



# WEEKLY MENU 2

Weeks beginning - 12<sup>th</sup> January, 2<sup>nd</sup> February, 2<sup>nd</sup> March & 23<sup>rd</sup> March, 2026



## Dish

## Monday

## Tuesday

## Wednesday

## Thursday

## Friday



### Traditional

Margarita Pizza  
Roasted Potatoes  
Garden Peas  
Baked Beans

Spaghetti Bolognaise  
Homemade Garlic Bread  
Mixed Vegetables

Beef Burger in a Bun  
Roasted Potatoes  
Baked Beans  
Sweetcorn

Chicken Curry & Rice  
Mixed Vegetables

Fish Goujons  
Oven Baked Chips  
Garden Peas  
Baked Beans

### Popular

Fish Fillet Fingers  
Potato Wedges  
Baked Beans

Salmon & Sweet Potato Fishcake  
Roasted Potatoes  
Baked Beans  
Sweetcorn

Jacket Potato filled with Tuna

Baked Sausages  
Oven Baked Chips  
Garden Peas & Baked Beans

### Vegetarian

Tomato Pasta Bake with Homemade Garlic Bread  
Garden Peas

Quorn Bolognaise  
Homemade Garlic Bread  
Mixed Vegetables

Quorn Burger in a Bun  
Roasted Potatoes  
Baked Beans  
Sweetcorn

Jacket Potato filled with Cheese  
Baked Beans

Baked Quorn Sausages  
Oven Baked Chips  
Garden Peas & Baked Beans

### Sandwich Selection

Egg Mayonnaise  
Roasted Potatoes

Tuna Mayonnaise  
Potato Wedges

Cheese  
Potato Wedges

Roast Ham  
Baked Jacket Potato

Cheese  
Oven Baked Chips

### Dessert

Vanilla Sponge & Custard Sauce  
Chocolate Brownie  
Homemade Biscuit & Fresh Fruit

Chocolate Crunch & Custard Sauce  
Decorated Iced Sponge  
Homemade Biscuit & Fresh Fruit

Bakewell Tart & Custard Sauce  
Jelly Whirl  
Homemade Biscuit & Fresh Fruit

Jam Sponge & Custard Sauce  
Crispy Cake  
Homemade Biscuit & Fresh Fruit

Creamy Rice Pudding & Jam 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.

