

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

