



Weekly Menu 1

4th September, 2nd October, 6th November & 4th December, 2017

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
Red Choice	Minced Lamb & Suet Crust Creamed Potatoes Diced Carrots Broccoli	Lasagne Homemade Garlic Bread Sweetcorn Garden Peas	Roast Chicken with Yorkshire Pudding Baby Boiled Potatoes Green Beans Mixed Vegetables	Minced Lamb Pie Oven Roasted Potatoes Sweetcorn Baton Carrots	Harry Ramsden Battered Fish Fillet Oven Baked Chips Garden Peas Baked Beans
Cold Selection	Homemade Quiche Baked Jacket Potato	Egg & Cress Wrap Baked Jacket Potato	Tuna Sandwich Baked Jacket Potato	Egg Mayonnaise Sandwich Baked Jacket Potato	Homemade Quiche Baked Jacket Potato
Green Choice	Fish Fillet Fingers Creamed Potatoes Diced Carrots Broccoli	Baked Jacket Potato filled with: Tuna, Cheese (V) or Baked Beans (V)	Homemade Cheese Quiche (V) Baby Boiled Potatoes Green Beans Mixed Vegetables	Penne Pasta in a Tomato Sauce Homemade Cheese Bread Baton Carrots Sweetcorn	Cheese & Tomato Pizza (V) Oven Baked Chips Garden Peas Baked Beans
Desserts	Chocolate Sponge with Custard Sauce Cold Bar Fresh Fruit Salad	Jam Roly Poly with Custard Sauce Cold Bar Grape & Strawberry Pot	Cornflake Tart with Custard Sauce Cold Bar Melon Boat	Eve's Pudding with Custard Sauce Cold Bar Fresh Fruit Bowl	Creamy Rice Pudding served with Jam Sauce Cold Bar Fresh Fruit Platter



For allergen information please ask a member of the Catering Team

Salad bar available daily

Fresh juice, milk & water served daily

Daily additional choice: Homemade biscuit & yoghurt