

Our School Menu Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 1: w/c: 05.09.16, 26.09.16, 17.10.16, 14.11.16, 05.12.16

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Savoury Minced Beef with Pasta	Cottage Pie served with Homemade Jacket Potato Wedges	Chicken Curry with Rice and Chapatti	Roast Pork Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Bites with Baby Baked Potatoes
Dish of the Day 2 (v)	Mediterranean Pasta Bake	Margherita Pizza served with Homemade Jacket Potato Wedges	Vegemince Balls in Tomato Sauce with Pasta	Vegetarian Sausage with Yorkshire Pudding, Roast and Mashed Potatoes	Vegetarian Wrap with Baby Baked Potatoes
Fresh Seasonal Vegetable Selection	Peas and Sweetcorn	Carrots and Broccoli	Peas and Cauliflower	Carrots and Red Cabbage	Baked Beans
Daily Salad Bar Selection					
Salad of the Day	Mixed Salad	Potato Salad	Apple and Celery Salad		Sweetcorn and Mixed Pepper Salad
Oven Baked Jacket Potato	Vegetarian Bolognese (v)	Vegetarian Chilli (v)	Cheese Savoury (v)	Tuna Mayonnaise and Sweetcorn	Coleslaw (v)
Desserts	Peaches with Ice Cream and Fruit Sauce	Sticky Toffee Pudding with Custard	Jelly and Yoghurt	Apple Flapjack	Apple Crumble with Custard

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321



FAIRTRADE



yoghurts & fresh fruit available daily

Free Range Eggs

freshly made

red tractor standards



MSC Fish

UK farm assured meat



local sourcing

INTERNATIONAL CUISINE

All menu items are subject to availability



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Week 2: w/c: 12.09.16, 03.10.16, 31.10.16, 21.11.16, 12.12.16

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Spaghetti Bolognese	Chicken Curry with Rice	Pork Sausage and Mashed Potatoes	Gammon Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish and Chips
Dish of the Day 2 (v)	Vegetable Pizza served with Pasta Salad	Vegetarian Lasagne with Crusty Bread	Omelette with Baby Baked Potatoes	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Vegetable Curry with Chips
Fresh Seasonal Vegetable Selection	Green Beans and Sweetcorn	Cauliflower and Peas	Broccoli and Shredded Cabbage	Carrots and Sweetcorn	Peas or Baked Beans
Daily Salad Bar Selection					
Salad of the Day	Pasta Salad	Sweetcorn Salad	Winter Coleslaw		Rice Salad
Oven Baked Jacket Potato	Tuna and Sweetcorn	BBQ Beans (v)	Vegetable Tikka (v)	Fruity Coleslaw (v)	Cheese (v)
Desserts	Apple Sponge with Custard	Chocolate Ice Cream Roll served with Fresh Fruit Salad	Fruit Crumble with Custard	Cheesecake	Cookie and Orange Juice

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Week 3: w/c: 19.09.16, 10.10.16, 07.11.16, 28.11.16

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken Curry with Rice	Beef Grill in a Bun with Salad Garnish with Homemade Jacket Wedges	Beef Lasagne served with Crusty Bread	Roast Chicken Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Wholemeal Salmon Fillets with Herby Diced Potatoes
Dish of the Day 2 (v)	Vegetarian Pasta Bake	Vegetarian Grill in a Bun with Salad Garnish with Homemade Jacket Wedges	Cheesy Bean Wrap with Baby Baked Potatoes	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Tortilla Pizza served with Herby Diced Potatoes
Fresh Seasonal Vegetable Selection	Peas and Sweetcorn	Broccoli and Carrots	Cauliflower and Peas	Seasonal Cabbage and Carrots	Peas and Baked Beans
Daily Salad Bar Selection					
Salad of the Day	Tomato, Sweetcorn and Pepper Salsa Salad	Cheesy Coleslaw	Curried Rice Salad		Pasta Salad
Oven Baked Jacket Potato	Tuna and Sweetcorn	Vegetarian Bolognese (v)	Cheese (v)	Vegetable Curry (v)	Baked Beans (v)
Desserts	Apple Crumble and Custard	Rice Pudding	Vanilla Ice Cream served with Peaches and Pineapple	Jelly	Chocolate Sponge with Custard

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