



SPRING/SUMMER MENU 2019



Menu starts Wk 1 Mon 25 Feb 19
 Easter: 15 - 26 Apr 19
 Half term: 27 - 31 May 19
 End of term: 19 Jul 19

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Wk 1 week starting: 25 Feb 18 Mar 08 Apr 13 May 10 Jun 01 Jul	Main Meal	Savoury meat balls in a tomato and vegetable sauce Pasta spirals Peas	Homemade chicken pie Creamed potatoes Broccoli and cauliflower	Traditional roast pork with stuffing Roast potatoes Country vegetables Gravy	Pepperoni pizza Oven baked potato wedges Summer salad	Oven baked breaded fish Chips Peas/baked beans
	Vegetarian	Cheese and broccoli pasta bake	Roasted vegetable pie	Macaroni cheese	Cheese and tomato pizza	Homemade cheese and tomato quiche
	Baked Potato option	Baked potato with tuna/cheese/beans	Baked potato with tuna/cheese/beans	Baked potato with tuna/cheese/beans	Baked potato with tuna/cheese/beans	Baked potato with tuna/cheese/beans
	Dessert	Strawberry mousse	Chocolate fudge cake	Banoffee pie	Seasonal fruit crumble with custard	Oat and raisin cookie

Wk 2 week starting: 04 Mar 25 Mar 29 Apr 20 May 17 Jun 08 Jul	Main Meal	Mild chicken and vegetable curry Rice Green beans	Savoury mince Yorkshire pudding Creamed potatoes Seasonal vegetables	Traditional roast turkey with stuffing Roast potatoes Broccoli and carrots Gravy	Homemade lasagne Garlic bread Summer salad	Oven baked salmon fish cake Chips Peas/baked beans
	Vegetarian	Vegetarian curry	Cheese omelette	Cauliflower, broccoli and courgette pasta bake	Vegetarian lasagne	Vegetarian ravioli
	Baked Potato option	Baked potato with tuna/cheese/beans	Baked potato with tuna/cheese/beans	Baked potato with tuna/cheese/beans	Baked potato with tuna/cheese/beans	Baked potato with tuna/cheese/beans
	Dessert	Fruit jelly	Banana sponge with custard	Homemade sultana cookie	Fruit topped cheesecake	Chocolate Mousse

Wk 3 week starting: 11 Mar 01 Apr 06 May 03 Jun 24 Jun 15 Jul	Main Meal	Breaded chicken goujons Herby diced potatoes Coleslaw/Summer salad	Oven baked butchers sausages Chips Peas/baked beans	Roast chicken Roast potatoes Cabbage/Carrots Gravy	Pasta spirals with bolognese sauce Broccoli/Cauliflower	Oven baked fish fingers Creamed potatoes Wholemeal spaghetti hoops Peas
	Vegetarian	Breaded vegetable bake	Vegetable and mixed bean bake	Macaroni cheese	Pasta spirals with tomato and basil sauce	Vegetable pasty
	Baked Potato option	Baked potato with tuna/cheese/beans	Baked potato with tuna/cheese/beans	Baked potato with tuna/cheese/beans	Baked potato with tuna/cheese/beans	Baked potato with tuna/cheese/beans
	Dessert	Apricot flapjack	Rice pudding with fruit jam	Apple cake slice	Chocolate pudding with chocolate sauce	Frozen yoghurt pot

Notes:

1. A selection of fresh fruit, yoghurts and bread is available daily.
2. Gluten and dairy free menus are available upon request.
3. Reception and Key Stage 1 pupils are entitled to Free School Meals. Key Stage 2 pupils may qualify for Free School Meals if in receipt of certain benefits.
4. Key Stage 2 pupil lunches £2.30 per day.

