




WEEKLY MENU 3

Weeks beginning 4th May, 1st June, 22nd June, 13th July, 2026

Dish	Monday	Tuesday	Wednesday	Thursday 	Friday
TRADITIONAL RED	Breaded Chicken Breast Fillet Potato Wedges Garden Peas	Lasagne Homemade Garlic Bread Sweetcorn	Pork & Carrot Meatballs served with Pasta in Tomato Sauce Broccoli & Carrots	Homemade Pizza Potato Wedges Baked Beans	Harry Ramsden Fish Fillet Oven Baked Chips Mushy Peas Baked Beans
VEGETARIAN BLUE	Quorn Vegan Dippers Potato Wedges Garden Peas	Quorn Sausage in a Bun Roasted Potatoes Sweetcorn	Vegan Meatballs served with Pasta in Tomato Sauce Garden Peas	Baked Jacket Potato with Cheese, Tuna or Baked Beans	Mini Cheese Slice Oven Baked Chips Mushy Peas Baked Beans
POPULAR GREEN	Sausage Roll Potato Wedges Garden Peas	Hot Dog in a Roll Roasted Potatoes Sweetcorn	Salmon & Sweet Potato Fishcake Baked Jacket Potato Broccoli & Carrots		
SANDWICHES BLACK	Tuna Mayonnaise Potato Wedges	Cheese Roasted Potatoes	Roast Ham Baked Jacket Potato	Egg Mayonnaise Potato Wedges	Tuna Mayonnaise 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	Chocolate 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.

