





# Spring Menu 2021

-  Added Plant Power
-  Vegan
-  Wholemeal

	Monday	Tuesday	Wednesday	Thursday	Friday
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<b>Week One</b>  04/01 18/01 01/02 22/02 08/03 22/03	Option 1	Macaroni Cheese	Beef Burger * in a Bun with Jacket Wedges	Roast Chicken * with Stuffing, Roast Potatoes and Gravy	Chicken Tikka Curry * with 50/50 Rice  	MSC Salmon Fish Fingers with Chips
	Option 2	Soya Spaghetti Bolognese 	Quorn Burger in a Bun with Jacket Wedges	Vegetable Wellington with Roast Potatoes and Gravy 	Vegetable Enchiladas with 50/50 Rice	Wholemeal Cheese and Tomato Quiche with Chips 
	Vegetables	Sweetcorn Peppers	Carrots Baked Beans	Swede Cabbage	Broccoli Carrots	Baked Beans Peas
	Dessert	Fruit Crumble with Custard 	Mandarins with Ice Cream	Fresh Fruit Salad	Marble Sponge and Custard	Vanilla Shortbread with Fruit
	Or a choice of Yoghurt & Fresh Fruit available daily					

<b>Week Three</b>  11/01 25/01 08/02 01/03 15/03 29/03	Option 1	Cheese and Tomato Pizza with Jacket Wedges	Pork Sausage * Mashed Potatoes and Gravy	Roast Turkey *, Roast Potatoes and Gravy	Chicken * and Sweetcorn Pie, New Potatoes and Gravy	MSC Fish Fingers with Chips
	Option 2	Broccoli and Cheese Pasta Bake	Vegetarian Sausages, Mashed Potato and Gravy 	Lentil & Basil Puff Pastry with Roast Potatoes 	Five Bean Chilli with 50/50 Rice 	Vegan Mexican Bean Roll with Chips 
	Vegetables	Roast Peppers Green Beans	Baked Tomatoes Sweetcorn	Peas Roasted Seasonal Vegetables	Green Beans Carrots	Baked Beans Peas
	Dessert	Carrot & Courgette Cake with Custard	Jelly with Mandarins	Oaty Cookie	Fresh Fruit Salad	Chocolate and Mandarin Brownie
	Or a choice of Yoghurt & Fresh Fruit available daily					

**Available Daily:**

- Freshly cooked jacket potatoes with a choice of fillings (where advertised)
- Bread freshly baked on site daily
- Daily salad selection

**\* Halal Option Available**

**ALLERGY INFORMATION:**

If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination.