



# WEEKLY MENU 1

Weeks beginning - 5<sup>th</sup> January, 26<sup>th</sup> January, 16<sup>th</sup> February & 16<sup>th</sup> March, 2026

Dish	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Traditional</b>	Pork & Carrot Meatballs with Tomato Sauce served with Pasta Sweetcorn	Minced Beef & Dumplings Creamed Potatoes Cauliflower Mixed Vegetables	Garlic Mushroom Pasta Bake with Homemade Cheesy Bread Garden Peas	Roast Turkey Sage & Onion Stuffing Creamed Potatoes Broccoli & Carrots	Harry Ramsden Fish Fillet Oven Baked Chips Mushy Peas Baked Beans
<b>Popular</b>	Fish Cake Baked Jacket Potato Baked Beans				Sausage Roll Oven Baked Chips Mushy Peas Baked Beans
<b>Vegetarian</b>	Vegan Meatballs with Tomato Sauce served with Pasta Sweetcorn	Mini Cheese Slice Potato Wedges Baked Beans	Homemade Pizza Roasted Potatoes Garden Peas	Cheese Omelette Baked Jacket Potato Baked Beans	Baked Cheese Roll Oven Baked Chips Mushy Peas Baked Beans
<b>Sandwich Selection</b>	Cheese Baked Jacket Potato	Tuna Mayonnaise Potato Wedges	Egg Mayonnaise Roasted Potatoes	Tuna Mayonnaise Baked Jacket Potato	Cheese Oven Baked Chips
<b>Dessert</b>	Syrup Sponge & Custard Sauce Fruity Cookie Homemade Biscuit & Fresh Fruit	Apple Crumble & Custard Sauce Jelly Homemade Biscuit & Fresh Fruit	Chocolate Sponge & Custard Sauce Flapjack Homemade Biscuit & Fresh Fruit	Syrup Roly Poly & Custard Sauce Iced Bun Homemade Biscuit & Fresh Fruit	Decorated Iced Sponge & 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.

