

Week One Menu

Weeks commencing 6th January & 27th January

	Dinner Choices	Tea Choices
Monday	Hot Beef & Onion T cake, fries	Southern Fried Chicken Wrap, chips & beans
	Quorn balls & pasta 	Quorn dippers, chips & beans 
Tuesday	Beef Keema & Peas, rice & naan bread	Tea's cooked in house
	Vegetable Pizza, slaw 	
Wednesday	Italian Meatballs, pasta & garlic bread	Cornish Pasty, chips, beans
	Mac & Cheese, garlic bread 	Hot dogs, chips , slaw
Thursday	Beef Stew & Dumplings	Tea's cooked in house
	Soup of the Day, Crusty bread 	
Friday	Fish, chips & peas	No Tea's
	Cheese & broccoli pasta bake 	

Jacket potatoes, salad and vegetables are available daily

We are a Food For Life Gold School, which means we use at least 15% organic and 50% local ingredients, and like all the awarded schools, at least 75% is freshly prepared and uses sustainable sourced fish and ethical and environmentally friendly food.

All of our meat is red tractor and locally sourced from Brosters farm. Our fruit and vegetables are locally sourced from Freshfields, and we use organic and seasonal products in our meals.



Week Two Menu

Weeks commencing: 13th January & 3rd February

	Dinner Choices	Tea Choices
Monday	Cheese burger in a bun, fries & slaw	Spicy Beef Tacos, salsa, chips
	Raviolini & garlic bread 	Cheese & tomato pizza, fries 
Tuesday	BBQ Chicken, rice	Tea's cooked in house
	Quorn Chilli & Rice 	
Wednesday	Beef Cottage Pie, seasonal vegetables	Sausage Pasta Bake, garlic bread
	Veg 1/4lb in a bun, cheese, chips & slaw 	Cheese Omelettes, chips & beans 
Thursday	Sweet & sour chicken & rice	Tea's cooked in house
	Potato, Cauliflower & Spinach Curry, Rice & Naan Bread 	
Friday	Fish finger wrap, lettuce, chips	No Tea's
	Vegan sausage roll, fries & beans 	

Jacket potatoes, salad and vegetables are available daily

We are a Food For Life Gold School, which means we use at least 15% organic and 50% local ingredients, and like all the awarded schools, at least 75% is freshly prepared and uses sustainable sourced fish and ethical and environmentally friendly food.

All of our meat is red tractor and locally sourced from Brosters farm. Our fruit and vegetables are locally sourced from Freshfields, and we use organic and seasonal products in our meals.



Week Three Menu

Weeks commencing: 20th January & 13th February

	Dinner Choices	Tea Choices
Monday	Pulled Pork baguette, chips	Tuna Pasta Bake, Salad
	Cheese and onion stuffed potato skins, salad & slaw 	Chilli Cheese Nuggets, chips & beans 
Tuesday	Pepperoni Pizza, Salad & Slaw	Tea's cooked in house
	Brie & Red onion Toasted Baguette 	
Wednesday	Beef Lasagne, Garlic bread & Salad	Breaded chicken breast with salad
	Moroccan cauliflower bites, wrap & yoghurt dip 	Veg Chilli, Savoury Rice 
Thursday	Beef, Roast Potatoes, Mash & Veg	Tea's cooked in house
	Cheese & Onion Pasty, Mash & Veg 	
Friday	Cod bites, salad & fries	No Tea's
	Veg samosa & onion bhajis with raita 	

Jacket potatoes, salad and vegetables are available daily

We are a Food For Life Gold School, which means we use at least 15% organic and 50% local ingredients, and like all the awarded schools, at least 75% is freshly prepared and uses sustainable sourced fish and ethical and environmentally friendly food.

All of our meat is red tractor and locally sourced from Brosters farm. Our fruit and vegetables are locally sourced from Freshfields, and we use organic and seasonal products in our meals.

