

<b>Week 1</b> Term dates week commencing: 28/10, 18/11, 09/12, 06/01, 27/01, 24/02, 16/03	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Meat</b>	Mince and vegetable stew	Chicken Supreme	Sausage in onion gravy	Cottage Pie	Spicy Beef Lasagne
<b>Vegetarian</b>	Tomato Pasta Bake	Vegetable Jollof	Gardener's Pie	Rainbow Pasta	Cheesy Veg
<b>Vegetables</b>	Peas Broccoli	Carrots Brussel Sprouts	Cabbage and Leek Cauliflower	Broccoli Carrots	Peas Cauliflower
<b>Dessert</b>	Rhubarb Crumble	Apple Strudel	Iced Biscuit	Chocolate Orange Cake	Spotted Dick

Our school meals are cooked in our full production kitchen using fresh ingredients that are of very good quality. We can cater for specific dietary requirements such as gluten free, pureed meals or religious requirements. It is our intention to be a nut free school and we are working towards this.

<b>Week 2</b> Term dates week commencing: 04/11, 25/11, 16/12, 13/01, 03/02, 02/03, 23/03	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Meat</b>	Moroccan Lamb	Pork & Bean Cassoulet	Mince & onion pie	Mediterranean Chicken	Chilli
<b>Vegetarian</b>	Mushroom Pasta Bake	Fisherman's Pie	Sweet Potato Curry	Macaroni Cheese	Vegetable Chilli
<b>Vegetables</b>	Brussel Sprouts Broccoli	Cauliflower Sweetcorn	Carrots Broccoli	Peas Cabbage & Leek	Carrots Cauliflower
<b>Dessert</b>	Apple & Pear Crumble	Apple Muffin	Banana & Chocolate cake	Shortbread Biscuit	Iced Sponge

Our school meals are cooked in our full production kitchen using fresh ingredients that are of very good quality. We can cater for specific dietary requirements such as gluten free, pureed meals or religious requirements. It is our intention to be a nut free school and we are working towards this.

<b>Week 3</b> Term dates week commencing: 11/11, 02/12, 20/01, 10/02, 09/03, 30/03	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Meat</b>	Cottage Pie	Sweet & Sour Chicken	Roast Chicken	Meatball Spaghetti	Chicken Enchilada
<b>Vegetarian</b>	Tuna Pasta Bake	Spinach & Mushroom Lasagne	Vegetable Chilli	Roasted Vegetable Pie	Cheesy Veg
<b>Vegetables</b>	Broccoli Peas	Carrots Sweetcorn	Brussel Sprouts Cauliflower	Broccoli Cabbage & Leek	Mixed Vegetables
<b>Dessert</b>	Rice Pudding	Apple Strudel	Bread & Butter Pudding	Madeline Sponge	Chocolate Cake

Our school meals are cooked in our full production kitchen using fresh ingredients that are of very good quality. We can cater for specific dietary requirements such as gluten free, pureed meals or religious requirements. It is our intention to be a nut free school and we are working towards this.