

#### AUTUMN WINTER PRIMARY SCHOOL MENU 2016 - WEEK 1

Home made Tuna Pasta Bake served with fresh carrots	Home Made Chinese Chicken	Homemade Fruity Chicken Curry with 50/50 rice		Oven baked Battered Salmon served with
	served with egg noodles  Beef Burger in a bun served with Jacket Wedged Potatoes Garden Peas or Coleslaw	Oven baked Sausage Roll served with \frac{1}{2} Jacket Potato  Garden Peas	Roast Pork Loin served with Creamed & Roast Potatoes Fresh Broccoli or Carrot & Swede Gravy	Chunky Chipped Potatoes Peas or Baked Beans  Oven baked Breaded Chicken Goujons served with Chunky Chipped Potatoes Peas or Beans
Selection of Wholemeal Pizza with various toppings served with Home Made Jacket Wedged Potatoes Coleslaw or Sweetcorn	Spicy bean burger in a 50/50 bun served with Jacket Wedged Potatoes Garden Peas or Coleslaw	Homemade Fruity Vegetarian curry with Quorn and chickpeas served with 50/50 rice	Home Made Macaroni Cauliflower Cheese topped with Tomatoes served with Fresh Broccoli	Home Made Cheese Flan Served with Chunky Chipped Potatoes Peas or Baked Beans
Available daily as a	an alternative: - Filled jacket po	otatoes and a selection of sand	lwiches served with vegetables,	a dessert and drink
	Available Daily:- Ur	nlimited Fresh Salad and Unlim	ited wholemeal bread	
		DESSERTS		Г
Homemade Rice Pudding Compote of Warm Berries	Home made Fruit Sponge served with Custard	Banoffee Pot with Granola	Fresh Fruit Segments Organic Yoghurt	Selection of Cookies
Available daily as		, ,	rt, soreen and cheese & biscuits	available everyday
AA 1		ERVED WITH FRESH MILK OF	R DRINKING WATER 6 <sup>th</sup> Feb, 27 <sup>th</sup> Feb, 20 <sup>th</sup> N	4 4 Oth A

# All homemade dishes contain additional vegetables

If your child has any special dietary requirement please contact the school meals office 01925 443082 This menu may be subject to change due to circumstances beyond our control.



### AUTUMN WINTER PRIMARY SCHOOL MENU 2016 - WEEK 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY			
Oven Baked Pork Sausage Or Oven Baked Vegetarian Sausage served with  Waffles or Mashed Potato Beans and Peas	Home Made Bolognaise Pasta Bake Or Homemade Quorn Bolognaise Pasta Bake Served with seasonal Vegetables	Moroccan Lamb Tagine served with Tabbouleh with coriander and Mixed Peppers and Broccoli	Roast Turkey served with Roast & Creamed Potatoes Fresh Broccoli or Carrots Gravy	Oven baked Tempura Battered Fish served with Chunky Chipped Potatoes Peas or Beans  Oven baked Chicken Chunks served with Chunky Chipped Potatoes or Half Jacket Potato Peas or Beans			
Homemade Fish Pie Served with Garden Peas	Baked Vegetable Frittata served with New Potatoes with rosemary, wholemeal garlic bread, Seasonal Vegetables or salad	Angus Beef burger or Quorn burger in a 50/50 bun Served with  Vegetable sticks, hummus dip, coleslaw and salad	Homemade Mascarpone Wholemeal Pasta Bake Served with Garlic bread Sweetcorn & Garden Peas	Home Made Cheese Flan served with Chunky Chipped Potatoes Coleslaw and Salad			
Available daily as	an alternative: - Filled jacket po	otatoes and a selection of sandw	iches served with vegetables, a	dessert and drink			
	Available Daily:- Ur	nlimited Fresh Salad and Unlimit	ed wholemeal bread				
	T	DESSERT					
Fruit Crumble with Custard	Muffin	Fresh Fruit Segments Organic Yogurt	Warm Sticky Toffee Pudding with Vanilla Ice Cream	Selection of Cookies with Fruit			
Available daily as	s an alternative:- a selection sea	· ·		vailable everyday			
		ERVED WITH FRESH MILK OR		4 =th 4			
Menu cycle week 2 - 21 <sup>st</sup> Nov, 12 <sup>th</sup> Dec, 2 <sup>nd</sup> Jan, 23 <sup>rd</sup> Jan, 13 <sup>th</sup> Feb, 6 <sup>th</sup> Mar, 27 <sup>th</sup> Mar, 17 <sup>th</sup> Apr							

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### SPRING/SUMMER PRIMARY SCHOOL MENU 2016 - WEEK 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Pork Meatballs in Home Made Tomato and Basil Sauce served with Wholemeal Pasta and Garden Peas  Vegetarian Meatballs (Quorn) in Home Made Tomato and Basil Sauce  served with Wholemeal Pasta and Garden Peas	Homemade Beef Stew with Wholemeal Cobbler Topping Herbed New Potatoes and Seasonal Vegetables  Cornish Pasty served with Herbed New Potatoes and Seasonal Vegetables	Home made (change4life) Cottage Pie served with country mixed vegetables  Home made Vegetarian Cottage Pie served with country mixed vegetables	Roast Chicken Sage & Onion Stuffing served with Gravy Roast Potatoes & Creamed Potatoes Fresh Broccoli or Carrot & Swede	Oven baked Breaded Chicken Goujons served with  Oven baked Salmon Fingers served with Chunky Chipped Potatoes Peas
Spanish Omelette served with Wholemeal Garlic Bread and Coleslaw	Homemade Cheesy Beans Pasta Bake Served with Seasonal Vegetables	Selection of Wholemeal Pizza with various toppings served with homemade Jacket Wedged Potatoes Coleslaw or Sweetcorn	Quorn Egg Noodles Stir Fry with Vegetables and	Home made Chickpea & Lentil Tikka Masala served with Boiled Rice
Available daily as	an alternative: - Filled jacket p	otatoes and a selection of sandv	viches served with vegetables, c	dessert and drink
	Available Daily:- U	nlimited Fresh Salad and Unlimit	ted wholemeal bread	
		DESSERT		
Fruit Ice Cream	Chocolate & Orange Sponge served with Chocolate Sauce	Butternut Squash & Pumpkin Cake	Fresh Fruit Segments Organic Yogurt	Cooks Choice Biscuit
Available daily a	s an alternative:- a selection sec	asonal fresh fruit, fruit yoghurt	, soreen and cheese & biscuits (	available everyday
		Fresh Salad and Unlimited whole ERVED WITH FRESH MILK OR		
Menu cycle	week 3 - 28 <sup>th</sup> Nov, 19 <sup>th</sup>	Dec, 9 <sup>th</sup> Jan, 30 <sup>th</sup> Jan, 2	20 <sup>th</sup> Feb, 13 <sup>th</sup> Mar, 3 <sup>rd</sup> A	pr, 24 <sup>th</sup> Apr

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