

WEEK ONE

Week commencing: 22nd February

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Pork and Beef Sausages Mashed Potato Green Beans	Chicken Tikka Curry With Rice & Naan Bread	Beef Burger in a Bun Potato Wedges Peas	Roast Chicken Roast Potatoes & Sweetcorn Gravy	Cheese and Tomato Pizza, Chips and Baked Beans
Vegetarian Sausage Mashed Potato Green Beans	Macaroni Cheese With Garlic Bread & Sweetcorn	Quorn Kentucky in a Burger Potato Wedges Peas	Tomato and Basil Pasta Bake Garlic Bread Sweet Corn	Jumbo Fish Finger, Chips and Baked Beans
Filled Jacket With Baked Beans & Cheese	Filled Jacket With Coleslaw & Cheese	Filled Jacket With Baked Beans & Cheese	Filled Jacket With Tuna Mayonnaise	Filled Jacket With Coleslaw & Cheese
Iced Fruit Smoothie	Ice Cream Tub	Doughnut Balls With Mandarins	Jelly & Fruit	Ice Cream Roll

 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 all our fish comes from an MSC certified sustainable fishery.
Allergies - please contact your school cook for more information about the content of menu items.

MSC - C - 50678



WEEK TWO

Week commencing: 1st March

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Salmon & Sweet Potato Fish Cake Diced Potatoes Peas and Sweetcorn	Chicken Korma Curry Rice Naan Bread	Bacon Steak Potato Wedges Baked Beans	Roast Chicken Roast Potatoes & Green Beans Gravy	Cheese & Tomato Pizza Chips Peas
Vegetarian Sausage Roll Diced Potatoes Peas and Sweetcorn	Vegetarian Korma Curry Rice Naan bread	Macaroni Cheese Baked Beans	Tomato & Basil Pasta Bake Garlic Bread Green Beans	Fish Fingers Chips Peas
Filled Jacket With Tuna Mayonnaise	Filled Jacket With Baked Beans & Cheese	Filled Jacket With Coleslaw & Cheese	Filled Jacket With Baked Beans & Cheese	Filled Jacket With Coleslaw & Cheese
Ice Cream Tub	Doughnut Balls With Mandarins	Jelly & Fruit	Iced Fruit Smoothie	Ice Cream Roll

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