Lunchtime Menu Weekly Menu





Our school menus have been designed to provide balanced, delicious and healthy hoices for your child using seasonal, local produce wherever possible

Week Commencing – 3rd Sep 18, 24th Sep 18, 15th Oct 18, 12th Nov 18, 3rd Dec 18, 7th Jan 19, 28th Jan 19 Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Vegetarian Grill in Bun with Salad Garnish and Homemade Jacket Wedges	Vegetable Bolognese with Homemade Tomato Garlic Bread	Roast Beef with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Goujons served with Homemade Jacket Wedges
Fresh Seasonal Vegetable Selection	Green Cabbage & Carrots	Sweetcorn & Green Beans	Cauliflower and Broccoli	Carrots and Seasonal Cabbage	Baked Beans or Peas
Desserts	Peach Melba Jelly	Fruit Crumble & Custard	Pineapple Sponge and Orange Sauce	Cheese, Crackers and Grapes	Fun Fruit Friday

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

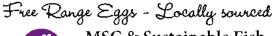
If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321

yoghurts & fresh fruit available daily

















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Week Commencing – 10th Sep 18, 1st Oct 18, 22nd Oct 18, 19th Nov 18, 10th Dec 18, 14th Jan 19, 4th Feb 19 Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Roast Gammon with Yorkshire Pudding, Mashed and Roast Potatoes	Pork Sausage with Mashed Potatoes	Spaghetti Bolognaise	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Crispy Salmon Fillet Served with Homemade Herby Diced Potatoes
Fresh Seasonal Vegetable Selection	Cauliflower and Broccoli	Carrots and Swede	Sliced Green Beans and Sweetcorn	Seasonal Cabbage and Roasted Parsnips	Peas
Desserts	Ice Cream and Fresh Fruit Salad	Blondie Traybake	Jam Roly Poly with Custard	Banana Oaty Bake	Fun Fruit Friday

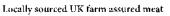
Please note all sandwiches are served with potato of the day or if this is not appropriate then served with pasta or rice salad from the salad bar

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yoghurts & fresh fruit available daily

PRODUCE FROM LOCAL GROWERS freshly prepared red tractor standards Free Range Eggs - Locally sourced







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Week Commencing – 17th Sep 18, 8th Oct 18, 5th Nov 18, 26th Nov 18, 17th Dec 18, 21st Jan 19, 11th Feb 19 Week 3

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Roast Pork with Yorkshire Pudding, Mashed and Roast Potatoes	Margarita Pizza served with Chips	Beef Lasagne & Crusty Bread	Roast Turkey with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish with Homemade Jacket Wedges
Fresh Seasonal Vegetable Selection	Carrots and Cauliflower	Peas and Sweetcorn	Sliced Green Beans and Sweetcorn	Broccoli, Carrot and Swede Mash	Peas or Baked Beans
Desserts	Ice Cream and Peaches	Fruit Cobbler & Custard	Savoury Scone with Grapes	Fruit Crumble with Custard	Fun Fruit Friday

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yoghurts & fresh fruit available daily



Locally sourced UK farm assured meat





