










Spring Menu 2022

-  Added Plant Power
-  Vegan
-  Wholemeal



	Monday	Tuesday	Wednesday	Thursday	Friday	
Week 1 03/01/2022 24/01/2022 14/02/2022	Option 1	Vegetable and Bean Fajitas with Rice  	Sausage roll with ½ Baked potato	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Beef Spaghetti Bolognese 	MSC Fishfingers/Salmon Fish Fingers with Chips and Tomato Sauce
	Option 2	Macaroni Cheese	Tomato, Lentil pasta bake 	Vegetable Wellington with Roast Potatoes and Gravy 	Vegetable sausage hotdog with Potato Wedges 	Cheese and Tomato Pinwheel with Chips
	Option 3	Jacket Potato with filling	Tomato soup with filled baguette	Jacket Potato with filling	Jacket Potato with filling	Jacket Potato with filling
	Vegetables	Green Beans Carrots	Peas Sweetcorn	Cauliflower Savoy cabbage	Carrots Broccoli	Baked Beans Garden Peas
	Dessert	Sticky Toffee Apple Crumble with Custard 	Oaty Cookie 	Mandarin Jelly 	Pineapple Sponge	Apple, Cheese and Biscuits
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

Week 2 10/01/2022 31/01/2022	Option 1	Cheese and Tomato Pizza with Wedges	Sausage & Mash	Roast Pork with Roast Potatoes and Gravy	Mediterranean Chicken with Rice  	MSC Fish in Batter with Chips and Tomato Sauce
	Option 2	Vegetable Tagine with Couscous  	Roasted Cauliflower Curry with Rice  	Roasted Quorn with Roast Potatoes and Gravy	Vegetable Lasagne	Vegetable Pasty with Chips
	Option 3	Jacket Potato with filling	Jacket Potato with filling	Jacket Potato with filling	Tomato soup with ½ filled baguette	Jacket Potato with filling
	Vegetables	Peas Sweetcorn	Carrots Green beans	Broccoli Carrots	Sweetcorn Savoy Cabbage	Baked Beans Garden Peas
	Dessert	Fruit Crumble with Custard 	Lemon Drizzle Cake	Chocolate Shortbread 	Peach Pudding with Custard	Apple Flapjack  
Or a choice of Yoghurt & Fresh Fruit available daily						

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.

Week 3 17/01/2022 07/02/2022	Option 1	Vegetable Hotdog	Beef burger with ½ Baked potato	Roast Gammon with Roast Potatoes and Gravy	Chicken, Pie with Mashed Potatoes 	MSC Fishfingers with Chips and Tomato Sauce
	Option 2	Veggie Meatballs in Tomato Sauce with Rice  	Shepherdess Pie 	Mixed Vegetable Loaf with Roast Potatoes and Gravy 	Vegetable Pasta Bake	BBQ Quorn with Chips
	Option 3	Jacket Potato with filling	Tomato Soup with filled Baguette	Jacket Potato with filling	Jacket Potato with filling	Jacket Potato with filling
	Vegetables	Broccoli Sweetcorn	Garden Peas Carrots	Swede Broccoli	Green Beans Cauliflower	Baked Beans Garden Peas
	Dessert	Eves Pudding with Custard	Vanilla sponge with chocolate sauce	Fruity Shortbread 	Pear and Chocolate crumble and Custard	Iced Sponge
Or a choice of Yoghurt & Fresh Fruit available daily						