

## Spring Menu 2023

feeding the imagination

Feeding the imagination		Monday	Tuesday	Wednesday	Thursday	Friday
<b>Week One</b> 23 <sup>rd</sup> January 2023, 20 <sup>th</sup> February 2023, 13 <sup>th</sup> March 2023	Option 1	Cheese & Tomato Pizza with Wedges 	Beef Lasagne with Garlic Bread 	Roast Turkey, Roast Potatoes & Gravy	<b>Quirky Bird</b> BBQ or Lemon & Herb Chicken or Vegan Quorn with Jollof Rice & Salads 	Fishfingers with Chips & Tomato Sauce
	Option 2	Crunchy Topped Vegetable Bake with New Potatoes 	Wholemeal Vegetable Pasta Bake  	Sweet Potato & Spinach Flan with Roast Potatoes		Mexican Bean Roll with Chips & Tomato Sauce 
	Vegetables	Baked Beans Sweetcorn	Green Salad Green Beans	Cabbage Broccoli	Salad Mixed Vegetables	Peas Baked Beans
	Dessert	Oaty Cookie 	Syrup Snap Biscuit 	Fruit Jelly with Mandarins 	Iced Sponge	Blackberry & Apple Cobbler 
	Or a choice of Yoghurt & Fresh Fruit available daily					
<b>Week Two</b> 30 <sup>th</sup> January 2023, 27 <sup>th</sup> February 2023, 20 <sup>th</sup> March 2023	Option 1	<b>Mac and Cheese Concept</b> 	Pork Sausage Hot Dog with Potato Wedges	Minced Beef & Onion Pie with Roast Potatoes 	Chef's Special Chicken Korma with Rice   	Fishfingers with Chips & Tomato Sauce
	Option 2	A choice of different Mac & Cheese flavours, with meat & vegetarian toppings	Vegan Sausage Hot Dog with Potato Wedges 	Potato and Courgette Layer Bake	Vegetable Wellington with New Potatoes & Gravy 	<b>BEET Burger</b> with Chips & Tomato Sauce 
	Vegetables	Peas Carrots	Baked Beans Sweetcorn	Carrots Cauliflower	Broccoli Mixed Vegetable	Peas Baked Beans
	Dessert	Italian Vanilla Cake with Custard	Pineapple Loaf 	Mixed Fruit Muffins 	Pear Crumble with Custard 	Vanilla Shortbread 
	Or a choice of Yoghurt & Fresh Fruit available daily					
<b>Week Three</b> 16 <sup>th</sup> January 2023, 6 <sup>th</sup> February 2023, 6 <sup>th</sup> March 2023, 27 <sup>th</sup> March 2023	Option 1	Chinese Vegetable Noodles	Spaghetti Bolognese 	Roast Gammon, Roast Potatoes, Stuffing & Gravy	<b>Greek Concept</b> Greek Chicken Pita with Seasoned Wedges or Spinach & Cheese Parcel with Seasoned Wedges	Fishfingers with Chips & Tomato Sauce
	Option 2	Lentil & Sweet Potato Curry with Rice  	Vegan Spaghetti Bolognese 	Vegan Quorn with Stuffing, Roast Potatoes & Gravy 		Cheese & Red Pepper Frittata with Chips & Tomato Sauce
	Vegetables	Broccoli Mixed Vegetables	Sweetcorn Peas	Carrots Cabbage	Green Beans Sweetcorn	Peas Baked Beans
	Dessert	Eves Pudding with Custard	Lemon Cookie	Fruit Platter 	Apple Flapjack  	Cornflake Tart 
	Or a choice of Yoghurt & Fresh Fruit available daily					

-  Added Plant Power
-  Vegan
-  Wholemeal
-  Chef's Special

**Available  
Daily:**

- Freshly cooked jacket potatoes with a choice of fillings tuna, baked beans, cheese
- Bread freshly baked on site daily
- Daily salad selection

**ALLERGY INFORMATION:**

If you would like to know about particular allergens in foods 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 cross contamination.