

PRIMARY MENUS from September 2018

Week Commencing - 3/9/18, 24/9/18, 15/10/18, 12/11/18, 3/12/18, 7/1/19, 28/1/19, 25/2/19, 18/3/19, 8/4/19, 13/5/19, 10/6/19, 1/7/19, 22/7/19

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Traditional Meal of the Day	All Day Breakfast Bacon, Sausage, Hash Brown, Scrambled Egg, ½ sliced Bread	Spaghetti Bolognaise Crusty Roll	Roast Pork & Apple Sauce with Yorkshire Pudding & Creamed Potatoes	Chicken Curry, Rice & Naan Bread	Fish Fingers Chips
Accompaniments	Baked Beans Mushrooms	Sweetcorn Peas	Broccoli Baton Carrots Gravy	Cauliflower & Green Beans or Salad & Sweetcorn	Garden Peas or Beetroot, Parsley or Tomato Sauce
Salad Bar Selection	Daily Selection of Salad Items	Daily Selection of Salad Items	Daily Selection of Salad Items	Daily Selection of Salad Items	Daily Selection of Salad Items
Desserts - Main	Arctic Roll	Homemade Apple Crumble With Custard	Iced Cherry Sponge	Chocolate Sponge with Chocolate Sauce	Lemon Shortcake with Custard
Daily Selection of Desserts	Fruit Flapjack Yogurts Fresh Fruit Salad	Homemade Cookies, Yogurts, Fresh Fruit Selection	Yogurts Fresh Fruit Selection	Raspberry Ripple Ice Cream, Yogurts Fresh Fruit Selection	Victoria Cake Slice & Fruit Wedge, Yogurts Fresh Fruit Selection
Filled Jacket Potatoes/Pasta Bar	Choice of Hot & Cold Filings	Choice of Hot & Cold Filings	Choice of Hot & Cold Filings	Choice of Hot & Cold Filings	Choice of Hot & Cold Filings
Bread Basket	Selection of Breads	Selection of Breads	Selection of Breads	Selection of Breads	Selection of Breads

All meals are freshly cooked at the school. All meat is fresh and UK sourced from farms within the region. A selection of wholemeal and best of both bread is available daily. With the exception of chips, our food is cooked using oven baking and steaming methods. Where requested by the schools an alternative to beef is available. Water is available each day. We use seasonal fruits and vegetables.

PRIMARY MENUS from September 2018

Week Commencing - 10/9/18, 1/10/18, 22/10/18, 19/11/18, 10/12/18, 14/1/19, 4/2/19, 4/3/19, 25/3/19, 29/4/19, 20/5/19, 17/6/19, 8/7/19

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Traditional Meal of the Day	Pizza Slice & Chips	Homemade Mince Pork Pie & Roast potatoes Mint Sauce	Roast Turkey with Stuffing, Steamed Potatoes	2 Sausages with Homemade Yorkshire Pudding Creamed Potatoes	Fish Fingers Creamed Potatoes
Accompaniments	Baked Beans Coleslaw Green Salad	Sliced Carrots Mushy/Garden Peas Gravy	Broccoli Sweetcorn Gravy	Cauliflower Savoy Cabbage Gravy	Garden Peas Baton Carrots, Parsley Sauce
Salad Bar Selection	Daily Selection of Salad Items	Daily Selection of Salad Items	Daily Selection of Salad Items	Daily Selection of Salad Items	Daily Selection of Salad Items
Desserts - Main	Apple Sponge With Custard	Rice Pudding with Fruit	Frosted Chocolate Brownie	Arctic Roll	Jam Sponge with Custard
Daily Selection of Desserts	Sweet Pancake or Waffle with Sliced Banana or Berries & Ice Cream & Toffee Sauce Yogurts Fresh Fruit Selection	Butterfly Buns Yogurts Fresh Fruit Selection	Yogurts Fresh Fruit Selection	Raspberry Bun, Yogurts Fresh Fruit Selection	Jelly & Ice Cream Yogurts Fresh Fruit Selection
Filled Jacket Potatoes/Pasta Bar	Choice of Hot & Cold Filings & Toppings	Choice of Hot & Cold Filings & Toppings	Choice of Hot & old Filings & Toppings	Choice of Hot & old Filings & Toppings	Choice of Hot & cold Filings & Toppings
Bread Basket	Selection of Breads	Selection of Breads	Selection of Breads	Selection of Breads	Selection of Breads

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PRIMARY MENUS from September 2018

Week Commencing– 17/9/18, 8/10/18, 5/11/18, 26/11/18, 17/12/18, 21/1/19, 11/2/19, 11/3/19, 1/4/19, 6/5/19, 3/6/19, 24/6/19, 15/7/19

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Traditional Meal of the Day	Southern Style Burger in Wholemeal Breadcake Chips	Beef Strips in Gravy with Yorkshire Pudding Cream Potatoes	Roast Gammon & Pineapple with Creamed Potatoes	Butchers Pork Sausage in a Finger Roll ½ Jacket Potato	Battered Fish Or Salmon Sweet Potato Fishcake Creamed Potatoes
Accompaniments	Green salad & Coleslaw Salad Cream	Green peas Sweetcorn	Baton Carrots Broccoli/Cauliflower Florets with Cheese Sauce	Baked Beans Braised Onions	Garden Peas Sliced Carrots Tomato or Parsley Sauce
Salad Bar Selection	Daily Selection of Salad Items	Daily Selection of Salad Items	Daily Selection of Salad Items	Daily Selection of Salad Items	Daily Selection of Salad Items
Desserts - Main	Homemade Chocolate Sponge with Chocolate Sauce	Jelly & Ice Cream	Iced Cake Slice With Fruit Wedges	Cheesecake	Homemade Syrup Sponge with Custard
Daily Selection of Desserts	Fruit Flapjack Yogurts Fresh Fruit Selection	Homemade Cookies Yogurts Fresh Fruit Selection	Yogurts Fresh Fruit Selection	Homemade Muffins Yogurts Fresh Fruit Selection	Rice Crispy Squares, Yogurts Fresh Fruit Selection
Filled Jacket Potatoes/Pasta Bar	Choice of Hot & Cold Filings & Toppings	Choice of Hot & Cold Filings & Toppings	Choice of Hot & Cold Filings & Toppings	Choice of Hot & Cold Filings & Toppings	Choice of Hot & Cold Filings & Toppings
Bread Basket	Selection of Breads	Selection of Breads	Selection of Breads	Selection of Breads	Selection of Breads

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