



# WEEKLY MENU 3

Weeks beginning 12<sup>th</sup> May, 9<sup>th</sup> June & 30<sup>th</sup> June, 2025

Dish	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Traditional</b>	Breaded Chicken Breast Fillet Potato Wedges Broccoli Diced Carrots	Lasagne Homemade Garlic Bread Mixed Vegetables	Beef Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Homemade Pizza Potato Wedges Baked Beans	Harry Ramsden Fish Fillet Oven Baked Chips Mushy Peas & Baked Beans
<b>Popular</b>	Salmon & Sweet Potato Fishcake Potato Wedges Broccoli Diced Carrots	Fish Fillet Fingers Baked Jacket Potatoes Spaghetti Hoops	Ham & Mushroom Pasta Bake Homemade Cheese Bread Sweetcorn		
<b>Vegetarian</b>	Vegan Dippers Potato Wedges Broccoli Diced Carrots	Quorn Lasagne Homemade Garlic Bread Mixed Vegetables	Quorn Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Baked Jacket Potato with Cheese or Baked Beans	Baked Cheese & Onion Roll Oven Baked Chips Mushy Peas Baked Beans
<b>Sandwich Selection</b>	Cheese  Potato Wedges	Roast Ham  Baked Jacket Potato	Tuna Mayonnaise  Roasted Potatoes	Egg Mayonnaise  Potato Wedges	Tuna Mayonnaise  Oven Baked Chips
<b>Dessert</b>	Chocolate Lime Cake & Custard Sauce Iced Bun Homemade Biscuit & Fresh Fruit	Creamy Rice Pudding with Jam Sauce Cup Cake Homemade Biscuit & Fresh Fruit	Chocolate Chip Sponge & Custard Sauce Jelly Homemade Biscuit & Fresh Fruit	Jam Roly Poly & Custard Sauce Crispy Cake Homemade Biscuit & Fresh Fruit	Oaty Apple Crumble & Custard 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.

