



WEEKLY MENU 3

Weeks beginning - 19th January, 9th February, 9th March & 30th March, 2026



Dish

Monday

Tuesday

Wednesday

Thursday

Friday

Traditional

Breaded Chicken
Breast Fillet
Potato Wedges
Sweetcorn

Corned Beef Pie
Roasted Potatoes
Cabbage & Carrots

Lasagne
Homemade Garlic
Bread
Garden Peas

Homemade Pizza
Potato Wedges
Baked Beans

Harry Ramsden
Fish Fillet
Oven Baked Chips
Garden Peas &
Baked Beans



Popular

Mini Cheese Slice
Potato Wedges
Sweetcorn

Healthy Hotdog in a
Bun
Roasted Potatoes
Baked Beans

Fish Star
Baked Jacket Potato
Garden Peas

Vegetarian

Vegan Dippers
Potato Wedges
Sweetcorn

Quorn Sausage in a
Bun
Roasted Potatoes
Baked Beans

Quorn Lasagne
Homemade Garlic
Bread
Garden Peas

Baked Jacket Potato
with Cheese or
Baked Beans

Macaroni Cheese
Homemade Herby
Bread
Garden Peas

Sandwich Selection

Cheese
Potato Wedges

Tuna Mayonnaise
Roasted Potatoes

Roast Ham
Baked Jacket Potatoes

Cheese
Potato Wedges

Tuna Mayonnaise
Oven Baked Chips

Dessert

Choc Chip Sponge &
Custard Sauce
Iced Bun
Homemade Biscuit &
Fresh Fruit

Creamy Rice Pudding
with Jam Sauce
Cup Cake
Homemade Biscuit &
Yoghurt

Marble Sponge & Custard
Sauce
Jelly
Homemade Biscuit &
Fresh Fruit

Jam Roly Poly &
Custard Sauce
Crispy Cake
Homemade Biscuit &
Yoghurt

Decorated Iced Sponge &
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.

