

SCHOOL MEALS

Available daily as an alternative: - Filled jacket potatoes and a selection of sandwiches served with vegetables, a dessert and drink. An alternative dessert from a selection of seasonal fresh fruit, fruit yoghurt, soren and cheese & biscuits
Available daily - Unlimited fresh salad and wholemeal bread, drinking water or fresh milk.



Week One

Monday

Cooks choice Pasta Bake served with garden peas/sweetcorn

✓ Assorted Hot Fresh Panini or Wraps homemade coleslaw, salad and sweetcorn

Vanilla Ice Cream

Tuesday

✓ Cooks Choice Roast Turkey or Braised Beef served with sage and onion stuffing, Yorkshire pudding, creamed & roast potatoes, seasonal fresh carrots and broccoli and gravy

Homemade Macaroni Cheese topped with tomatoes served with fresh broccoli

Yoghurt or Fruit Segments

Wednesday

✓ Homemade Chicken Korma served with 50/50 rice

Pork Sausage with creamed potatoes, gravy served with seasonal fresh carrots and peas

Homemade Blueberry cake

Thursday

Oven baked Fish Stars served with chunky chipped potatoes, garden peas or baked beans

✓ Crumb Coated Chicken served with chunky chipped potatoes, garden peas or baked beans

Homemade Cheese Flan served with chunky chipped potatoes, garden peas or baked beans

✓ Fruit Jelly

Friday

✓ Homemade Spaghetti Bolognaise served with garden peas

Baked Gammon served with sauté potatoes, baked beans or peas

Homemade Shortbread Biscuit

Week Two

Monday

✓ Selection of Wholemeal Pizza with various toppings served with herby diced potatoes, peas or sweetcorn

✓ Tortilla boat filled with homemade mild chilli beef served with rice and sweetcorn

Vanilla Ice Cream

Tuesday

✓ Roast Chicken or Roast Gammon with sage and onion stuffing served with roast & creamed potatoes, seasonal fresh carrots and broccoli and gravy

Homemade Tomato and Mascarpone Pasta Bake served with broccoli

Fresh Fruit Salad
Yoghurt

Wednesday

Cooks choice Homemade Pasta Carbonara and seasonal vegetables

✓ Assorted Hot Paninis or Wraps served with crisp fresh salad and homemade coleslaw

Homemade Chocolate Cake

Thursday

Oven baked Battered Salmon served with chunky chipped potatoes garden peas or baked beans

✓ Red Tractor Chicken Poppers served with chunky chipped potatoes garden peas or baked beans

Homemade Cooks Choice Cookie

Friday

✓ Chicken Balti and rice

✓ Sausage roll served with sauté potatoes and baked beans

Homemade Fruit Mousse

Week Three

Monday

Fish fingers, creamed potato, beans or peas

Wholemeal Pasta in a homemade nutritious tomato sauce served with broccoli

Strawberry ice cream

Tuesday

✓ Roast Turkey sage & onion stuffing served with gravy, roast & creamed potatoes, seasonal fresh carrot and broccoli

Ham and Cheese Pasta Bake served with seasonal carrot and broccoli

Fresh fruit segments
Yoghurt

Wednesday

✓ Chicken Tikka Masala served with 50/50 rice

✓ Assorted hot fresh paninis / wraps served with fresh crisp salad and homemade coleslaw

Homemade Flapjack

Thursday

✓ Seasoned chicken fillet served with chunky chipped potatoes, garden peas or baked beans

Oven baked Battered fish served with chunky chipped potatoes, garden peas or baked beans

✓ Fruit jelly

Friday

✓ Pork Meatballs in homemade tomato and basil sauce served with wholemeal pasta and garden peas or

✓ Tuna and Cheese puffs served with baked herby diced potatoes and garden peas

Toffee Date cake

School Menu Spring/Summer 2021



= Vegetarian ✓ = Vegetarian substitute available
Lunch will be served with fresh milk or drinking water.
All homemade dishes contain additional vegetables.

For allergen and dietary help please contact school meals helpdesk on 01925 443082 or visit our website www.warrington.gov.uk/schoolmeals



WARRINGTON
Borough Council

Menu cycle week one: 10 May, 31 May, 21 June, 12 July, 13 Sept, 4 Oct, 25 Oct

Menu cycle week two: 26 April, 17 May, 7 June, 28 June, 19 July, 30 Aug, 20 Sept, 11 Oct

Menu cycle week three:

1 May, 24 May, 14 June, 5 July, 26 July, 6 Sept, 27 Sept, 18 Oct

