

PRIMARY SCHOOL MENU 2016-17

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK 1	FISH FINGERS CHEESE & POTATO PIE (v) BAKED BEANS CREAMED POTATO CHOCOLATE ORANGE SPONGE & CHOCOLATE CUSTARD	BEEF LASAGNE VEGETABLE LASAGNE (v) GARDEN PEAS GARLIC BREAD JELLY & ICE CREAM	ROAST PORK & APPLE SAUCE OR ROAST LAMB & MINT SAUCE BROCCOLI & CHEESE BAKE (v) CARROTS, BROCCOLI & GRAVY CREAMED OR ROAST POTATOES FRUIT SALAD & DREAM TOPPING	HOMEMADE TURKEY CURRY HOMEMADE VEGETABLE CURRY (v) SWEETCORN RICE & NAAN BREAD JAM SCONE GLASS OF MILK	CHICKEN WRAP BBQ BEAN WRAP (v) SIDE SALAD & BEETROOT CHIPS / BAKED POTATO YOGURT & FRESH FRUIT
WEEK 2	PORK SAUSAGE & ONION GRAVY VEGETARIAN SAUSAGE (v) GARDEN PEAS CREAMED POTATO JAM & CREAM MUFFIN GLASS OF MILK	BEEF BOLOGNAISE QUORN BOLOGNAISE (v) SWEETCORN PASTA STICKY TOFFEE SPONGE & CUSTARD	ROAST BEEF & YORKSHIRE PUDDING VEGETARIAN SAUSAGE (v) CARROTS, PEAS & GRAVY CREAMED OR ROAST POTATOES RICE PUDDING & PEACHES	MINTED LAMB PIE VEGETABLE PIE (v) BROCCOLI CREAMED POTATO & GRAVY KRISPIE SQUARES	SALMON FISHCAKE LEEK & POTATO RISSOLE (v) BAKED BEANS CHIPS / BAKED POTATO CHEESECAKE & STRAWBERRY COULIS
WEEK 3	FISH FINGERS CHEESE & POTATO PIE (v) BAKED BEANS CREAMED POTATO CHOCOLATE BISCUIT GLASS OF MILK	CHICKEN KORMA VEGETABLE KORMA (v) GARDEN PEAS RICE & NAAN BREAD JAM SPONGE & WHITE SAUCE	ROAST PORK & STUFFING CHEESE & VEGETABLE BAKE (v) CARROTS, SWEDE & GRAVY CREAMED OR ROAST POTATOES LIME JELLY & BANANA	COTTAGE / SHEPHERDS PIE QUORN PIE (v) BROCCOLI CREAMED POTATOES OATY BISCUITS	SAUSAGE IN A BUN VEGETARIAN SAUSAGE IN A BUN (v) GARDEN PEAS & TOMATO KETCHUP CHIPS / BAKED POTATO ICE CREAM, PEACHES & CHOCOLATE SAUCE
WEEK 4	BREADED SALMON LEEK & POTATO RISSOLE (v) GARDEN PEAS & SWEETCORN CREAMED POTATO TOMATO KETCHUP DANISH ORANGE & MANDARIN SPONGE WITH CUSTARD	BRAISED BEEF VEGETARIAN CASSEROLE (v) BROCCOLI RICE OR BEEF LOBSCOWS & BREAD ROLL DATE FLAPJACK GLASS OF MILK	ROAST TURKEY & STUFFING MINCED QUORN & GRAVY (v) CABBAGE, CARROTS & GRAVY CREAMED OR ROAST POTATOES SHORTBREAD & FRUIT PIECES	PORK AND SAGE PIE VEGETABLE PIE (v) GARDEN PEAS CREAMED POTATO & GRAVY APPLE CRUMBLE MUFFIN	HOMEMADE CHEESE & TOMATO PIZZA BAKED BEANS CHIPS / BAKED POTATO CHOCOLATE ANGEL DELIGHT WITH MANDARINS

A drink of fresh water is available to all at lunchtime. Fruit is available every day as an alternative to the pudding. And side salad as an alternative to the vegetables. Bread (without spread) is available throughout lunch. Oil free potatoes are offered as an alternative to chips and roast potato. We prepare food from the original ingredients and we do not knowingly use food that has been genetically modified. We cater for special diets and food allergies with supporting medical advice. Vegetarian option available on request in advance. Please contact the school Cook in Charge. **Education – Catering : 01286 679195**

