

<b>Week 1</b> Term dates week commencing: 17.04, 08.05, 05.06, 26.06, 17.07	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Meat</b>	Mince & vegetable stew	Chicken curry	Sausage in onion Gravy	Beef goulash	Fish fingers
<b>Vegetarian</b>	Tomato Pasta Bake	Vegetable Jollof	Sweet and sour vegetables	Cheesy veg	Veg chilli Or Pizza
<b>Vegetables</b>	Peas Broccoli	Carrots Cauliflower	Cabbage & Leek Broccoli	Brussel sprouts sweetcorn	Peas carrots
<b>Dessert</b>	Rhubarb Crumble	Apple and cinnamon cake	Iced Biscuit	Chocolate Orange Cake	Fruit 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.

<b>Week 2</b> Term dates week commencing: 24.04, 15.05, 12.06, 03.07	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Meat</b>	Chicken casserole	Moroccan lamb	Cottage pie	Mediterranean Chicken	Beef lasagne
<b>Vegetarian</b>	Mushroom Pasta Bake	Vegetable curry	Barbeque noodles	Macaroni Cheese	Veg nuggets Or Pizza
<b>Vegetables</b>	Brussel Sprouts Broccoli	Cauliflower Carrots	Mixed vegetables	Cabbage and leek Broccoli	Peas Cauliflower
<b>Dessert</b>	Apple & Pear Crumble	Banana cake	Chocolate crunch	Apple and sultana cake	Iced Sponge

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<b>Week 3</b> Term dates week commencing: 01.05, 22.05, 19.06, 10.07	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Meat</b>	Mince and onion pie	Pork and bean cassoulet	Spaghetti Bolognese	Roast chicken	Chilli
<b>Vegetarian</b>	Tuna Pasta Bake	Vegetable lasagne	Vegetable Chilli	Roasted Vegetable Pie	Cheesy veg Or Pizza
<b>Vegetables</b>	Broccoli Peas	Carrots Sweetcorn	Cabbage and leek Cauliflower	Broccoli Brussel sprouts	Mixed Vegetables
<b>Dessert</b>	Oat fruit slice	Pineapple upside down cake	Apple streusel cake	Gingerbread man and milkshake	Chocolate Cake

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