

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: 05.09.16, 26.09.16, 17.10.16, 14.11.16, 05.12.16

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Savoury Minced Beef with Dumpling	Roast Pork Dinner with Mashed and Roast Potatoes	Chicken Curry with Rice and Chapatti	Roast Beef Dinner with Yorkshire Pudding and Mashed Potatoes	Fish Bites with Baby Baked Potatoes
Dish of the Day 2 (v)	Vegetarian Cottage Pie	Vegetarian Sausage with Mashed and Roast Potatoes	Vegemince Balls in Tomato Sauce with Pasta	Vegetarian Sausage with Yorkshire Pudding and Mashed Potatoes	Margherita Pizza with Baby Baked Potatoes
Fresh Seasonal Vegetable Selection	Peas and Sweetcorn	Carrots and Broccoli	Carrots and Cauliflower	Peas and Red Cabbage	Baked Beans
Daily Salad Bar Selection					
Salad of the Day	Cous Cous Salad	Purple Leaf Salad	Apple and Celery Salad		Sweetcorn and Mixed Pepper Salad
Sandwich of the Day	Cheese Baguette (v)	Hot Roast Day Baguette	Ham Bap	Hot Roast Day Baguette	Cheese and Red Onion Bap (v)
Oven Baked Jacket Potato	Baked Beans (v)	Tuna	Cheese Savoury (v)	Tuna Mayonnaise and Sweetcorn	Coleslaw (v)
Desserts	Fresh Fruit and Yoghurt	Sticky Toffee Pudding with Custard	Fresh Fruit and Yoghurt	Pineapple Flapjack	Apple and Cherry Crumble 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: 12.09.16, 03.10.16, 31.10.16, 21.11.16, 12.12.16

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Spaghetti Bolognaise	Roast Pork Dinner with Savoury Stuffing and Mashed Potatoes	Ham Pizza served with Homemade Jacket Potato Wedges	Roast Turkey Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish and Chips
Dish of the Day 2 (v)	Mediterranean Pizza served with Pasta Salad	Vegetarian Sausage with Savoury Stuffing and Mashed Potatoes	Vegetarian Bolognaise with Pasta	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Vegetable Curry with Rice
Fresh Seasonal Vegetable Selection	Green Beans and Sweetcorn	Cauliflower and Carrots	Broccoli and Shredded Red Cabbage	Roasted Vegetables	Peas or Baked Beans
Daily Salad Bar Selection					
Salad of the Day	Pasta Salad	Raita Salad	Winter Coleslaw		Rice Salad
Sandwich of the Day	Cheese Sandwich (v)	Hot Roast Day Baguette	Tuna Mayo Wrap	Hot Roast Day Baguette	Tuna and Sweetcorn in Wholemeal Bread (v)
Oven Baked Jacket Potato	Tuna and Sweetcorn	BBQ Beans (v)	Cheese (v)	Fruity Coleslaw (v)	Cheese (v)
Desserts	Fresh Fruit and Yoghurt	Fruit Sponge with Custard	Fresh Fruit and Yoghurt	Fresh Fruit and Yoghurt	Cheesecake

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Week 3: w/c: 19.09.16, 10.10.16, 07.11.16, 28.11.16

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Beef Chilli Wrap with Rice	Roast Beef Dinner with Savoury Stuffing and Mashed Potatoes	Beef Lasagne served with Crusty Bread	Roast Chicken Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Wholemeal Salmon Fillets with Herby Diced Potatoes
Dish of the Day 2 (v)	Macaroni Cheese topped with Tomatoes	Vegetarian Sausage with Savoury Stuffing and Mashed Potatoes	Cheesy Bean Wrap with Baby Baked Potatoes	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Tortilla Pizza served with Herby Diced Potatoes
Fresh Seasonal Vegetable Selection	Peas and Sweetcorn	Broccoli and Carrots	Salad Bar Selection	Seasonal Cabbage and Carrots	Peas
Daily Salad Bar Selection					
Salad of the Day	Tomato, Sweetcorn and Pepper Salsa Salad	Cheesy Coleslaw	Curried Rice Salad		Pasta Salad
Sandwich of the Day	Ham Baguette	Hot Roast Baguette	Tuna and Cucumber Sub Roll	Hot Roast Baguette	Cheese in Wholemeal Bread (v)
Oven Baked Jacket Potato	Tuna and Sweetcorn	Vegetarian Bolognese (v)	Baked Beans (v)	Vegetable Curry (v)	Tuna
Desserts	Fresh Fruit and Yoghurt	Rice Pudding	Fresh Fruit and Yoghurt	Fresh Fruit and Yoghurt	Fruit Crumble with Custard

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