



WEEKLY MENU 3



Weeks beginning - 19th January, 9th February, 9th March & 30th March, 2026

Dish	Monday	Tuesday	Wednesday	Thursday 	Friday
TRADITIONAL RED	Breaded Chicken Breast Fillet Potato Wedges Sweetcorn	Corned Beef Pie Roasted Potatoes Cabbage & Carrots	Lasagne Homemade Garlic Bread Garden Peas	Homemade Pizza Potato Wedges Baked Beans	Harry Ramsden Fish Fillet Oven Baked Chips Mushy Peas Baked Beans
VEGETARIAN BLUE	Quorn Vegan Dippers Potato Wedges Sweetcorn	Quorn Sausage in a Bun Roasted Potatoes Baked Beans	Quorn Lasagne Homemade Garlic Bread Garden Peas	Baked Jacket Potato with Cheese or Baked Beans	Macaroni Cheese Homemade Herby Bread Garden Peas
POPULAR GREEN	Mini Cheese Slice Potato Wedges Sweetcorn	Posh Hot Dog in a Roll Roasted Potatoes Baked Beans	Fish Star Baked Jacket Potato Garden Peas		
SANDWICHES BLACK	Tuna Mayonnaise Potato Wedges	Cheese Roasted Potatoes	Roast Ham Baked Jacket Potato	Egg Mayonnaise Potato Wedges	Roast Ham Oven Baked Chips
DESSERTS	Choc Chip Sponge & Custard Sauce Iced Bun Homemade Biscuit & Fresh Fruit	Creamy Rice Pudding with Jam Sauce Cup Cake Homemade Biscuit & Yoghurt	Marble Sponge & Custard Sauce Jelly Homemade Biscuit & Fresh Fruit	Jam Roly Poly & Custard Sauce Crispy Cake Homemade Biscuit & Yoghurt	Decorated Iced Sponge & Custard 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.

