

February 2024 **School Menu**



Savoury Minced Beet **Mashed Potatoes**

Joek Talling

Quorn Vegetarian Roast (v Jacket Wedges

15/04/24 - 06/05/24 - 03/06/24 W/C 19/02/24 - 11/03/24 -

- 24/06/24 - 15/07/24

Cheese Bap (v) Jacket Wedges

Tuna Mayonnaise **Jacket Potato**

Margherita Pizza (v)

Jacket Wedges

Carrot Cake with Fresh Fruit Wedges

Veggieballs in Onion Gravy

Jacket Wedges

Tuna Mayonnaise Wrap

Jacket Wedges

Fresh Fr

Strawberry Sauce

Ice Cream with

BBQ Beans (v) **Jacket Potato**

MENUS ARE SUBJECT





RED TRACTOR STANDARDS











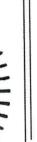




(ve) = vegan(v) = vegetarian









Battered Fish with Chips



Chicken Biryani

Super Five Vegetable Pasta Yorkshire Pudding Roast Gammon

Mashed and Roast Potatoes

Mholemeal Egg Mai

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Mashed and Roast Potatoes Vegetarian Sausage (v) Yorkshire Pudding

Hot Roast filled Bap with Roast Potatoes



Rainbow Shortbread with

Tuna Mayonnaise

Jacket Potato

Jacket Wedges Sandwich (v)

Fresh Fruit Wedges

Fun Fruit Thursday



Veggie Nugget Wrap (ve)

Mayonnaise Sandwich (v) Wholemeal Egg

Jacket Potato served with Cheesy Coleslaw (v)

Custard Cream Cupcake



are handled by our staff and where any food item is free from any specific our kitchens, we cannot guarantee that Please note, whilst we make every utensils and equipment are used for every day in kitchens where allergens allergen. We produce our food, fresh effort to prevent cross contamination in multiple menu items.







February 2024 School Menu



- 01/07/24 - 22/07/24

Brunch Wrap (v) **Jacket Wedges**

Vegetarian Pasta Bake (v

Jacket Wedges Tuna Bap

Jacket Potato Cheese (v)

Peaches and Ice Cream









Chicken Breast topped with **BBQ Sauce and Cheese Herby Diced Potatoes**

Herby Diced Potatoes Tortilla Pizza (v)

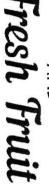
Herby Diced Potatoes Cheese Bap (v)

Baked Beans (v) **Jacket Potato**

Flapjack with Fresh Fruit Wedges

Fresh Fruit

MENUS ARE SUBJECT To avail ability



















(ve) = vegan(v) = vegetariar









Beef Spaghetti Bolognaise

Herby Tomato Quiche (v **Baby Baked Potatoes**

Wholemeal Egg Mayonnais **Baby Baked Potatoes** Sandwich (v)

Tuna Mayonnaise **Jacket Potato**

Cookie with Apple Wedges Chocolate and Orange

RED TRACTOR STANDARDS

















Mashed and Roast Potatoes Yorkshire Pudding Roast Chicken

Mashed and Roast Potatoes Vegetarian Sausage (v) Yorkshire Pudding

Hot Roast Filled Bap with Roast Potatoes





Fun Fruit Thursday



Salmon and Sweet Potato

Fishcake

Chips

Savoury Vegetarian Mince Chilps

Tuna and Sweetcorn Wrap

Cheesy Colesiaw(v) **Jacket Potato**

Frozen Strawberry Yoghurt Sundae



THE CONTRESS

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February 2024 **School Menu**



Chicken Curry

W/C 04/03/24-25/03/24 29/04/24 - 20/05/24 -17/06/24 - 08/07/24

MONDAY

Jacket Wedges

Veggie Grill (v) Jacket Wedges

Sweetcorn Sandwich Jacket Wedges

Cheese and Coleslaw (v) **Jacket Potato**

Caramel Apple Cake and Custard







Mayonnaise Sandwich (v)

Pasta Salad

Wholerneal Egg

French Bread Pizza (v)

Wholemeal Tuna and

AVAILABLE DAILY

















Beef Bolognaise Pasta Bake

Cheesy Tomato Pasta (v)

Vegetable Omelette (v) **New Potatoes**

Jacket Potato with Baked

Beans (v)

Wholemeal Cheese New Potatoes Sandwich (v)

Vanilla Ice Cream with Mandarin Oranges

Tuna Mayonnaise **Jacket Potato**

Fruit Jelly with Fresh Fruit



Fun Fruit Thursday













(ve) = vegan(v) = vegetarian

Fish Fingers Chips

Homemade Cheese, Onion, and Potato Slice (v)

Tuna Bap with Chips

Jacket Potato

Golden Crunch Cookie with Baked Beans (v)

Fresh Fruit Wedges THE STREET

Mashed and Roast Potatoes

Yorkshire Pudding Pork Sausage

Vegetarian Sausage (v) Yorkshire Pudding

PARTIE S

Mashed and Roast Potatoes

Hot Roast filled Bap with

Roast Potatoes

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