

## Spring Menu 2020

| feeding the imagination |            |  |  |   |   |  |
|-------------------------|------------|--|--|---|---|--|
|                         |            | Monday   | Tuesday  | Wednesday   | Thursday  | Friday   |
| Week One                | Option 1   | Sausage, Mashed<br>Potato and Gravy                        | Chicken Curry<br>with Rice   | Roast Chicken with<br>Stuffing, Roast Potatoes<br>and Gravy | Tomato and Vegetable<br>Pasta                             | Fish Fingers/Salmon Fish<br>Fingers with Chips |
|                         | Option 2   | Linda McCartney<br>Sausage, Mashed<br>Potato and Gravy     | Lentil and Sweet Potato<br>Curry with Rice                         | Vegetable Wellington with Roast Potatoes and Gravy          | Macaroni Cheese   | Cheese and Tomato<br>Quiche with Chips         |
|                         | Vegetables | Sweetcorn<br>Cabbage                                       | Cauliflower<br>Broccoli  | Carrots<br>Green Beans                                      | Roasted<br>Vegetables                                     | Baked Beans<br>Sweetcorn                       |
|                         | Dessert    | Upside Down Apple<br>Cake<br>Yoghurt<br>Fresh Fruit        | Cherry Crumble with<br>Custard<br>Yoghurt<br>Fresh Fruit           | Apple Flapjack<br>Yoghurt<br>Fresh Fruit                    | Syrup Sponge with<br>Custard<br>Yoghurt<br>Fresh Fruit    | Fresh Fruit and Yoghurt<br>Station             |
| Week Two                | Option 1   | Cheese and Tomato Pizza with Herby Potatoes                | Sausage Roll with<br>Wedges  | Roast Pork, Roast<br>Potatoes and Gravy                     | Chilli Con Carne with Rice                                | Breaded Fish<br>with Chips                     |
|                         | Option 2   | Chickpea Curry with Rice                                   | Vegan Sausage Roll<br>with Wedges                                  | Quorn Roast with Roast<br>Potatoes and Gravy                | Soya Bolognaise   | Cheese Frittata<br>with Chips                  |
|                         | Vegetables | Sweetcorn<br>Coleslaw                                      | Peas<br>Baked Beans  | Carrots<br>Green Beans                                      | Sweetcorn<br>Broccoli                                     | Baked Beans<br>Peas                            |
|                         | Dessert    | Oaty Pear Crumble<br>and Custard<br>Yoghurt<br>Fresh Fruit | Chocolate Cake with<br>Chocolate Drizzle<br>Yoghurt<br>Fresh Fruit | Apple, Cheese and<br>Crackers<br>Yoghurt<br>Fresh Fruit     | Orange and Lemon<br>Shortbread<br>Yoghurt<br>Fresh Fruit  | Fresh Fruit and Yoghurt<br>Station             |
| Week Three              | Option 1   | Chicken Fajita served with Rice                            | Chicken & Sweetcorn<br>Pie with New Potatoes<br>and Gravy          | Roast Bacon Loin, Roast<br>Potatoes and Gravy               | Cheese and Pepperoni<br>Pizza with Jacket<br>Wedges       | Fish in Batter<br>With Chips                   |
|                         | Option 2   | Vegetable Fajita with Rice                                 | Vegetable Hotpot   | Potato and Courgette<br>Stack with Roast<br>Potatoes        | Cheese and Tomato<br>Pizza with Jacket<br>Wedges          | Tomato Pasta                                   |
|                         | Vegetables | Sweetcorn<br>Broccoli                                      | Swede and Carrot<br>Mash   | Carrots<br>Peas   | Coleslaw<br>Mixed Salad                                   | Baked Beans<br>Sweetcorn                       |
|                         | Dessert    | Oaty Cookie<br>Yoghurt<br>Fresh Fruit                      | Banana Sponge and<br>Custard<br>Yoghurt<br>Fresh Fruit             | Carrot Cake<br>Yoghurt<br>Fresh Fruit                       | Chocolate and Orange<br>Brownie<br>Yoghurt<br>Fresh Fruit | Fresh Fruit and Yoghurt<br>Station             |



Added Plant Power



Vegan



Wholemeal

## Avallable Daily:

- Freshly cooked jacket potatoes with a choice of cheddar cheese, tuna mayonnaise or baked beans

- Bread freshly baked on site daily

- Daily salad selection

## **ALLERGY**

**INFORMATION:** If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of contamination.