

Welcome to



We care about Good School Food!

Which is why we work closely with the Soil Association to make sure we are providing food which is healthy, sustainably sourced, better for animal welfare and delicious of course! This means...

- All of the eggs we use are free range
- We source British, local and seasonal produce where possible
- Our meat is sourced from UK farms with high standards of animal welfare
- We have achieved the MSC's (Marine Stewardship Council) Chain of Custody certification which demonstrates that the fish we serve is from well-managed & sustainable fisheries - we don't serve any endangered fish

THE KITCHEN

YOUR MENU FOR WEEK ONE

- mains -

- MONDAY**
Pork Sausage with Mash & Gravy served with Broccoli & Carrots
- TUESDAY**
Beef Stew & Dumplings served with Cauliflower & Green Beans
- WEDNESDAY**
Roast Chicken, Roast Potatoes & Gravy served with Carrots & Spinach
- THURSDAY**
Beef Lasagne served with Coleslaw & Sweetcorn
- FRIDAY**
Fish Fingers & Chips served with Baked Beans & Peas

- vegetarian -

- MONDAY**
Macaroni Cheese served with Broccoli & Carrots
- TUESDAY**
Neopolitan Pasta Bake served with Cauliflower & Green Beans
- WEDNESDAY**
Roasted Soya Strips with Roast Potatoes & Gravy served with Carrots & Spinach
- THURSDAY**
Cheese & Tomato Quiche with Crushed Potatoes served with Coleslaw & Sweetcorn
- FRIDAY**
Vegetarian Burger with Chips served with Baked Beans & Peas

- desserts -

- MONDAY**
Apple Crumble with Custard
- TUESDAY**
Peaches with Ice Cream
- WEDNESDAY**
Frozen Toffee Yoghurt
- THURSDAY**
Fruity Flapjack
- FRIDAY**
Banana & Coconut Muffin

THE KITCHEN

YOUR MENU FOR WEEK TWO

- mains -

- MONDAY**
BBQ Chicken with Rice served with Green Beans & Sweetcorn
- TUESDAY**
Beef Pasta Bolognese served with Carrots & Peas
- WEDNESDAY**
Roast Pork, Roast Potatoes & Gravy served with Broccoli & Red Cabbage
- THURSDAY**
Turkey & Leek Pie with Potato Wedges served with Fruity Coleslaw & Sweetcorn
- FRIDAY**
Battered Fish & Chips served with Baked Beans & Peas

- vegetarian -

- MONDAY**
Red Onion & Tomato Frittata with Salad served with Green Beans & Sweetcorn
- TUESDAY**
Vegetarian Meatballs in Tomato Sauce with Pasta served with Carrots & Peas
- WEDNESDAY**
Sweet Potato & Bean Ragu with Roast Potatoes served with Broccoli & Red Cabbage
- THURSDAY**
Cajun Vegetable Wrap served with Fruity Coleslaw & Sweetcorn
- FRIDAY**
Vegetarian Frankfurter with Chips served with Baked Beans & Peas

- desserts -

- MONDAY**
Peach Upside Down Cake with Custard
- TUESDAY**
Pear & Chocolate Sponge with Vanilla Sauce
- WEDNESDAY**
Lemon & Courgette Muffin
- THURSDAY**
Lemon Drizzle Cake
- FRIDAY**
Jelly & Mandarins

THE KITCHEN

YOUR MENU FOR WEEK THREE

- mains -

- MONDAY**
Chicken Chow Mein served with Carrots & Green Beans
- TUESDAY**
Cottage Pie served with Cauliflower & Peas
- WEDNESDAY**
Roast Gammon, Roast Potatoes & Gravy served with Carrots & Green Beans
- THURSDAY**
Red Thai Chicken Curry with Rice served with Roasted Mediterranean Vegetables
- FRIDAY**
Breaded Fish & Chips served with Baked Beans & Peas

- vegetarian -

- MONDAY**
Neopolitan Pasta served with Carrots & Green Beans
- TUESDAY**
Spinach & Lentil Dahl with Rice served with Cauliflower & Peas
- WEDNESDAY**
Vegetable & Lentil Loaf, Roast Potatoes & Gravy served with Carrots & Green Beans
- THURSDAY**
Chickpea & Roasted Vegetable Cous Cous served with Roasted Mediterranean Vegetables
- FRIDAY**
Vegetable Lasagne with Chips served with Baked Beans & Peas

- desserts -

- MONDAY**
Apple & Berry Sponge with Custard
- TUESDAY**
Jam & Coconut Sponge with Custard
- WEDNESDAY**
Frozen Strawberry Yoghurt
- THURSDAY**
Peach Crumble with Custard
- FRIDAY**
Chocolate Muffin