



# WEEKLY MENU 2

Weeks beginning 13<sup>th</sup> January, 3<sup>rd</sup> February, 3<sup>rd</sup> & 24<sup>th</sup> March, 2025

Dish	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Traditional</b>	Homemade Pizza Roasted Potatoes Garden Peas Spaghetti Hoops	Mince & Dumplings Creamed Potatoes Green Beans Swede	Spaghetti Bolognese Homemade Garlic Bread Mixed Vegetables	Toad in The Hole Creamed Potatoes Broccoli Diced Carrots	Fish Goujons Oven Baked Chips Garden Peas Baked Beans
<b>Popular</b>		Fish Star Baked Jacket Potato Spaghetti Hoops	Sausage Roll Potato Wedges Baked Beans	Corned Beef Pie Creamed Potatoes Broccoli Diced Carrots	
<b>Vegetarian</b>	Tomato Pasta Bake Homemade Herby Bread Garden Peas	Quorn Mince & Dumplings Creamed Potatoes Green Beans & Swede	Quorn Bolognese Homemade Garlic Bread Mixed Vegetables	Quorn Toad in the Hole Creamed Potatoes Broccoli Diced Carrots	Pizza Whirl Oven Baked Chips Garden Peas Baked Beans
<b>Sandwich Selection</b>	Egg Mayonnaise Roasted Potatoes	Cheese Baked Jacket Potato	Tuna Mayonnaise Potato Wedges	Roast Ham Baked Jacket Potato	Baked Beans Cheese Oven Baked Chips
<b>Dessert</b>	Vanilla Sponge & Custard Sauce Choc Chip Cookie Homemade Biscuit & Fresh Fruit	Apple Pie & Custard Sauce Decorated Iced Sponge Homemade Biscuit & Fresh Fruit	Chocolate Crunch & Custard Sauce Raspberry Bun Homemade Biscuit & Fresh Fruit	Marble 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.

