




January to Easter 2021



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
DATES for WEEK 1:	Weeks Commencing: 4th January/25th January/22nd February/15th March				
MAIN COURSE	Macaroni cheese & bacon bake	Homemade Toad in the Hole	Roast 100% chicken breast with mini sausages	Farm assured Pork sweet 'n' sour	Fresh Turkey steak with homemade crumb coating
VEGETARIAN	Macaroni cheese	Fresh cauliflower & broccoli bake	Homemade Roasted Vegetable plait	Sweet 'n' sour chinese vegetables	Homemade cheese & onion pasty
VEGETABLES	Fresh salad & foccacia bread	New potatoes & garden peas	Roast potatoes, fresh carrots & broccoli & gravy	Brown & white rice with prawn crackers	Oven baked chips & baked beans
DESSERT	Homemade Apple & Apricot crunch slice with squirty cream	Homemade shortbread slice	Fresh fruit crumble with strawberry custard	Mango & Raspberry frozen smoothie	Homemade fudge cookie
DATES for WEEK 2:	Weeks Commencing: 11th January/1st February/1st March/22nd March				
MAIN COURSE	Homemade fresh minced Beef Bolognese on pasta	100% chicken wrap with BBQ sauce & grated cheese	Farm assured Gammon roast with pineapple	100% chicken fillet in a bap	Local Pork sausages
VEGETARIAN	Homemade vegetable bolognese on pasta	Homemade BBQ Vegetable spring roll	Homemade Red pepper cous cous	Field mushroom & mozerella in a bap	Homemade cheese & onion pasty
VEGETABLES	Fresh salad & Ciabatta bread	Fresh potato wedges & chopped salad	Roast potatoes, peas, sweetcorn and gravy	Fresh sliced potatoes, onion rings & salad	Oven baked chips & baked beans
DESSERT	Fruit jelly with squirty cream	Homemade coconut sponge & strawberry sauce	Homemade mandarin orange & dark chocolate sponge	Homemade sticky chocolate slice	Homemade Oat & sultana cookie
DATES for WEEK 3:	Weeks Commencing: 18th January/ 8th February/8th March/29th March				
MAIN COURSE	Pork sausage pasta bake with homemade tomato sauce	Homemade ham & cheese turnover	Roast topside of Beef & yorkshire pudding	Fresh chicken korma	Market fresh MCS white fish goujons with homemade coating
VEGETARIAN	Sweetcorn & red pepper pasta bake	Homemade Cheese & red onion turnover	Sweet potato & pea frittata	Vegetable Korma	Cheese & tomato omelette
VEGETABLES	Fresh salad & garlic bread	fresh potato wedges, peas & sweetcorn	Roast potatoes, fresh carrots & cabbage with gravy	Brown & white rice with naan bread	Oven baked chips & baked beans
DESSERT	Light chocolate crispie cake	Banana custard & squirty cream	Fresh apple crumble & custard	Homemade lemon drizzle cake	Homemade chocolate chip cookie
	All main-course and vegetarian dishes come with a choice of homemade dessert (made with reduced sugar), low fat yoghurt or fresh fruit. All meals come with carrot and cucumber sticks plus cherry tomatoes. Jacket potatoes are available daily and are served with reduced salt/sugar baked beans and/or cheese. We are committed to providing a meal, where possible to all pupils regardless of food allergies or intolerances.				
	Farm Assured Meat		MCS Approved		Fresh Fruit Dessert