

All of our meals are prepared and cooked in house, using fresh ingredients where possible. If you have any questions please ask to speak Debbie in the kitchen.



	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch	Beef / Quorn (V) Spaghetti Bolognese	Vegetable Chilli with Wholemeal Rice	Savoury Mince Lamb / Quorn (V) with Cous Cous	Roast Chicken / Quorn (V) with Roast Potatoes and Country Vegetables	Fish Stars with Homemade Wedges & Sweetcorn
Pudding	Fruit Yoghurt	Jelly	Fresh Fruit	Ice Cream	Oat Biscuits
Tea	Hot Dog / Veggie Dog with homemade tomato sauce and fresh vegetables	Pasta Bake with Sweetcorn	Vegetable Curry and Wholemeal Rice	Pizza Pinwheels with Carrot and Cucumber Sticks	Jacket Potatoes with Beans / Cheese
Pudding	Ginger Biscuit	Fresh Fruit	Banana Buns	Shortbread Biscuit	Fruit Yoghurt

Week commencing: 17/04, 01/05, 15/05, 29/05, 12/06, 26/06, 10/07, 24/07, 07/08, 21/08, 4/9, 18/9

Menu Week 2 – Spring/Summer 2023

	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch	Beef / Quorn (V) Chilli with White Rice	Macaroni Cheese with Peas	Vegetable Meatballs with Cous Cous	Fish Cake with Herby Diced Potatoes & Beans	Fruity Chicken Curry with Wholemeal Rice
Pudding	Oat Biscuit	Ice Cream	Flapjack	Chocolate Brownie	Shortbread Biscuit
Tea	Chicken / Quorn (V) Wraps with Mayo, Carrot & Cucumber Sticks	Vegetable Shepherd's Pie	Jersey Royal Chorizo Tray Bake	Tuna Pasta Bake	Cheese Flan with Herby Potatoes & Salad Bowl
Pudding	Fruit Yoghurts	Fresh Fruit	Fruit Muffins	Ginger Biscuit	Fruit Yoghurt

Week commencing: 24/04, 08/05, 22/05, 05/06, 19/06, 03/07, 17/07, 31/07, 14/08, 28/08, 11/9, 25/9

*All children that have dietary needs are catered for.
All our puddings are homemade and have reduced sugar content of up to 60%*