

# Summer Menu 2021

- Added Plant Power
- Vegan
- Wholemeal

**Monday**

**Tuesday**

**Wednesday**

**Thursday**

**Friday**

Week One	Monday	Tuesday	Wednesday	Thursday	Friday
12 April	Macaroni Cheese	Pork Sausage, Mashed Potatoes and Gravy	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Chicken Tikka Curry with 50/50 Rice	Fishfingers/ Salmon Fishfingers with Chips
3 May	Soya Spaghetti Bolognese	Vegetarian Sausages, Mashed Potato and Gravy	Vegetable Wellington with Roast Potatoes and Gravy	Vegetable Enchiladas with 50/50 Rice	Wholemeal Cheese and Tomato Guiche with Chips
24 May	Sweetcorn Peppers	Cauliflower Cabbage	Swede and Carrot Mash	Broccoli Carrots	Baked Beans Peas
14 June	Marble Sponge with Custard	Pineapple Cake	Fresh Fruit or Yoghurt	Apple, Cheese and Crackers	Chocolate Cocoa Cookie
5 July		Or a choice of Yoghurt & Fresh Fruit available daily			

**Available Daily:**

- Freshly cooked jacket potatoes with a choice of fillings (where advertised)
- Bread freshly baked on site daily
- Daily salad selection

Week Two	Monday	Tuesday	Wednesday	Thursday	Friday
19 April	Sausage Roll with Wedges	Chicken and Red Pepper Pizza with Wedges	Roast Turkey, Roast Potatoes and Gravy	Mexican Beef Chili with 50/50 Rice	Fish in Batter with Chips
10 May	Tomato and Vegetable Pasta with Garlic Bread	Vegetable Hotpot	Guorn Roast Fillet with Roast Potatoes and Gravy	Vegetable Curry with 50/50 Rice	Cheese Frittata with Chips
31 May	Sweetcorn Broccoli	Peas Carrots	Fresh Mixed Vegetables	Sweetcorn Tomatoes	Baked Beans Peas
21 June	Oaty Apple Crumble and Custard	Chocolate Cake with Chocolate Drizzle	Fresh Fruit or Yoghurt	Pear and Ginger Slice	Orange and Lemon Shortbread
12 July		Or a choice of Yoghurt & Fresh Fruit available daily			

**ALLERGY INFORMATION:**  
If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of

Week Three	Monday	Tuesday	Wednesday	Thursday	Friday
26 April	Cheese and Tomato French Bread Pizza with Potato Wedges	Chicken and Sweetcorn Pie, Mashed Potatoes and Gravy	Roast Pork, Roast Potatoes and Gravy	Cottage Pie with Gravy	Fishfingers with Chips
17 May	Broccoli and Cheese Pasta Bake	Vegetable Chilli with 50/50 Rice	Potato and Courgette Stack with Roast Potatoes	Red Pepper and Cheese Frittata with new potatoes	Vegan Mexican Bean Roll with Chips
7 June	Coleslaw Mixed Salad	Sweetcorn Broccoli	Peas Cauliflower	Green Beans Carrots	Baked Beans Peas
28 June	Oaty Cookie	Banana Sponge and Currant	Fresh Fruit or Yoghurt	Chocolate and Mandarin Brownie	Peaches and Ice Cream
19 July		Or a choice of Yoghurt & Fresh Fruit available daily			