



WEEKLY MENU 3



Weeks beginning 15th September, 6th October, 3rd & 24th November & 15th December, 2025

Dish	Monday	Tuesday	Wednesday	Thursday 	Friday
Traditional	Breaded Chicken Breast Fillet Potato Wedges Garden Peas Baked Beans	Pork & Carrot Meatballs in Tomato Sauce Homemade Garlic Bread Broccoli & Carrots	Minced Beef & Dumplings Creamed Potatoes Cauliflower Diced Swede	Homemade Pizza Potato Wedges Baked Beans	Harry Ramsden Fish Fillet Oven Baked Chips Mushy Peas & Baked Beans
Popular	Fish Star Potato Wedges Garden Peas Baked Beans	Corned Beef Pie Creamed Potatoes Broccoli & Carrots	Sausage in a Bun Roasted Potatoes Baked Beans		Baked Jacket Potato with Tuna
Vegetarian	Vegan Dippers Potato Wedges Garden Peas Baked Beans	Vegan Meatballs in Tomato Sauce Homemade Garlic Bread Broccoli & Carrots	Quorn Sausage in a Bun Roasted Potatoes Baked Beans	Cheese & Onion Roll Potato Wedges Baked Beans	Baked Jacket Potato with Cheese & Baked Beans
Sandwich Selection	Ham, Egg, Cheese or Tuna Potato Wedges	Ham, Egg, Cheese or Tuna Baked Jacket Potatoes	Ham, Egg, Cheese or Tuna Roasted Potatoes	Ham, Egg, Cheese or Tuna Potato Wedges	Ham, Egg, Cheese or Tuna Oven Baked Chips
Dessert	Chocolate Cake & Custard Sauce Iced Bun Homemade Biscuit & Fresh Fruit	Creamy Rice Pudding with Jam Sauce Cup Cake Homemade Biscuit & Yoghurt	Lemon Sponge & Custard Sauce Jelly Homemade Biscuit & Fresh Fruit	Jam Roly Poly & Custard Sauce Crispy Cake Homemade Biscuit & Yoghurt	Cornflake Tart & Custard Sauce Ice Cream Homemade Biscuit & Fresh Fruit

Available daily – Salad bar, milk and drinking water

All our menus are compliant with the School Food Standards - we only serve farm assured meat, MCS fish and free range eggs. Low fat milk. If you require advice regarding allergens, please contact the School Catering Supervisor.

