



St. Mary's & Bishopston Redmarshall Menus

Weekly Menu 3

16th September, 7th October, 4th & 25th November & 16th December, 2024 –
20th January & 10th February, 2025

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
Traditional (RED)	Cottage Pie Diced Carrots Broccoli	Breaded Chicken Breast Fillet Oven Roasted Potatoes Garden Peas Sweetcorn	Lasagne Homemade Garlic Bread Tossed Salad	Pork & Carrot Meatballs with Pasta in a Tomato Sauce Mixed Vegetables	Homemade Pizza (V) Oven Baked Chips Garden Peas Baked Beans
			Quorn Lasagne (V)	Quorn Meatballs (V)	
VEGETARIAN (GREEN)	Baked Cheese Roll (V) Oven Baked Potato Wedges Spaghetti Hoops	Macaroni Cheese (V) Homemade Herby Bread Garden Peas Sweetcorn	Pizza Whirl (V) Baked Jacket Potatoes Spaghetti Hoops	Jacket Potato filled with Tuna, Cheese (V) or Baked Beans (V) with Tossed Salad	Quorn Dippers (V) Oven Baked Chips Garden Peas Baked Beans
Sandwich Selection (Black)	Tuna Sandwich (V) Oven Baked Potato Wedges	Tuna & Cucumber Sandwich Oven Roasted Potatoes	Cheese Sandwich (V) Baked Jacket Potatoes	Tuna Mayonnaise Sandwich Baked Jacket Potatoes	Cheese Sandwich (V) Oven Baked Chips
Desserts	Syrup Sponge with Custard Sauce Chocolate Brownie Homemade Biscuit Fresh Fruit Bowl	Oaty Apple Crumble with Custard Sauce Cup Cake Homemade Biscuit Yoghurt	Jam Roly Poly with Custard Sauce Jelly Homemade Biscuit Fresh Fruit Bowl	Cornflake Tart with Custard Sauce Iced Bun Homemade Biscuit Yoghurt	Chocolate Chip Sponge with Custard Sauce Ice Cream 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