Lunchtime 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 Commencing - 28/02/22, 21/03/22, 25/04/22, 16/05/22, 13/06/22, 04/07/22 Week 1

	NO MEAT Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Vegetable Lasagne (v)	Cottage Pie	Chicken Curry with Rice	Roast Pork with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Fingers with Chips
Dish of the Day 2 (v)	Vegetarian Meatballs in Onion Gravy with Jacket Wedges (ve)	French Bread Pizza (v) with Herby Diced Potatoes	Omelette with Jacket Wedges (v)	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes (v)	Vegetarian Chilli with Chips (ve)
Oven Baked Jacket Potato / Sandwich of the Day	Jacket Potato with Cheese and Salad (v)	Chicken and Sweetcorn Wrap with Herby Diced Potatoes	Jacket Potato with Baked Beans (v)	Hot Roast Pork Filled Bap with Roast Potatoes	Jacket Potato with Tuna
Desserts	Shortbread Finger with Fresh Fruit Wedges	Ice Cream Roll	Yoghurt with Berries and Cookie Crumble	Carrot Cake Bite with Fresh Fruit Wedges	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. Menu's are subject to availability.

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

Please note, whilst we make every effort to prevent cross-contamination in our kitchens, we cannot guarantee that any food item is free from any specific allergen. We produce our food fresh every day in kitchens where allergens are handled by our staff and where utensils and equipment are used for multiple menu items.

yoghurts & fresh fruit available daily

PRODUCE FROM LOCAL GROWERS



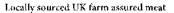














MSC & Sustainable Fish

All menu items are subject to availability

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Week Commencing – 07/03/22, 28/03/22, 02/05/22, 23/05/22, 20/06/22, 11/07/22 Week 2

	NO MEAT Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Cheesy Bean Wrap with Herby Diced Potatoes (v)	Hot Pork Baguette with New Potatoes	Chicken Curry with Rice	Pork Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Crispy Salmon Bites with Chips
Dish of the Day 2 (v)	Vegetarian Pasta Bolognese (v)	Vegetarian Meatballs in Mediterranean Tomato Sauce with New Potatoes (v)	Cheese and Tomato Tortilla Pizza with Jacket Wedges (v)	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes (v)	Cheese and Egg Platter served with Crusty Bread and Chips (v)
Oven Baked Jacket Potato / Sandwich of the Day	Jacket Potato with Baked Beans (ve)	Tuna Bap with New Potatoes	Jacket Potato with Cheese and Coleslaw	Hot Pork Sausage filled Baguette with Roast Potatoes	Jacket Potato with Cheese
Desserts	Waffle with Fresh Fruit Salad	Apple Flapjack	Vanilla Sponge Traybake	Oaty Cookie	Fun Fruit Friday

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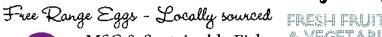
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Week Commencing – 14/03/22, 18/04/22, 09/05/22, 06/06/22, 27/06/22, 18/07/22 Week 3

	NO MEAT Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Vegetarian Burger with Jacket Wedges (v)	Chicken Curry with Rice and Naan Bread	Beef Lasagne with Crusty Bread	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Fingers with Jacket Potato Wedges
Dish of the Day 2 (v)	Vegetable Curry with Rice (v)	Pizza Pinwheels with Chips (v)	Omelette with Herby Diced Potatoes (v)	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes (v)	Vegetarian Nuggets with Jacket Potato Wedges (v)
Oven Baked Jacket Potato / Sandwich of the Day	Jacket Potato with Baked Beans (ve)	Wholemeal Tuna & Sweetcorn Sandwich with Chips	Jacket Potato with Cheese (v)	Hot Roast Chicken filled Bap with Roast Potatoes	Jacket Potato with Beans (ve)
Desserts	Golden Crunch Cookie with Fresh Fruit Wedges	Apple Sponge	Mini Doughnut with Fresh Fruit	Vanilla Ice Cream with Homemade Strawberry Sauce	Fun Fruit Friday

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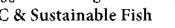
PRODUCE FROM LOCAL GROWERS















Locally sourced UK farm assured meat



MSC & Sustainable Fish