

| Week 1 13/2; | Monday | Tuesday | Wednesday | Thursday | Friday |
|-----------------|---|--|---|---|---|
| Protein | Pork Sausage | Topside of Beef | Homemade chicken nuggets | Roast Gammon | Homemade fish fingers |
| Vegetables | Peas Salad | Carrots & broccoli Salad | Corn on the cob Salad | Carrots & cabbage | Baked beans/ salad |
| Carbs | Mashed Potato | Roast potatoes & Yorkshire pudding | Potato wedges or pasta | Roast potatoes | Oven chips/ pasta |
| Non Meat | Gravy Sweet potato, lentil & coconut curry & rice Naan bread | Gravy Quorn burger, Yorkshire pudding, broccoli & carrots, Gravy. | Macaroni Cheese Garlic bread Corn on the cob/ salad | Gravy Vegetarian sausage Roast potatoes Gravy Carrots and cabbage | Tomato sauce Cheese and bean puff Oven chips salad |
| Dessert | Fresh Pineapple & Grapes | Vanilla ice cream | Apple & cinnamon crumble with custard | Banana Muffins | Fudge yoghurt |

All meals are served vegetable crudités and freshly baked bread. Water and Milk is served daily. Fresh fruit and Yeo Valley yoghurts are also available daily. If your child requires a more specific dietary menu please contact the office.

Non pork eaters - children who cannot eat pork or pork related foods will be offered a pork free alternative. **Please inform your class teacher**

Allergen information: Some of our menu items may contain allergens, including: cereals containing Gluten, Milk, Eggs, Fish, Shellfish, Soya, Celery, Mustard, Sulphites, Sesame and Lupin. Peanuts and Nuts are also classed as allergens, but these are not used on our menu. Due to the small nature of our kitchen we cannot guarantee that whilst preparing food, allergy free products will not come into contact with food containing allergens. Please speak to the office if your child has any known allergies.

| Week 2 20/3 | Monday | Tuesday | Wednesday | Thursday | Friday |
|-----------------|---|--|---|---|--|
| Protein | Beef bolognaise | Chicken breast | Homemade pepperoni pizza | Pork loin | Homemade fishcakes |
| Vegetables | Sweetcorn & salad | Carrots & cabbage | Peas & coleslaw salad | Farmhouse mix of broccoli, carrots & cauliflower salad | Corn on the cob/ salad |
| Carbs | spaghetti | roast potatoes | | Roast potatoes | Oven chips |
| Non Meat | Cheddar cheese Cheese and vegetable bake Penne pasta Sweetcorn/salad | Gravy Quorn fillet, roast potatoes, gravy, carrots & cabbage, salad | Homemade cheese and tomato pizza Peas & coleslaw salad | gravy Jacket potato with baked beans and cheddar cheese Farmhouse mix of broccoli, carrots & cauliflower salad | Tomato sauce Neapolitan pasta bows with melted cheddar Corn on the cob salad |
| Dessert | Coconut & lime iced sponge | Peach and pear crumble Custard | Strawberries in jelly | Banana split | Apple & ginger flapjack |

| Week 3 27/3 | Monday | Tuesday | Wednesday | Thursday | Friday |
|----------------|---|---|---|--|---|
| Protein | Fresh salmon fillet | Roast turkey breast | Beef meatballs in a tomato sauce | Gammon | Baked Breaded Fish filet |
| Vegetables | Peas and salad | Carrots & broccoli salad | Sweetcorn/ salad | Farmhouse mix of carrot, broccoli and cauliflower salad | Baked beans Salad |
| Carbs | Creamed potatoes | Roast potatoes | Spaghetti | Roast potatoes | Homemade potato wedges/pasta |
| Non Meat | Vegetarian toad in the hole, creamed potatoes, peas and salad | Gravy Vegetable & bean bake Roast potatoes, gravy Carrots & broccoli Salad | Gravy Vegetarian meatballs in a tomato sauce, spaghetti, sweetcorn and salad | Gravy Broccoli, cheddar & quinoa bake, farmhouse mix of carrot, broccoli and cauliflower/ salad | Tomato sauce Homemade mushroom pizza Homemade potato wedges/pasta, baked beans/ salad |
| Dessert | Jam Roly Poly & custard | Fresh strawberries & kiwi fruit | Blueberry muffins | Frozen strawberry yoghurt | Chocolate & cherry sponge with chocolate custard |

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| Week 4 3/4 | Monday | Tuesday | Wednesday | Thursday | Friday |
|---------------|--|---|--|--|--|
| Protein | Homemade beef burger | Roast chicken breast | Homemade ham and pineapple pizza | Roast pork loin | Fillet fish fingers |
| Vegetables | Homemade coleslaw & corn on the cob/ salad | Carrots & cabbage Salad | Broccoli & salad | Cauliflower and carrots Salad | Baked beans Pear salad |
| Carbs | Burger bun | Roast potatoes | | Roast potatoes | Sautéed potatoes, |
| Non Meat | Quorn pieces in a lemon oil with spinach & cheese, spaghetti, corn on the cob/ salad | Gravy Quorn sausage patty, roast potatoes, carrots & cabbage, gravy Salad | Creamy cherry tomato and summer squash pasta, broccoli & salad | Cheese omelette with roast potatoes/ pasta, carrots & cauliflower Salad | Butternut squash, pea & sweetcorn risotto Salad |
| Dessert | Apple fruit cake | Mexican spiced shortbread | Pineapple upside down sponge & custard | Ice cream roll | Banana & raspberry trifle |