




# WEEKLY MENU 1

Weeks beginning 28<sup>th</sup> April, 19<sup>th</sup> May, 26<sup>th</sup> June & 7<sup>th</sup> July, 2025



Dish	Monday	Tuesday	Wednesday 	Thursday	Friday
<b>Traditional</b>	Baked Sausages in Gravy Baby Boiled Potatoes Carrots & Green Beans	Chicken Casserole & Dumplings Creamed Potatoes Mixed Vegetables Cauliflower	Homemade Pizza Roasted Potatoes Baked Beans Sweetcorn	Roast Beef with Yorkshire Pudding Creamed Potatoes Broccoli & Swede	Harry Ramsden Fish Fillet Oven Baked Chips Garden Peas & Baked Beans
<b>Popular</b>	Baked Jacket Potato with Tuna	Fish Fillet Fingers Potato Wedges Spaghetti Hoops			
<b>Vegetarian</b>	Baked Jacket Potato with Cheese or Baked Beans	Quorn Casserole & Dumplings Creamed Potatoes Mixed Vegetables Cauliflower	Cheese Omelette Roasted Potatoes Baked Beans Sweetcorn	Baked Cheese & Onion Roll Baked Jacket Potato Spaghetti Hoops	Penne Pasta in Tomato Sauce Homemade Garlic Bread Garden Peas
<b>Sandwich Selection</b>	Tuna Mayonnaise Baby Boiled Potato	Cheese Potato Wedges	Egg Mayonnaise Roasted Potatoes	Tuna Mayonnaise Baked Jacket Potato	Roast Ham Oven Baked Chips
<b>Dessert</b>	Jam Sponge & Custard Sauce Jelly Whirl Homemade Biscuit & Fresh Fruit	Apple Crumble & Custard Sauce Fruity Muffin Homemade Biscuit & Fresh Fruit	Marble Sponge & Custard Sauce Fruity Cookie Homemade Biscuit & Fresh Fruit	Syrup Roly Poly & Custard Sauce Iced Bun 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.

