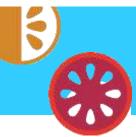
## Weekly Lunchtime Menu





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

## Week Commencing – 26<sup>th</sup> April 21, 17<sup>th</sup> May 21, 14<sup>th</sup> June 21, 5<sup>th</sup> July 21. Week 1

	No Meat Monday	Tuesday	Wednesday	Thursday	Friday		
Dish of the Day	Burger in a Bun with Jacket Wedges (Ve)	Jacket Potato with Cheese and Baked Beans (V)	Omelette with Jacket Wedges (V)	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish Bap with Chips		
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		

<sup>\*</sup>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





Free Range Eggs - Locally sourced FRESH FRUIT















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## Week Commencing – 3<sup>rd</sup> May 21, 24<sup>th</sup> May 21, 21<sup>st</sup> June 21, 12<sup>th</sup> July 21. Week 2

	No Meat Monday	Tuesday	Wednesday	Thursday	Friday		
Dish of the Day (V)	Margherita Pizza served with Jacket Wedges (V)	Pork Sausage with Mashed Potato	Cottage Pie	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	Jelly	Apricot Shortbread with Apple Wedges*	Cheese and Crackers served with Apple	Arctic Roll	Fruit		
Dish of the Day			Wedges				

<sup>\*</sup>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)

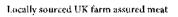
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PRODUCE FROM LOCAL GROWERS freshly prepared red tractor standards













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

	No Meat Monday	Tuesday	Wednesday	Thursday	Friday		
Dish of the Day (V)	Rainbow Pasta (V)	Jacket Potato with Cheese and Baked Beans (V)	Beef Bolognese with Pasta Twists	Vegetarian grill with Yorkshire Pudding, Mashed and Roast Potatoes (V)	Fish Finger Bap with Chips		
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		

<sup>\*</sup>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)

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