











WEEK THREE

Week Commencing: 14th November 2022, 5th December 2022, 9th January 2023, 30th January 2023, 27th February 2023, 20th March 2023

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Chicken Tikka Masala	Chicken Wrap	 Roast Beef & Gravy	 All Day Breakfast	Oven Baked Fish Fingers
 Sweet Potato & Lentil Curry (V)	Quorn Goujon Wrap (V)	 Tomato Basil Pasta (V)	 Meat Free All Day Breakfast (V)	Cheese & Tomato Pizza (V)
Savoury Rice Naan Bread Green Beans Mixed Salad of the Season Tomato Bread	Oven Baked Potato Wedges Corn on the Cob Coleslaw Mixed Salad of the Season White Bread	Roast Potatoes Broccoli Florets Roast Parsnips Mixed Salad of the Season Twin Bread	Hash Browns Green Beans Sweetcorn Mixed Salad of the Season Wholemeal Bread	Chunky Chips Baked Beans Peas Mixed Salad of the Season Herb Bread
 Ice Buns Fruit Yoghurt Seasonal Fresh Fruit Platter	 Vanilla Shortbread with Vanilla Sauce Fruit Yoghurt Seasonal Fresh Fruit Platter	 Orange Firecracker Cake & Custard Fruit Yoghurt Seasonal Fresh Fruit Platter	 Melting Moments Biscuits Fruit Yoghurt Seasonal Fresh Fruit Platter	Fruit Smoothie Fruit Yoghurt Seasonal Fresh Fruit Platter

AVAILABLE DAILY

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.

 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