

Our School Menu Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 1: w/c: 18.04.16, 09.05.16, 06.06.16, 27.06.16, 18.07.16

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken Curry with Naan & Rice	Pork Sausage & Onion Gravy with Mashed Potato	Chicken Casserole served with New Potatoes	Traditional Roast Turkey Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Wholemeal Breadcrumbed Salmon Fillet with Parsley New Potatoes
Dish of the Day 2 (v)	Mediterranean Pasta Bake with Crusty Bread	Vegetarian Grill in a Bun with Salad Garnish & Jacket Potato Wedges	Vegetarian Spaghetti Bolognese	Vegetarian Sausage with Yorkshire Pudding, Roast and Mashed Potatoes	Oven Baked Vegetable filled Tortilla Wrap with New Potatoes
Halal Dish of the Day	Chicken Curry with Naan & Rice	Vegetarian Grill in a Bun with Salad Garnish & Jacket Potato Wedges	Vegetarian Spaghetti Bolognese	Traditional Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Wholemeal Breadcrumbed Salmon Fillet with Parsley New Potatoes
Fresh Seasonal Vegetable Selection	Cauliflower & Sliced Green Beans	Baton Carrots & Broccoli	Peas & Sweetcorn	Seasonal Cabbage & Carrots	Rainbow Salad
Daily Salad Bar Selection					
Salad of the Day	Apple and Celery	Cucumber & Tomato Salad	Pasta and Mixed Peppers		Rice Salad
Desserts	Peach & Vanilla Ice Cream Sundae	Fruit Crumble & Custard	Chocolate Brownie with Fruit Juice	Lemon Sponge and Custard	Pear & Orange Jelly

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321



FAIRTRADE



yoghurts & fresh fruit available daily



MSC Fish



local sourcing

UK farm assured meat

Free Range Eggs

freshly made

red tractor standards

INTERNATIONAL CUISINE

All menu items are subject to availability



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Week 2: w/c: 25.04.16, 16.05.16, 13.06.16, 04.07.16, 25.07.16

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Beef Lasagne served with Crusty Bread	Chicken served in a Tomato and Herb sauce with Rice	Beef Grill in a Bun with Salad Garnish & Jacket Potato Wedges	Traditional Roast Gammon Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Goujons with New Potatoes
Dish of the Day 2 (v)	Vegetable Pizza with Pasta Salad	Cheese filled Omelette with New Potatoes	Mexican Vegetarian Mince served with Crispy Tortillas	Vegetarian Sausage with Yorkshire Pudding, Roast and Mashed Potatoes	Vegetable Lasagne with Crusty Bread
Halal Dish of the Day	Vegetable Pizza with Pasta Salad	Chicken served in a Tomato and Herb sauce with Rice	Mexican Vegetarian Mince served with Crispy Tortillas	Traditional Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Goujons with New Potatoes
Fresh Seasonal Vegetable Selection	Summer Salad	Peas & Sweetcorn	Mixed Green Salad	Roasted Vegetable Selection	Baked Beans or Peas
Daily Salad Bar Selection					
Salad of the Day	Mixed Green Salad	Potato Salad	Apple & Cheddar Coleslaw		Cucumber, Carrot and Mixed Pepper Baton Salad
Desserts	Apple & Strawberry Crumble & Custard	Chocolate Cherry Cake	Strawberry Ice Cream & Fruit Wedges	Cheesecake	Fresh Fruit Salad

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Week 3: w/c: 02.05.16, 23.05.16, 20.06.16, 11.07.16

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Cottage Pie	Vegemince Balls in a Tomato Sauce with Pasta	Chicken & Vegetable Pie with New Potatoes	Traditional Roast Beef Dinner with Yorkshire Pudding, Roast and Mashed Potatoes	Battered Fish with Jacket Potato Wedges
Dish of the Day 2 (v)	Oven Baked Cheesy Bean filled Tortilla Wrap	Vegemince Balls in a Tomato Sauce with Pasta	Vegetable Curry & Rice	Vegetarian Shepherd's Pie with Yorkshire Pudding, Mashed and Roast Potatoes	Freshly Baked Margherita Pizza with Jacket Potato Wedges
Halal Dish of the Day	Cottage Pie	Chicken Korma with Rice	Vegetable Curry & Rice	Traditional Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish with Jacket Potato Wedges
Fresh Seasonal Vegetable Selection	Peas & Sweetcorn	Broccoli & Cauliflower Mix	Carrots & Green Beans	Broccoli & Sweetcorn	Peas
Daily Salad Bar Selection					
Salad of the Day	Cucumber and Tomato Salad	Rice Salad	Sweetcorn Sunshine Salad		Pasta Salad
Desserts	Lemon Shortbread Cookie with Fruit Juice	Pineapple Upside Down Cake	St Clements Orange & Lemon Mousse	Chocolate Arctic Roll	Fun Fruit Friday – choose from a selection of favourite fruits

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