



WEEKLY MENU 2

Weeks beginning 5th May, 2nd June, 23rd June & 14th July, 2025

Dish	Monday	Tuesday	Wednesday	Thursday	Friday
Traditional	Homemade Pizza Roasted Potatoes Garden Peas Spaghetti Hoops	Chicken Pie Creamed Potatoes Green Beans Swede	Spaghetti Bolognese Homemade Garlic Bread Mixed Vegetables	Pork & Carrot Meatballs in Tomato Sauce with Pasta Sweetcorn	Fish Goujons Oven Baked Chips Garden Peas Baked Beans
Popular		Fish Stars Baked Jacket Potato Spaghetti Hoops	Sausage Roll Potato Wedges Baked Beans	Mini Cheese Slice Baked Jacket Potato Sweetcorn	
Vegetarian	Macaroni Cheese Homemade Herby Bread Garden Peas	Diced Quorn Pie Creamed Potatoes Green Beans & Swede	Quorn Bolognese Homemade Garlic Bread Mixed Vegetables	Vegan Meatballs in Tomato Sauce with Pasta Sweetcorn	Cheese Quiche Oven Baked Chips Garden Peas Baked Beans
Sandwich Selection	Egg Mayonnaise Roasted Potatoes	Cheese Baked Jacket Potato	Tuna Mayonnaise Potato Wedges	Roast Ham Baked Jacket Potato	Tuna Mayonnaise Oven Baked Chips
Dessert	Eve's Pudding & Custard Sauce Choc Chip Cookie Homemade Biscuit & Fresh Fruit	Chocolate Crunch & Custard Sauce Decorated Iced Sponge Homemade Biscuit & Fresh Fruit	Festival Shortcake & Custard Sauce Cup Cake Homemade Biscuit & Fresh Fruit	Vanilla Sponge & Custard Sauce Jelly 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.

