









WEEK ONE

Week Commencing: 31st October 2022, 21st November 2022, 12th December 2022, 16th January 2023, 6th February 2023, 6th March, 27th March 2023

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Beef Lasagne	Beef Burger in a Bun	 Roast Pork & Gravy	 Chicken Curry	Oven Baked Fish Fingers
 Vegetable lasagne (V)	Quorn Pattie Burger in Bun	 Quorn Roast (V)	Vegetarian Sausage Roll (V)	Cheese & Tomato Pizza (V)
Diced Potatoes	Oven Baked Wedges	Roast Potatoes	Rice	Chunky Chips
Broccoli Carrots	Baked Beans Coleslaw	Green Beans Baton Carrots	Peas	Baked Beans
Mixed Salad of the Season Garlic Bread	Mixed Salad of the Season Tomato Bread	Mixed Salad of the Season Wholemeal Bread	Mixed Salad of the Season Sweetcorn Twin Bread	Mixed Salad of the Season Peas White Bread
Chocolate Ice Cream Roll Fruit Yoghurt Seasonal Fresh Fruit Platter.	 Apple Crumble & Custard Fruit Yoghurt Seasonal Fresh Fruit Platter	 Crunchy Carrot Cookie Fruit Yoghurt Seasonal Fresh Fruit Platter	 Chocolate Cake & Custard Fruit Yoghurt Seasonal Fresh Fruit Platter	Strawberry and Vanilla Mousse Fruit Yoghurt Seasonal Fresh Fruit Platter

Jacket Potatoes with Filling, Freshly Made Sandwiches and Wraps, Seasonal Fruit Platter, Fresh Salad Bar, Home Baked Breads and Freshly Made Yoghurts available daily in addition to the above Menu offering.

AVAILABLE DAILY

 Denotes freshly prepared dishes.

Menus may change to meet customers' preferences, a promotional event and seasonal variation.

A range of locally sourced products are used when available and seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org

Allergies - please contact your school cook for more information about the content of menu items.



MSC-C-54995



Fresh Cook