

Week Two Menu

Weeks commencing: 12th January, 2nd February

| | Dinner choices | Tea choices |
|-----------|--|---------------------|
| Monday | Spicy Beef Pizza with Corn on the Cob and Rainbow Slaw | Tea's done in House |
| | Homemade Seasonal Veg Soup with Crusty Bloomer  | Tea's done in House |
| Tuesday | Homemade Spicy Italian Meatballs in Tomato Sauce with Fusilli Pasta | Tea's done in House |
| | Cauliflower Cheese and Leek Bake with Garlic Bread  | |
| Wednesday | Chicken & Spinach Curry with Basmati Rice | Tea's done in House |
| | Fish Pie with Seasonal Greens  | Tea's done in House |
| Thursday | Roast Chicken with Stuffing, Homemade Roast Potatoes and Veg | Tea's done in House |
| | Four Cheese Wholemeal Based Homemade Pizza with Salad  | |
| Friday | Veg Samosas & Onion Bhajis with Raita and Mint Salad  | No Tea's |
| | Msc Breaded Fish Goujons & Fries | |

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 Brostes farm. Our fruit and vegetables are locally sourced from Freshfields, and we use organic and seasonal products in our meals.

