















# WEEK ONE

Week Commencing: 20<sup>th</sup> November 2017 / 11<sup>th</sup> December / 8<sup>th</sup> January 2018 / 29<sup>th</sup> January / 26<sup>th</sup> February / 19<sup>th</sup> March 2018.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Roast Pork Chips 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 Roast Potatoes Seasonal Mixed Salad or Seasonal Vegetables
Fish Cake Chips 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	Omelette Roast Potatoes 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	 Meat Free Sausage Casserole with Roast Potatoes & Seasonal Vegetables
Ice Cream Tub	 Chocolate Flapjack	 Apple Crumble With Custard Sauce	 Oat & Fruit Delight ** Milk Shake	 Melting Moment Biscuit ** Juice Drink

## ALTERNATIVES AVAILABLE DAILY

Seasonal fruit platter / Yeo Valley organic fruit yoghurt / cheese with crackers.  
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 fish comes from an MSC certified sustainable fishery.  
**Allergies** - please contact your school cook for more information about the content of menu items.



# WEEK TWO

Week Commencing: 6<sup>th</sup> November 2017 / 27<sup>th</sup> November / 18<sup>th</sup> December / 15<sup>th</sup> January 2018 / 5<sup>th</sup> February / 5<sup>th</sup> March/ 26<sup>th</sup> March.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Bacon Steak With Pineapple Chips Baked Beans & Peas	 Beef Lasagne made with Organic Minced Beef Carrots & Broccoli Served with Garlic Bread	 Roast Pork with Apple Sauce Roast Potatoes Cabbage, Carrots & Gravy	 Beef Grill Roast Potatoes with Mixed Salad or Mixed Vegetables	Cheese & Tomato Pizza with Roast Potatoes 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	Quorn Dippers Roast Potatoes Peas & Sweetcorn
 Fish Fingers Chips Baked Beans & Peas	 Vegetarian Lasagne with Garlic Bread Carrots & Broccoli	 Macaroni Cheese Carrots & Peas	 Quorn Burger Roast Potatoes with Mixed Salad or Mixed Vegetables	 Crunchy Vegetable Crumble Roast Potatoes Peas & Sweetcorn
 Iced Bun ** Juice Drink	 Jelly with Tinned Fruit	 Chocolate & Orange Sponge served with Vanilla Sauce	 Rice Pudding with Mandarins	 Chocolate Coconut Slice ** Juice Drink

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# WEEK THREE

Week Commencing: 13<sup>th</sup> November 2017/ 4<sup>th</sup> December /1<sup>st</sup> January 2018/ 22<sup>nd</sup> January / 12<sup>th</sup> February / 12<sup>th</sup> March / 16<sup>th</sup> April.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Chicken & Chick Pea Curry with Rice & Naan Bread Sweetcorn & Green Beans	 Pork Sausages Diced Potatoes Peas & Sweetcorn with Gravy	 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 Roast Potatoes Baked Beans or Seasonal Mixed Salad & Coleslaw
Seaside Style Fillet of Fish Chips with Sweetcorn & Green Beans	 Chicken Pasta Bake Peas, Sweetcorn	 Chicken Breast Roast Potatoes, Broccoli & Carrots with Gravy	 Ham & Cheese Pizza Pinwheel Savoury Rice Carrots & Peas	Lemon Salmon Fillet Roast Potatoes Baked Beans or Seasonal Mixed Salad & Coleslaw
 Cheesy Whirl with Chips Sweetcorn & Green Beans	 Vegetarian Sausage Diced Potatoes Peas & Sweetcorn with Gravy	 Quorn Roast with Yorkshire Pudding Roast Potatoes Broccoli & Carrots & Gravy	 Spicy Bean Hot Pot Served with Savoury Rice Carrots & Peas	 Meat Free Tikka Pasty Roast Potatoes Baked Beans or Seasonal Mixed Salad & Coleslaw
 Crunchy Carrot Cookie ** Milk Shake	 Jam Sponge with Custard Sauce	 Fruit Swirl or Fresh Fruit Salad	Iced Fruit Smoothie	 Shortbread Biscuit ** Juice Drink

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