHEESECAKE & STRAWBERRY COULIS	CHICKEN KORMA VEGETABLE KORMA (v) GARDEN PEAS RICE DANISH ORANGE & MANDARIN SPONGE WITH CUSTARD	ROAST PORK & STUFFING CHEESE & VEGETABLE BAKE (v) CARROTS & CABBAGE CREAMED OR ROAST POTATOES GRAVY KRISPIE SQUARES GLASS OF MILK	COTTAGE PIE QUORN PIE (v) BROCCOLI CREAMED POTATOES CREAM BUNS	FISH FINGERS CHEESE & POTATO PIE (v) GARDEN PEAS CHIPS / BAKED POTATO TOMATO KETCHUP LEMON DRIZZLE CUPCAKE
WEEK 4	BREADED SALMON LEEK & POTATO RISSOLE (v) GARDEN PEAS CREAMED POTATO TOMATO KETCHUP STICKY PINEAPPLE SPONGE & CUSTARD	TURKEY RISOTTO / FRICASSEE VEGETABLE RISOTTO / FRICASSEE(v) SWEETCORN RICE DATE FLAPJACK GLASS OF MILK	ROAST BEEF & GRAVY VEGETARIAN SAUSAGE (v) YORKSHIRE PUDDING CARROTS & BROCCOLI CREAMED OR ROAST POTATOES JELLY & ICE CREAM	PORK AND SAGE PIE VEGETABLE PIE (v) GARDEN PEAS & CABBAGE CREAMED POTATO & GRAVY FRUIT SALAD & DREAM TOPPING	HOMEMADE CHEESE & TOMATO PIZZA BAKED BEANS CHIPS / BAKED POTATO STRAWBERRY ANGEL DELIGHT

A drink of fresh water is available to all at lunchtime. Fruit is available every day as an alternative to the pudding. And side salad as an alternative to the vegetables. Bread (without spread) is available throughout lunch.

Oil free potatoes are offered as an alternative to chips and roast potato. We prepare food from the original ingredients and we do not knowingly use food that has been genetically modified.

We cater for special diets with supporting medical advice. Vegetarian option available on request in advance. Please contact the school Cook in Charge.

Education – Catering : 01286 679195

