

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: w/c 20.02.17, 13.03.17, 17.04.17, 08.05.17, 05.06.17, 26.06.17, 17.07.17

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Mild Beef Chilli with Rice & Crispy Tortillas	Chicken Curry with Naan	Cottage Pie	Roast Chicken Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Salmon Fillet in Wholemeal Crumb with Homemade Jacket Wedges and Sweet Chilli Dip
Dish of the Day 2 (v)	Mediterranean Vegetable Pasta Bake	Cheesy Bean Wrap with Savoury Rice	Homemade French Bread Pizza with Homemade Jacket Wedges	Vegetarian Loaf with Yorkshire Pudding, Roast and Mashed Potatoes	Vegemince Balls in Tomato Sauce with Pasta
Halal Dish of the Day	Mild Beef Chilli with Rice & Crispy Tortillas	Chicken Curry with Naan	Cottage Pie	Roast Chicken Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Salmon Fillet in Wholemeal Crumb with Homemade Jacket Wedges and Sweet Chilli Dip
Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection
Daily Salad Bar Selection					
Salad of the Day	Sweetcorn and Mixed Pepper Salad	Apple and Celery Salad	Cous Cous Salad		Pasta Salad
Desserts	Ginger Sponge with Custard	Fruit Jelly	Chocolate Cherry Cake	Peaches with Ice Cream	Fun Fruit Friday

Hot new potatoes are available to serve with the sandwich option

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
 
 FRESH FRUIT & VEGETABLES
 
 Locally sourced UK farm assured meat

MSC & Sustainable Fish
 
 All menu items are subject to availability
 
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Week 2: w/c 27.02.17, 20.03.17, 24.04.17, 15.05.17, 12.06.17, 03.07.17, 24.07.17.

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken and Broccoli Pasta Bake	Beef Bolognese served with Pasta Twists	Chicken Curry with Rice	Roast Turkey Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish and Chips
Dish of the Day 2 (v)	Mild Vegetarian Chilli served with Rice	Omelette with Baby Baked Potatoes	Mediterranean Vegetable Pasta Bake	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Tortilla Pizza and Chips
Halal Dish of the Day	Chicken and Broccoli Pasta Bake	Beef Bolognese served with Pasta Twists	Chicken Curry with Rice	Roast Chicken Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish and Chips
Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection
Daily Salad Bar Selection					
Salad of the Day	Mixed Bean Salad	Carrot and Orange Salad	Raita Salad		Winter Coleslaw
Desserts	Fruit Sponge with Custard	Oat Cookie	Chocolate Brownie Cheesecake	Chocolate Ice Cream Roll served with Fresh Fruit Salad	Fun Fruit Friday

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 SOIL Association FOOD FOR LIFE BRONZE CATERING
 
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Week 3: w/c 06.03.17, 27.03.17, 01.05.17, 22.05.17, 19.06.17, 10.07.17

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Spaghetti Bolognese served with Crusty Bread	Pork Sausage and Mashed Potatoes	BBQ Chicken Pizza with Homemade Jacket Wedges	Roast Beef Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Bites with Herby Diced Potatoes
Dish of the Day 2 (v)	Vegetarian Sausage Hot Pot	Vegetable Curry with Rice & Chapatti	Jacket Potato filled with Cheese and Beans	Vegetarian Cottage Pie with Yorkshire Pudding & Roast Potatoes	Vegetarian Grill in a Bun with Salad Garnish and Herby Diced Potatoes
Halal Dish of the Day	Spaghetti Bolognese served with Crusty Bread	Vegetable Curry with Rice & Chapatti	BBQ Chicken Pizza with Homemade Jacket Wedges	Roast Chicken Dinner with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Cakes with Herby Diced Potatoes
Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection	Fresh Seasonal Vegetable Selection
Daily Salad Bar Selection					
Salad of the Day	Couscous Salad	Cheesy Coleslaw	Pasta Salad		Tomato, Sweetcorn and Pepper Salsa Salad
Desserts	Yoghurt and Fresh Fruit	Apple and Berry Crumble with Custard	Chocolate Sponge with Custard	Vanilla Ice Cream with Fruit Salad	Fun Fruit Friday

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