



# WEEKLY MENU 2

Weeks beginning - 12<sup>th</sup> January, 2<sup>nd</sup> February, 2<sup>nd</sup> March & 23<sup>rd</sup> March, 2026



Dish	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Traditional</b>	Margarita Pizza Roasted Potatoes Garden Peas Baked Beans	Spaghetti Bolognaise  Homemade Garlic Bread  Mixed Vegetables	Beef Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Chicken Curry & Rice Mixed Vegetables	Fish Goujons Oven Baked Chips Garden Peas Baked Beans
<b>Popular</b>		Fish Fillet Fingers Potato Wedges  Baked Beans	Salmon & Sweet Potato Fishcake  Roasted Potatoes Baked Beans Sweetcorn	Jacket Potato filled with Tuna	Baked Sausages Oven Baked Chips Garden Peas & Baked Beans
<b>Vegetarian</b>	Tomato Pasta Bake with Homemade Garlic Bread Garden Peas	Spaghetti Bolognaise  Homemade Garlic Bread  Mixed Vegetables	Quorn Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Jacket Potato filled with Cheese Baked Beans	Baked Quorn Sausages Oven Baked Chips Garden Peas & Baked Beans
<b>Sandwich Selection</b>	Cheese  Roasted Potatoes	Tuna Mayonnaise  Potato Wedges	Cheese  Potato Wedges	Roast Ham  Baked Jacket Potato	Cheese  Oven Baked Chips
<b>Dessert</b>	Vanilla Sponge & Custard Sauce Chocolate Brownie Homemade Biscuit & Fresh Fruit	Chocolate Crunch & Custard Sauce Decorated Iced Sponge Homemade Biscuit & Fresh Fruit	Bakewell Tart & Custard Sauce Jelly Whirl Homemade Biscuit & Fresh Fruit	Jam Sponge & Custard Sauce Crispy Cake 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.

