

Week 1 Term dates week commencing: 12/04, 03/05, 24/05, 07/06, 28/06, 19/07	Monday	Tuesday	Wednesday	Thursday	Friday
Meat	Mince & vegetable stew	Chicken Supreme	Sausage in onion Gravy	Cottage Pie	Spicy Beef Lasagne
Vegetarian	Tomato Pasta Bake	Vegetable Jollof	Gardner's Pie	Rainbow Pasta	Cheesy Veg Or Pizza
Vegetables	Peas Broccoli	Carrots Brussel Sprouts	Cabbage & Leek Cauliflower	Broccoli Carrots	Peas Cauliflower
Dessert	Rhubarb Crumble	Apple Strudel	Iced Biscuit	Chocolate Orange Cake	Spotted Dick

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.

Week 2 Term dates week commencing: 19/04, 10/05, 14/06, 05/07	Monday	Tuesday	Wednesday	Thursday	Friday
Meat	Moroccan Lamb	Pork & Bean Cassoulet	Mince & Onion Pie	Mediterranean Chicken	Chilli
Vegetarian	Mushroom Pasta Bake	Fisherman's Pie	Sweet Potato Curry	Macaroni Cheese	Vegetable Chilli Or Pizza
Vegetables	Brussel Sprouts Broccoli	Cauliflower Sweetcorn	Carrots Broccoli	Peas Cabbage & Leek	Carrots Cauliflower

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Dessert	Apple & Pear Crumble	Apple Muffin	Banana & Chocolate Cake	Shortbread Biscuit	Iced Sponge
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Week 3 Term dates week commencing: 26/04, 17/05, 21/06, 12/07	Monday	Tuesday	Wednesday	Thursday	Friday
Meat	Cottage Pie	Sweet & Sour Chicken	Chicken in gravy	Meatball Spaghetti	Chicken Enchilada
Vegetarian	Tuna Pasta Bake	Spinach & Mushroom Lasagne	Vegetable Chilli	Roasted Vegetable Pie	Cheesy Veg Or Pizza

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Vegetables	Broccoli Peas	Carrots Sweetcorn	Brussel Sprouts Cauliflower	Broccoli Cabbage & Leek	Mixed Vegetables
Dessert	Rice Pudding	Apple Streusel	Bread & Butter Pudding	Madeline Sponge	Chocolate Cake

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