



# WEEKLY MENU 2

Weeks beginning 5<sup>th</sup> May, 2<sup>nd</sup> June, 23<sup>rd</sup> June & 14<sup>th</sup> July, 2025



Dish	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Traditional</b>	Homemade Pizza Roasted Potatoes Garden Peas Spaghetti Hoops	Chicken Pie Creamed Potatoes Green Beans Swede	Spaghetti Bolognese Homemade Garlic Bread Mixed Vegetables	Pork & Carrot Meatballs in Tomato Sauce with Pasta Sweetcorn	Fish Goujons Oven Baked Chips Garden Peas Baked Beans
<b>Popular</b>		Fish Stars Baked Jacket Potato Spaghetti Hoops	Sausage Roll Potato Wedges Baked Beans	Mini Cheese Slice Baked Jacket Potato Sweetcorn	
<b>Vegetarian</b>	Macaroni Cheese Homemade Herby Bread Garden Peas	Diced Quorn Pie Creamed Potatoes Green Beans & Swede	Quorn Bolognese Homemade Garlic Bread Mixed Vegetables	Vegan Meatballs in Tomato Sauce with Pasta Sweetcorn	Pizza Whirls 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	Tuna Mayonnaise Oven Baked Chips
<b>Dessert</b>	Eve's Pudding & Custard Sauce Choc Chip Cookie Homemade Biscuit & Fresh Fruit	Chocolate Crunch & Custard Sauce Decorated Iced Sponge Homemade Biscuit & Fresh Fruit	Festival Shortcake & Custard Sauce Cup Cake Homemade Biscuit & Fresh Fruit	Vanilla 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.

