

Week One Menu

Weeks commencing: 3rd November, 24th November, 15th December

	Dinner choices	Tea choices
Monday	Beef Bolognese with spaghetti pasta	Tea's done in House
	Cheese and Spring Onion Quiche with Parmentier Potatoes 	Tea's done in House
Tuesday	Shepherds Pie with Seasoned Sweet Potato Wedges	Tea's done in House
	Veg Pasta Bake with Wholewheat Pasta 	
Wednesday	Pork & Leek Sausages, Mash, Homemade Yorkshire Puddings & Veg	Tea's done in House
	Sweet Potato, Cauliflower, Spinach & Chickpea Coconut Curry with Naan Bread 	Tea's done in House
Thursday	Beef & Veg Pie with New Potatoes	Tea's done in House
	Brie & Red Onion Chutney Baguette 	
Friday	Meatball Sub with Chips	No Tea's
	Msc Breaded Fishwich with White or Wholemeal Teacake with Chips and Peas	

Jacket potatoes, salad and vegetables are available daily

We are a Food For Life Gold School, which means we use at least 15% organic and 50% local ingredients, and like all the awarded schools, at least 75% is freshly prepared and uses sustainable sourced fish and ethical and environmentally friendly food.

All of our meat is red tractor and locally sourced from Brosters farm. Our fruit and vegetables are locally sourced from Freshfields, and we use organic and seasonal products in our meals.



Week Two Menu

Weeks commencing: 10th November, 1st December

	Dinner choices	Tea choices
Monday	Spicy Beef Pizza with Corn on the Cob and Rainbow Slaw	Tea's done in House
	Homemade Seasonal Veg Soup with Crusty Bloomer 	Tea's done in House
Tuesday	Homemade Spicy Italian Meatballs in Tomato Sauce with Fusilli Pasta	Tea's done in House
	Cauliflower Cheese and Leek Bake with Garlic Bread 	
Wednesday	Chicken & Spinach Curry with Basmati Rice	Tea's done in House
	Fish Pie with Seasonal Greens 	Tea's done in House
Thursday	Roast Chicken with Stuffing, Homemade Roast Potatoes and Veg	Tea's done in House
	Four Cheese Wholemeal Based Homemade Pizza with Salad 	
Friday	Veg Samosas & Onion Bhajis with Raita and Mint Salad 	No Tea's
	Msc Breaded Fish Goujons & Fries	

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Week Three Menu

Weeks commencing: 17th November, 8th December

	Dinner choices	Tea choices
Monday	Crispy Chicken Burger with Salad & Fries	Tea's done in House
	Moroccan Cauliflower Bites with Spicy Savoury Rice & Mint Yoghurt. 	Tea's done in House
Tuesday	Sweet Chilli Battered Chicken Breast Bites Served with Egg Noodles	Tea's done in House
	Homemade Cheese and Onion Pie 50% Wholemeal with Beans 	
Wednesday	Beef Stew and Dumplings	Tea's done in House
	Mac & Cheese with a Crunch Crumb with Garlic Dough Bites 	Tea's done in House
Thursday	Chicken and Vegetable Cobbler	Tea's done in House
	Homemade Cheese and Onion Loaded Potato Skins 	
Friday	Vegan Sausage Rolls with Chips & Beans 	No Tea's
	Msc Fish Fingers with Chips & Beans	

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