

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: 20.02.17, 13.03.17, 17.04.17, 08.05.17, 05.06.17,

26.06.17, 17.07.17

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Mild Beef Chilli with Rice & Crispy Tortillas	Chicken Curry with Naan	Cottage Pie	Roast Chicken Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Salmon Bites with Homemade Jacket Wedges and Sweet Chilli Dip
Dish of the Day 2 (v)	Vegetable Lasagne	Cheesy Bean Wrap with Savoury Rice	Homemade French Bread Pizza with Homemade Jacket Wedges	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Vegemince Balls in Tomato Sauce with Pasta
Halal Dish of the Day	Mild Beef Chilli with Rice & Crispy Tortillas	Chicken Curry With Naan	Cottage Pie	Roast Chicken Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Salmon Bites with Homemade Jacket Wedges and Sweet Chilli Dip
Fresh Seasonal Vegetable Selection	Peas and Sweetcorn	Carrots and Cauliflower	Sweetcorn and Broccoli	Carrots and Seasonal Cabbage	Peas and Baked Beans
Daily Salad Bar Selection					
Salad of the Day	Sweetcorn and Mixed Pepper Salad	Apple and Celery Salad	Cous Cous Salad		Pasta Salad
Oven Baked Jacket Potato / Sandwich of the Day	Jacket Potato with Baked Beans (v)	Ham and Lettuce Bap	Tuna Mayonnaise Wrap	Hot Roast Day Baguette	Jacket Potato with Cheese (v)
Desserts	Ginger Sponge with Custard	Jelly served with Fruit Salad	Chocolate Cherry Cake	Peaches with Ice Cream	Jam Sponge with Custard

Please note all sandwiches are served with potato of the day or if this is not appropriate then served with pasta or rice salad from the salad bar

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



FAIRTRADE



yoghurts & fresh fruit available daily

Free Range Eggs

freshly made

red tractor standards



MSC Fish

UK farm assured meat



local sourcing

INTERNATIONAL CUISINE

All menu items are subject to availability



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Week 2: w/c: 27.02.17, 20.03.17, 24.04.17, 15.05.17, 12.06.17,

03.07.17, 24.07.17.

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken and Broccoli Pasta Bake	Chicken Curry with Rice	Beef Bolognese served with Pasta Twists	Roast Turkey Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish and Chips
Dish of the Day 2 (v)	Mild Vegetarian Chilli served with Rice	Vegetarian Lasagne with Crusty Bread	Omelette with Baby Baked Potatoes	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Tortilla Pizza and Chips
Halal Dish of the Day	Chicken and Broccoli Pasta Bake	Chicken Curry with Rice	Beef Bolognese served with Pasta Twists	Roast Chicken Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish and Chips
Fresh Seasonal Vegetable Selection	Green Beans and Sweetcorn	Cauliflower and Carrots	Broccoli and Roasted Vegetables	Broccoli and Seasonal Cabbage	Peas and Baked Beans
Daily Salad Bar Selection					
Salad of the Day	Mixed Bean Salad	Raita Salad	Carrot and Orange Salad		Winter Coleslaw
Oven Baked Jacket Potato / Sandwich of the Day	Cheese (v)	Ham and Tomato Sub Roll	BBQ Beans (v)	Hot Roast Day Baguette	Tuna Mayonnaise
Desserts	Fruit Sponge with Custard	Chocolate Brownie Cheesecake	Oat Cookie served with Fruit Wedges	Chocolate Ice Cream Roll served with Fresh Fruit Salad	Cheesecake

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Week 3: w/c: 06.03.17, 27.03.17, 01.05.17, 22.05.17, 19.06.17,

10.07.17

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Beef Lasagne served with Crusty Bread	Pork Sausage and Mashed Potatoes	BBQ Chicken Pizza with Homemade Jacket Wedges	Roast Pork Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Bites with Herby Diced Potatoes
Dish of the Day 2 (v)	Vegetarian Sausage Hot Pot	Vegetable Curry with Rice & Chapatti	Vegemince Balls in Tomato Sauce with Pasta	Vegetarian Cottage Pie with Yorkshire Pudding & Roast Potatoes	Vegetarian Grill in a Bun with Salad Garnish and Herby Diced Potatoes
Halal Dish of the Day	Beef Lasagne served with Crusty Bread	Vegetable Curry with Rice & Chapatti	BBQ Chicken Pizza with Homemade Jacket Wedges	Roast Chicken Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Bites with Herby Diced Potatoes
Fresh Seasonal Vegetable Selection	Peas and Sweetcorn	Seasonal Cabbage and Carrots	Sweetcorn and Broccoli	Cauliflower and Carrots	Peas
Daily Salad Bar Selection					
Salad of the Day	Couscous Salad	Cheesy Coleslaw	Pasta Salad		Tomato, Sweetcorn and Pepper Salsa Salad
Oven Baked Jacket Potato / Sandwich of the Day	Baked Beans (v)	Tuna Mayonnaise Wrap	Jacket Potato filled with Cheese and Beans	Hot Roast Baguette	Coleslaw (v)
Desserts	Cheese and Crackers with Grapes	Apple and Berry Rice Pudding	Chocolate Sponge with Custard	Vanilla Ice Cream with Fruit Salad	Carrot Cake served with Fruit Wedges

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