

Summer Menu 2022

Monday

Tuesday

Wednesday

Thursday

Friday

WEEK ONE

18 April
9 May
30 May
20 June
11 July

Option 1	Cheese and Tomato Pizza	Spaghetti Bolognaise	Roast Beef, Roast Potatoes & Gravy	Beefburger in a bun with Jacket Wedges and tomato Sauce	Breaded Fish with Chips & Tomato Sauce
Option 2	Spanish Omelette with New Potatoes	Quorn Spaghetti Bolognaise	Vegetable Wellington with Roast Potatoes & Gravy	Vegan Burger in a bun with Jacket Wedges	Vegan Mexican Roll with Chips & Tomato Sauce
Vegetables	Cucumber Rainbow Slaw	Green Beans Mixed Peppers	Cabbage Broccoli	Broccoli Sweetcorn	Peas Baked Beans
Dessert	Carrot & Courgette Cake with Custard	Lemon Drizzle Cake	Fresh Fruit & Ice Cream	Chocolate & Beetroot Brownie with Chocolate Sauce	Fresh Fruit, Yoghurt Station

Available Daily:
Freshly cooked jacket potatoes with a choice of fillings

Fresh Wholemeal and other flavoured Bread baked on site daily

Fresh salad selection

WEEK TWO

25 April
16 May
6 June
27 June
18 July

Option 1	Macaroni Cheese	Sausage Roll & Potato Wedges	Roast Chicken, Roast Potatoes, Stuffing & Gravy	DELI DAY Baguette or Wraps with a choice of filling i.e Ham, Cheese or Tuna with Homemade Tomato Soup	Fishfingers with Chips & Tomato Sauce
Option 2	Sweet and Sour Noodles	Mexican Vegetarian Sausage Roll & Potato Wedges	Roast Quorn, Roast Potatoes, Stuffing, & Gravy	As above	Cheese & Bean Pasty with Chips
Vegetables	Sweetcorn Cauliflower	Sweetcorn Mixed Peppers	Carrots Peas	Variety of Mixed Salads & Potato Salad & Coleslaw	Peas Baked Beans
Dessert	Apple & Berry Crumble with Ice Cream	Vanilla Shortbread	Fresh Fruit & Yoghurt Station	Ice Cream	Apple, Cheese & Crackers

ALLERGY INFORMATION:

If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination.

WEEK THREE

2 May
23 May
13 June
4 July

Option 1	Cheese and Tomato Pasta	Chicken Fajitas with Rice	Roast Chicken Roast Potatoes & Gravy	Pork Sausage Hot Dog with Potato Wedges	Fish in Batter with Chips & Tomato Sauce
Option 2	Falafel with Lemon & Herb Couscous	Vegetable Enchiladas with Rice	Lentil & Basil Puff Pastry, Roast Potatoes & Gravy	Vegan Sausage Hot Dog with Potato Wedges	Cheese & Red Pepper Frittata with Chips & Tomato Sauce
Vegetables	Green Beans Carrot & Beetroot Slaw	Coleslaw Sweetcorn	Carrot Broccoli	Sweetcorn Tomato Salsa	Peas Baked Beans
Dessert	Strawberry Jam Sponge	Raspberry Jelly	Fresh Fruit & Yoghurt Station	Iced Sponge Cake	Chocolate Shortbread