

Week 1 Term dates week commencing: 15/04, 06/05, 03/06, 24/06, 15/07	Monday	Tuesday	Wednesday	Thursday	Friday
Meat	Mince & vegetable stew	Chicken curry	Sausage in onion Gravy	Roast chicken	Fish fingers
Vegetarian	Tomato Pasta Bake	Vegetable Jollof	Vegetable lasagne	Gardeners pie	Cheesy veg Or Pizza
Vegetables	Peas Broccoli	Carrots Cauliflower	Cabbage & Leek Broccoli	Brussel sprouts sweetcorn	Peas carrots
Dessert	Rhubarb Crumble	Apple and cinnamon cake	Iced Biscuit	Chocolate Orange Cake	Flapjack

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.

Week 2 Term dates week commencing: 22/04, 13/05, 10/06, 01/07, 22/07	Monday	Tuesday	Wednesday	Thursday	Friday
Meat	Chicken casserole	Barbeque pork	Cottage pie	Roast Chicken	Fish fingers
Vegetarian	Sweet potato curry	Roasted veg pie	Mac n cheese	Sweet and sour vegetables	Veg chilli Or Pizza
Vegetables	Sweetcorn Broccoli	Cauliflower Carrots	Mixed vegetables	Brussel sprouts Broccoli	Peas Cauliflower

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Dessert	Apple & Pear Crumble	Banana cake	Jam sponge	Chocolate crunch	Iced Sponge
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Week 3 Term dates week commencing: 29/04, 20/05, 17/06, 08/07	Monday	Tuesday	Wednesday	Thursday	Friday
Meat	Mince and onion pie	Mediterranean chicken	Spaghetti Bolognese	Roast chicken	Chilli
Vegetarian	Tuna Pasta Bake	Cheesy veg	Vegetable curry	Mediterranean fish bake	Vegetable nuggets Or Pizza
Vegetables	Broccoli Peas	Carrots Sweetcorn	Cabbage and leek Cauliflower	Broccoli Brussel sprouts	Mixed Vegetables

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Dessert	Oat fruit slice	Pineapple upside down cake	Apple streusel cake	Gingerbread man and milkshake	Chocolate Cake

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