

Week One Menu

Weeks commencing: 25th Aug, 15th Sept, 6th Oct

| | 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 | Chicken Curry, Basmati Rice | Tea's cooked in house |
| | Vegetable Pizza, slaw  | |
| Wednesday | Italian Meatballs, pasta & garlic bread | Fish Finger wraps, chips, slaw |
| | Mac & Cheese, garlic bread  | Hot dogs, chips , slaw |
| Thursday | Sweet & Sour Chicken, rice | Tea's cooked in house |
| | Veg burger in a bun, fries and slaw  | |
| Friday | Fish, chips & peas | No Tea's |
| | Ham & Cheese Baguettes, or plain cheese baguettes, chips | |







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: 1st Sept, 22nd Sept, 13th Sept

| | Dinner Choices | Tea Choices |
|------------------|--|--|
| Monday | Cheese burger in a bun, fries & slaw | Spicy Beef Tacos, salsa, chips |
| | Cheese omelette fries & slaw  | Cheese & tomato pizza, fries  |
| Tuesday | Peri Peri Chicken, rice | Tea's cooked in house |
| | Quorn Chilli & Rice  | |
| Wednesday | Beef Keema & Peas, rice, naan bread | Chicken Kiev, peas, mash |
| | Moroccan cauliflower bites, yoghurt dip, salad & slaw  | Cheese & onion quiche, chips & salad  |
| Thursday | Sausage Pasta Bake | Tea's cooked in house |
| | Brie & Red onion chutney Baguette, slaw  | |
| Friday | Panko Salmon Strips & chips | No Tea's |
| | Vegan sausage roll, chips & 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: 8th Sept, 29th Sept

| | Dinner Choices | Tea Choices |
|-----------|---|--|
| Monday | BBQ Pulled Pork baguette, chips | Tuna Pasta Bake, Salad |
| | Cheese and onion stuffed potato skins, salad & slaw  | Margherita pizza Twist, slaw, potato salad  |
| Tuesday | Pepperoni Pizza, Salad & Slaw | Tea's cooked in house |
| | Sweet Potato, Cauliflower & Spinach Curry, Rice & Naan Bread  | |
| Wednesday | Cornish Pasty, mash & mushy peas | Sausage, mash and veg |
| | Veg Pasta bake, garlic bread  | 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.