



# WEEKLY MENU 3

Weeks beginning - 4<sup>th</sup> May, 1<sup>st</sup> June, 22<sup>nd</sup> June, 13<sup>th</sup> July, 2026

Dish	Monday	Tuesday	Wednesday	Thursday	Friday
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<b>Traditional</b>	Breaded Chicken Breast Fillet Potato Wedges Garden Peas	Lasagne Homemade Garlic Bread Sweetcorn	Pork & Carrot Meatballs served with Tomato Sauce Broccoli & Carrots	Homemade Pizza Potato Wedges Baked Beans	Harry Ramsden Fish Fillet Oven Baked Chips Mushy Peas & Baked Beans
<b>Popular</b>	Sausage Roll Potato Wedges Garden Peas	Healthy Hotdog in a Bun Roasted Potatoes Sweetcorn	Salmon & Sweet Potato Fishcake Baked Jacket Potato Broccoli & Carrots		
<b>Vegetarian</b>	Vegan Dippers Potato Wedges Garden Peas	Quorn Sausage in a Bun Roasted Potatoes Baked Beans	Vegan Meatballs served with Tomato Sauce Broccoli & Carrots	Baked Jacket Potato with Cheese or Baked Beans	Mini Cheese Slice Oven Baked Chips Mushy Peas & Baked Beans
<b>Sandwich Selection</b>	Tuna Mayonnaise Potato Wedges	Cheese Roasted Potatoes	Roast Ham Baked Jacket Potatoes	Tuna Mayonnaise Potato Wedges	Cheese Oven Baked Chips
<b>Dessert</b>	Choc Chip Sponge & Custard Sauce Iced Bun Homemade Biscuit & Fresh Fruit	Creamy Rice Pudding with Jam Sauce Cup Cake Homemade Biscuit & Yoghurt	Chocolate 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.

