Weekly Lunchtime Menu





Our school menus have been designed to provide balanced, delicious and healthy produce wherever possible

Week Commencing – 26th April 21, 17th May 21, 14th June 21, 5th July 21. Week 1

	No Meat Monday	Tuesday	Wednesday	Thursday	Friday	
Dish of the Day	Burger in a Bun with Jacket Wedges (Ve)	Chicken Curry with Rice (korma)	Spaghetti Bolognese	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish Bap with Chips	
Dish of the Day (V)	Ravioli Bake with Crusty Bread (V)	Jacket Potato with Cheese and Baked Beans (V)	Omelette with Jacket Wedges (V)	Vegetarian grill with Yorkshire Pudding, Mashed and Roast Potatoes (V)	Pasta Bake (V)	
Daily Selection of Hot Vegetables / Daily Salad Selection						
Dessert offered with Dish of the Day	Lemon Cake*	Fruity Flapjack with Apple Wedges*	Cheese and Crackers served with Apple Wedges	Arctic Roll	Fruit	

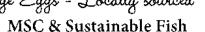
^{*}All cookies and cakes are baked on site. Fresh fruit or yoghurt is available daily as a dessert choice offered with dish of the day. (Ve = Vegan / V = Vegetarian)

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



yoghurts & fresh fruit available daily

PRODUCE FROM LOCAL GROWERS Free Range Eggs - Locally sourced FRESH FRUIT







freshly prepared red tractor standards

Locally sourced UK farm assured meat



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Week Commencing – 3rd May 21, 24th May 21, 21st June 21, 12th July 21. Week 2

	No Meat Monday	Tuesday	Wednesday	Thursday	Friday	
Dish of the Day	Margherita Pizza served with Jacket Wedges (V)	Pork Sausage with Mashed Potato	Cottage Pie	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Crispy Salmon Fillet Bap with Chips	
Dish of the Day (V)	Curry with Rice (korma) (V)	Omelette served with Herby Diced Wedges (V)	Jacket Potato with Cheese (V)	Vegetarian grill with Yorkshire Pudding, Mashed and Roast Potatoes (V)	Golden Crispy Nuggets with Chips (V)	
Daily Selection of Hot Vegetables / Daily Salad Selection						
Dessert offered with Dish of the Day	Jelly	Apricot Shortbread with Apple Wedges*	Cheese and Crackers served with Apple Wedges	Arctic Roll	Fruit	

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PRODUCE FROM LOCAL GROWERS











Locally sourced UK farm assured meat

Weekly Lunchtime Menu





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Week Commencing – 19th April 21, 10th May 21, 7th June 21, 28th June 21, 19th July 21. Week 3

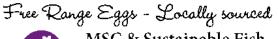
	No Meat Monday	Tuesday	Wednesday	Thursday	Friday	
Dish of the Day	Veggie-balls and Mash (Ve)	BBQ Chicken Wrap with Jacket Wedges	Beef Bolognese with Pasta Twists	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Finger Bap with Chips	
Dish of the Day (V)	Rainbow Pasta (V)	Jacket Potato with Cheese and Baked Beans (V)	Omelette with Crusty Bread(V)	Vegetarian grill with Yorkshire Pudding, Mashed and Roast Potatoes (V)	Margherita Pizza served with Chips (V)	
Daily Selection of Hot Vegetables / Daily Salad Selection						
Dessert offered with Dish of the Day	Berry Sponge *	Oaty Fruit Slice with Apple Wedges*	Cheese and Crackers served with Apple Wedges	Arctic Roll	Fruit	

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PRODUCE FROM LOCAL GROWERS







Locally sourced UK farm assured meat

