



WEEKLY MENU 2

Weeks beginning - 12th January, 2nd February, 2nd March & 23rd March, 2026

Dish	Monday	Tuesday	Wednesday	Thursday	Friday
TRADITIONAL RED	Margarita Pizza Roasted Potatoes Garden Peas Baked Beans	Spaghetti Bolognaise Homemade Garlic Bread Mixed Vegetables	Beef Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Chicken Curry & Rice Mixed Vegetables	Fish Goujons Oven Baked Chips Garden Peas Baked Beans
VEGETARIAN BLUE	Tomato Pasta Bake with Homemade Garlic Bread Garden Peas	Quorn Bolognaise Homemade Garlic Bread Mixed Vegetables	Quorn Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Jacket Potato filled with Tuna	Baked Quorn Sausages Oven Baked Chips Garden Peas & Baked Beans
POPULAR GREEN		Fish Fillet Fingers Potato Wedges Baked Beans	Salmon & Sweet Potato Fishcake Roasted Potatoes Baked Beans Sweetcorn	Jacket Potato filled with Cheese Baked Beans	Baked Sausages Oven Baked Chips Garden Peas & Baked Beans
SANDWICHES BLACK	Egg Mayonnaise Roasted Potatoes	Tuna Mayonnaise Potato Wedges	Cheese Roasted Potatoes	Roast Ham Roasted Potato	Cheese Oven Baked Chips
DESSERTS	Vanilla Sponge & Custard Sauce Chocolate Brownie Homemade Biscuit & Fresh Fruit	Chocolate Crunch & Custard Sauce Decorated Iced Sponge Homemade Biscuit & Yoghurt	Bakewell Tart & Custard Sauce Jelly Whirl Homemade Biscuit & Fresh Fruit	Jam Sponge & Custard Sauce Jelly Homemade Biscuit & Yoghurt	Creamy Rice Pudding & Jam Sauce Ice Cream Homemade Biscuit & Fresh Fruit

Available daily – Salad bar, milk and drinking water

All our menus are compliant with the School Food Standards - we only serve farm assured meat, MCS fish and free range eggs. Low fat milk. If you require advice regarding allergens, please contact the School Catering Supervisor.

