



# WEEKLY MENU 3

Weeks beginning - 4<sup>th</sup> May, 1<sup>st</sup> June, 22<sup>nd</sup> June, 13<sup>th</sup> July, 2026

Dish	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Traditional</b>	Breaded Chicken Breast Fillet Potato Wedges Garden Peas	Lasagne Homemade Garlic Bread Sweetcorn	Pork & Carrot Meatballs served with Pasta in a Tomato Sauce Garden Peas	Homemade Pizza Potato Wedges Baked Beans	Harry Ramsden Fish Fillet Oven Baked Chips Garden Peas & Baked Beans
<b>Popular</b>		Hot Dog in a Bun Roasted Potatoes Sweetcorn	Salmon & Sweet Potato Fishcake Baked Jacket Potato Garden Peas		
<b>Vegetarian</b>	Vegan Dippers Potato Wedges Garden Peas	Quorn Sausage in a Bun Roasted Potatoes Sweetcorn	Vegan Quorn Meatballs in Tomato Sauce Served with Pasta	Baked Jacket Potato with Cheese Baked Beans	Mini Cheese Slice Oven Baked Chips Garden Peas & Baked Beans
<b>Sandwich Selection</b>	Sandwich Selection Potato Wedges	Sandwich Selection Roasted Potatoes	Sandwich Selection Baked Jacket Potato	Sandwich Selection Potato Wedges	Sandwich Selection Oven Baked Chips
<b>Dessert</b>	Choc Chip Sponge & Custard Sauce	Creamy Rice Pudding with Jam Sauce	Chocolate Sponge & Custard Sauce	Crispy Cake	Decorated Iced Sponge & Custard Sauce



**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.

