



**St. Mary's & Bishopton Redmarshall Menus**

# Weekly Menu 2

9<sup>th</sup> & 30<sup>th</sup> September, 21<sup>st</sup> October, 18<sup>th</sup> November & 9<sup>th</sup> December, 2024 -  
13<sup>th</sup> January & 3<sup>rd</sup> February, 2025

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
<b>Traditional (Red)</b>	Homemade Pizza Whirl (V) Baked Potato Wedges Sweetcorn Baked Beans	Minced Beef & Dumplings Creamed Potatoes Diced Carrots Cauliflower	Beef Burger in a Bun Oven Roasted Potatoes Garden Peas Spaghetti Hoops	Chicken Curry & Rice  Mixed Vegetables	Fish Star Oven Baked Chips Garden Peas Baked Beans
		Minced Quorn & Dumplings (V)	Quorn Burger Bun (V)	Diced Quorn Curry (V)	
<b>Vegetarian Choice (Green)</b>	Penne Pasta in Tomato Sauce (V) Homemade Garlic Bread Sweetcorn	Baked Cheese Roll (V) Baked Jacket Potatoes Sweetcorn	Quorn Dippers (V) Oven Roasted Potatoes Garden Peas Spaghetti Hoops	Jacket Potato filled with Tuna, Cheese (V) or Baked Beans (V) Tossed Salad	Hawaiian Pizza (V) Oven Baked Chips Garden Peas Baked Beans
<b>Sandwich Selection (Black)</b>	Tuna Mayonnaise Sandwich  Baked Potato Wedges	Cheese Sandwich (V) Baked Jacket Potatoes	Tuna & Cucumber Sandwich Oven Roasted Potatoes	Cheese Sandwich (V) Baked Jacket Potatoes	Tuna Sandwich (V) Oven Baked Chips
<b>Desserts</b>	Marble Sponge with Custard Sauce  Angel Whirl Homemade Biscuit Fresh Fruit Bowl	Creamy Rice Pudding with Jam Sauce  Decorated Iced Sponge Homemade Biscuit Yoghurt	Homemade Apple Pie with Custard Sauce  Jelly Homemade Biscuit Fresh Fruit Bowl	Syrup Roly Poly with Custard Sauce  Flapjack Homemade Biscuit Yoghurt	Vanilla Sponge with Custard Sauce  Ice Cream Tub Homemade Biscuit Fresh Fruit Bowl



For allergen information please ask a member of the Catering Team

Salad bar available daily

Fresh juice, milk & water served daily

Daily additional choice: Homemade biscuit & yoghurt