Weekly Lunchtime 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 Week Commencing – 7th Sept 20, 28th Sept 20, 19thOct 20, 16thNov 20, 7th Dec 20, 11th Jan 21, 1st Feb 21

	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	Butterscotch Cookie*	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)

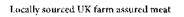
If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321



PRODUCE FROM LOCAL GROWERS freshly prepared red tractor standards













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Week Commencing – 14th Sept 20, 5th Oct 20, 2nd Nov 20, 23rd Nov 20, 14th Dec 20, 18th Jan 21, 8th Feb 21 Week 2

	No Meat Monday	Tuesday	Wednesday	Thursday	Friday	
Dish of the Day (V)	Margherita Pizza served with Jacket Wedges (V)	Sausage Roll served with Herby Jacket Wedges (Ve)	Cottage Pie	Sausage 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	Butterscotch Cookie*	Fruit	

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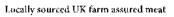
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Week Commencing – 21st Sept 20, 12thOct 20, 9thNov 20, 30thNov 20, 4th Jan 21, 25th Jan 21 Week 3

	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	Sausage 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	Butterscotch Cookie*	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)

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Free Range Eggs - Locally sourced





freshly prepared red tractor standards



