















WEEK ONE

Week Commencing: 8th May 2017/ 5th June / 26th June / 17th July / 11th September / 2nd October / 30th October.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Roast Pork Potato Smiles Green Beans & Diced Carrots with Gravy	 Pasta Bolognese made with Organic Minced Beef Garlic Bread Peas & Sweetcorn	 Cottage Pie made with Organic Minced Beef Broccoli & Cauliflower with Gravy	 Pork Meatballs served with Gravy Diced Potatoes Mixed Vegetables	Cheese & Tomato Pizza Potato Wedges Seasonal Mixed Salad or Seasonal Vegetables
Omelette Potato Smiles Green Beans & Diced Carrots	 Roast Chicken Breast with Sage & Onion Stuffing Creamed Potatoes Peas & Sweetcorn	 Roast Turkey Roasted Potatoes Broccoli & Cauliflower with Gravy	 Vegetarian Quiche Couscous Mixed Vegetables	Fish Cake Potato Wedges Seasonal Vegetables
 Macaroni Cheese Green Beans & Diced Carrots	Country Bake Creamed Potatoes Peas & Sweetcorn	Cornish Cheese & Onion Pasty Roasted Potatoes Broccoli & Cauliflower with Gravy	 Quorn Swedish-style Balls served in Gravy Diced Potatoes Mixed Vegetables	 Vegetarian Pasta Bolognese with Seasonal Vegetables
Ice Cream Tub	 Fruit Muffin	 Apple Eve Sponge Custard Sauce	 Chocolate Shortbread Vanilla Sauce	 Melting Moment Biscuit ** Milk Shake

ALTERNATIVES AVAILABLE DAILY

Seasonal fruit platter / Yeo Valley organic fruit yoghurt / cheese with crackers and a choice of fruit juice drink.
Jacket potato / rice / pasta / egg noodles or couscous can be substituted for potatoes. A seasonal salad bar is available to choose from daily.
Ketchup available with selected dishes.

















 Denotes freshly prepared dishes.

Menus may change to meet customers' preferences, a promotional event and seasonal variation.
A range of locally sourced products are used when available and all our seafood is MSC certified.
Allergies - please contact your school cook for more information about the content of menu items.



WEEK TWO

Week Commencing: 15th May 2017 / 12th June / 3rd July / 24th July / 18th September / 9th October

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Bacon Steak With Pineapple Chips Baked Beans & Peas	 Beef Lasagne made with Organic Minced Beef Carrots & Broccoli	 Roast Pork with Apple Sauce Roast Potatoes Cabbage, Carrots & Gravy	 Beef Grill ½ Jacket Potato with Mixed Salad or Mixed Vegetables	Cheese & Tomato Pizza with Potato wedges Peas & Sweetcorn
Southern Style Chicken Goujons Chips Baked Beans & Peas	 Roast Chicken Breast with Sage & Onion Stuffing Herby Diced Potatoes Carrots & Broccoli	Traditional Cornish Pasty Roast Potatoes Cabbage & Carrots with Gravy	 Cheesy Jacket Potato With Baked Beans & Mixed Vegetables	Seaside Style Fillet of Fish Potato wedges Peas & Sweetcorn
 Quorn Fillet Chips Baked Beans & Peas	 Quorn & Broccoli Bake Herby Diced Potatoes Carrots & Broccoli	 Quorn Roast with Apple Sauce Roast Potatoes Cabbage, Carrots & Gravy	 Vegetarian Lasagne with Mixed Salad or Mixed Vegetables	 Vegetarian Curry Served with Rice Peas & Sweetcorn
 Iced Bun	 Carrot Cake Custard Sauce	 Apple Flapjack Custard Sauce	 Shortbread Biscuit ** Milk Shake	 Chocolate Oatcake

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Ketchup available with selected dishes.

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WEEK THREE

Week Commencing: 1st May 2017 / 22nd May / 19th June / 10th July / 4th September / 25th September / 16th October

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Pork Sausages Diced Potatoes Peas & Sweetcorn with Gravy	 Chicken Curry with Rice & Naan Bread Sweetcorn & Green Beans	 Roast Beef with Yorkshire Pudding Roast Potatoes, Broccoli & Carrots with Gravy	 Beef Chilli made with Organic Minced Beef with Rice Carrots & Peas	Cheese & Tomato Pizza Chips Baked Beans or Seasonal Mixed Salad & Coleslaw
Traditional Cornish Pasty Diced Potatoes Peas, Sweetcorn & Gravy	Fish Fingers Potato Wedges with Sweetcorn & Green Beans	 Chicken Breast Roast Potatoes, Broccoli & Carrots with Gravy	 Chicken Pasta Bake Carrots & Peas	Lemon Salmon Fillet Chips Baked Beans or Seasonal Mixed Salad & Coleslaw
Tasty Bean Bake Diced Potatoes Peas & Sweetcorn with Gravy	 Cheesy Whirl with Potato Wedges Sweetcorn & Green Beans	 Macaroni Cheese Broccoli & Carrots	 Vegetarian Sausage Served with Couscous or Rice Carrots & Peas	 Quorn Burger in a Bun Chips Baked Beans or Seasonal Mixed Salad & Coleslaw
 Lancashire Biscuit	 Crunchy Carrot Cookie ** Milk Shake	 Chocolate & Pear Sponge with Vanilla Sauce	Iced Fruit Smoothie	 Pineapple Pudding with Custard Sauce

ALTERNATIVES AVAILABLE DAILY

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Ketchup available with selected dishes.

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