







MENU

19th Feb to
28th Mar



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Pesto pasta (V)	Ham spaghetti carbonara	Roast chicken, roast potatoes and Yorkshire pudding	Savoury mince and rice	Fish fingers and chips
 Cheese & tomato pizza (V)	Loaded wedges (V)	Butternut squash parcel, roast potatoes & vegetables (VG)	Plant based Burger (VG)	Fishless fingers and chips (VG)
 Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)	Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Peach melba and granola (V)	Chocolate brownie (VG)	Fruit Jelly (VG)	Ginger Cake (V)	A selection of home baking (V)

Fresh fruit is served every day. Seasonal vegetables are available with all meals as well as access to the salad bar along with our homemade bread, baked in your school kitchen. Where possible, we buy locally sourced produce. All our meat is high welfare and our eggs are responsibly sourced and free range. Our spreads and cooking fats are vegan.



Week B





26th Feb 18th Mar



MENU

19th Feb to 28th Mar



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Vegetable fried rice with homemade curry sauce (VG)	All day breakfast	Roast chicken, roast potatoes and Yorkshire pudding	Spaghetti bolognese	Breaded fish and chips
 Cheese & tomato pizza (V)	Mild vegetable masala with rice (VG)	Spring vegetable wellington (VG)	Vegetable fajita (VG)	Vegan sausage, chips and beans (VG)
 Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Pears with chocolate sauce (VG)	Fruity shortbread (VG)	Fruity jelly (VG)	Lemon drizzle cake (V)	A selection of home baking (V)





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MENU

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Roasted vegetable pasta (VG)	Pepperoni quesadilla slice	Toad in the hole with roast potatoes	Chicken korma and rice	Breaded fish and chips
 Cheese & tomato pizza (V)	Vegan meatball spaghetti (VG)	Vegetarian toad in the hole (V)	Vegetable lasagne (V)	Butternut squash and spinach pasty (VG)
 Jacket potato with a selection of toppings	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of topping (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Summer fruit swirl (V)	Apple & oat cookies (VG)	Fruity jelly (VG)	Chocolate marble cake (V)	A selection of home baking (V)

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