

# Spring Summer 2019 Week 1 £2.40

## MONDAY

Chicken Fajitas  
Served with ribbon salad  
and rice.

“ Double Cheese  
Macaroni”  
with Leeks

Fresh Broccoli  
Fresh Carrots  
Fresh Salad  
£2.40

Chocolate & Vanilla  
Marble Cake served with  
custard.

## TUESDAY

Smoked Ham Tart  
Served with pasta salad  
& dressed mixed leaves

Quorn & Vegetable  
Paella  
with aioli & bread

Sweetcorn  
Courgettes  
Fresh Salad

Key Lime Pie

## WEDNESDAY

Pot Roasted Honey  
Glazed Gammon with  
Crispy Roast Potatoes  
and Gravy

Spinach, chickpea and  
feta parcels.

Seasonal Cabbage  
Fresh Carrots  
Fresh Salad

Caramelised apricot  
Custard Tart

## THURSDAY

Thai Green Chicken  
Curry  
with Basmati Rice, riata  
and mango chutney &  
naan

Goan Vegetable Curry  
with lime, served with  
basmati rice and riata,  
mango chutney & naan

Sweet Chilli, Cucumber  
and Tomato Salad  
Raitta Dressing

Wild Berry Fool  
with Shortbread

## FRIDAY

Crispy Battered  
Fillet of Fish  
with Home-Made Tartar  
Sauce and Chunky  
Chips

Cheddar Cheese  
and Leek Cake  
with Chips

Garden or Mushy Peas  
Coleslaw & Salad

Seasonal Fresh Fruit  
Salad

Fresh fruit and salad is offered daily.

This menu is compliant with the school food standards. We encourage pupils to enjoy a healthy balanced diet. The catering team can cater for many special dietary requirements. Please speak to the Catering Manager if you have any questions.

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# Spring Summer 2019 Week 2 £2.40

## MONDAY

Toad in the Hole  
with Onion Gravy  
Served with creamy  
mash potatoes

Broccoli, basil and  
lemon pasta served with  
garlic bread.

Fresh Carrots  
Fresh Cauliflower  
Fresh Salad

Apple & Sultana Fusilli  
Tart and cream

## TUESDAY

Chicken and Leek Pie  
with crushed garlicky  
Potatoes

BBQ Vegetable & Mixed  
Bean Wrap

Garden Peas  
Fresh Broccoli  
Fresh Salad

Zesty Carrot Cake &  
Custard

## WEDNESDAY

Roast Turkey Breast  
with Sweet Paprika,  
Crispy Roast Potatoes  
and Gravy

Sweet and Sour  
Vegetables  
Served with rice.

Fresh Spring Cabbage  
Fresh Carrots  
Fresh Salad

Summer Pudding and  
crème fraiche

## THURSDAY

Tex-Mex Beef and Bean  
Enchiladas  
with Mexican Rice

Roasted Vegetable  
Calzone

Sweetcorn  
Roasted Vegetables  
Fresh Salad

Eton Mess

## FRIDAY

Battered  
Fillet of Fish  
with Chunky Chips  
With homemade tartare  
sauce

Spicy Bean Burger  
With salad

Garden or Mushy Peas  
Mixed Salad  
Fresh Salad

Seasonal Fresh Fruit  
Salad

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# Spring Summer 2019 Week £2.40

## MONDAY

Mediterranean Kebab  
With tabbouleh

Falafel with warm flat  
Bread  
Salad & Yoghurt and  
mint dressing.

Fresh Carrots  
Sweetcorn  
Fresh salad

Orange Polenta Cake  
with Custard

## TUESDAY

Salmon Fish Cakes  
Served with homemade  
dill, cucumber and  
yoghurt relish

Vegetable Korma  
Served with basmati  
rice, raita, mango  
chutney.

Garden Peas  
Fresh Salad

Fruit Trifle.

## WEDNESDAY

Slow roasted shoulder of  
pork with lemon, garlic  
and thyme roasted  
potatoes.

Roasted vegetable  
roulade

Fresh Swede  
Seasonal Cabbage  
Fresh Salad

Creamy Rice pudding  
with jam.

## THURSDAY

Beef Bolognaise  
Served with spaghetti  
Garlic Bread

Happy Cow Burgers  
Served with fresh salad  
and relish.

Broccoli Florets  
Fresh Carrots  
Fresh Salad

Chocolate Brownie with  
berries and crème  
fraiche

## FRIDAY

Crispy Fiery Battered  
Fillet of Fish  
with Chunky Chips

Spring Frittata  
Served with green salad  
and coleslaw.

Garden or Mushy Peas  
Coleslaw

Seasonal fresh fruit  
salad.

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