

Lunchtime Menu Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 1: 03.09.18, 24.09.18, 15.10.18, 12.11.18, 03.12.18, 07.01.19, 28.01.19

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken and Tomato Pasta Bake	Minced Beef Pie and Mashed Potato	Roast Gammon with Yorkshire Pudding, Mashed and Roast Potatoes	Chicken Curry and Rice	Fish Goujons served with Homemade Jacket Wedges
Dish of the Day 2 (v)	Cheesy Omelette with Crusty Bread	Vegetarian Grill in Bun with Salad Garnish and Homemade Jacket Wedges	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Vegetable Lasagne with Homemade Tomato Garlic Bread	Cheese and Tomato Pizza served with Homemade Jacket Wedges
Fresh Seasonal Vegetable Selection	Sweetcorn and Sliced Green Beans	Roasted Vegetable Medley	Carrots and Seasonal Cabbage	Cauliflower and Broccoli	Baked Beans or Peas
Daily Salad Bar Selection					
Sandwich of the Day	Tuna Sub Roll	Savoury Cheese Wrap (V)	Hot Roast Baguette	Ham Sandwich	Egg Mayo Bap (V)
Oven Baked Jacket Potato	Vegetarian Bolognese (V)	Baked Beans (V)	Tuna	Cheesy Coleslaw (V)	Mild Vegetarian Chilli (V)
Desserts	Seasonal Fruit Crumble and Custard	Peach Melba Jelly	Cheese, Crackers and Apple Wedges	Pineapple Sponge and Custard	Lemon Cupcake

Please note all sandwiches are served with potato of the day or if this is not appropriate then served with pasta or rice salad from the salad bar.

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321


 yoghurts & fresh fruit available daily
 
 PRODUCE FROM LOCAL GROWERS
 
 freshly prepared
 
 red tractor standards
 
 Free Range Eggs - Locally sourced
 
 MSC & Sustainable Fish
 
 FRESH FRUIT & VEGETABLES
 
 Food for Life Bronze Served Here
 
 Soil Association
 
 Locally sourced UK farm assured meat
 
 Catering Leeds

All menu items are subject to availability

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Week 2: 10.09.18, 01.10.18, 22.10.18, 19.11.18, 10.12.18, 14.01.19, 04.02.19

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken Tikka Wrap with Savoury Rice	Pork Sausage with Mashed Potatoes	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Spaghetti Bolognese	Crispy Salmon Fillet Served with Homemade Herby Diced Potatoes
Dish of the Day 2 (v)	Macaroni Cheese with Peas, Peppers and Sweetcorn	Vegetarian Sausages with Mashed Potatoes	Vegetarian Loaf with Yorkshire Pudding, Mashed and Roast Potatoes	Tortilla Pizza with Homemade Jacket Wedges	Homemade Cheese and Potato Slice with Homemade Herby Diced Potatoes
Fresh Seasonal Vegetable Selection	Cauliflower and Broccoli	Carrots and Seasonal Winter Greens	Seasonal Cabbage and Roasted Parsnips	Sliced Green Beans and Sweetcorn	Peas
Daily Salad Bar Selection					
Sandwich of the Day	Tuna Crunch Wrap	Egg Mayo Wholemeal (V)	Hot Roast Baguette	Ham Sub Roll	Cheese Sub Roll (V)
Oven Baked Jacket Potato	Cheese (V)	Baked Beans (V)	Tuna	Fruity Coleslaw (V)	Vegetable Curry (V)
Desserts	Blondie Traybake	Vanilla Cheesecake served with Fresh Fruit Salad	Ice Cream and Fresh Fruit Salad	Jam Roly Poly with Custard	Flapjack and Apple Wedges

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Week 3: 17.09.18, 08.10.18, 05.11.18, 26.11.18, 17.12.18, 21.01.19, 11.02.19

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Beef Lasagne Served with Crusty Bread	Posh Hotdogs with Salad Garnish served with Chips	Roast Pork with Yorkshire Pudding, Mashed and Roast Potatoes	Mild Chilli Boats with Savoury Rice	Battered Fish with Homemade Jacket Wedges
Dish of the Day 2 (v)	Vegetable Korma Curry with Rice	Margarita Pizza served with Chips	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Vegetarian Meatball filled Sub Roll	Tomato Pasta Bake
Fresh Seasonal Vegetable Selection	Carrots and Cauliflower	Peas and Sweetcorn	Broccoli, Carrot and Swede Mash	Sliced Green Beans and Sweetcorn	Peas or Baked Beans
Daily Salad bar Selection					
Sandwich of the Day	Egg Mayo Bap (V)	Tuna Roll	Hot Roast Baguette	Ham Bap	Wholemeal Cheese Sandwich (V)
Oven Baked Jacket Potato	Vegetarian Bolognaise (V)	Cheesy Coleslaw (V)	Spicy Mexican Vegetables (V)	Tuna	Baked Beans (V)
Desserts	Fruit Cobbler with Custard	Vanilla Ice Cream	Marble Sponge with Custard	Savoury Scone with Grapes	Cheesecake with Apple Wedges

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