

Lunchtime Menu Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 1: w/c 04.09.17, 25.09.17, 16.10.17, 13.11.17, 04.12.17, 08.01.18, 29.01.18

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Tuna Pasta Bake with Crusty Bread	Roast Gammon with Mashed Potatoes	Thai Green Chicken Curry with Rice	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Cake served with Homemade Jacket Wedges
Dish of the Day 2 (v)	Vegetable Curry with Rice	Vegetarian Loaf with Mashed Potatoes	Tomato Pasta Bake	Vegetarian Mince Hot Pot with Yorkshire Pudding, Mashed and Roast Potatoes	Pizza served with Homemade Jacket Wedges
Halal Dish of the Day	Tuna Pasta Bake with Crusty Bread	Roast Chicken with Mashed Potatoes	Thai Green Chicken Curry with Rice	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Cake served with Homemade Jacket Wedges
Fresh Seasonal Vegetable Selection	Sweetcorn and Sliced Green Beans	Vegetable Medley and Peas	Cauliflower and Broccoli	Carrots and Seasonal Cabbage	Baked Beans or Peas
Daily Salad Bar Selection					
Desserts	Chocolate Sponge with Custard	Cinnamon and Apple Rice Pudding	Winter Berry Slice	Banana Oaty Slice with Apple Wedges	Fun Fruit Friday

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321


 yoghurts & fresh fruit available daily
 
 PRODUCE FROM LOCAL GROWERS
 
 freshly prepared
 
 red tractor standards
 
 Free Range Eggs - Locally sourced
 
 MSC & Sustainable Fish
 
 FRESH FRUIT & VEGETABLES
 
 FOOD FOR LIFE BRONZE SERVED HERE SOIL Association
 
 Locally sourced UK farm assured meat
 
 Catering Leeds

All menu items are subject to availability

Lunchtime Menu Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 2: w/c: 11.09.17, 02.10.17, 30.10.17, 20.11.17, 11.12.17, 15.01.18, 05.02.18

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Pasta Bolognese	Roast Turkey with Mashed Potatoes	Ham Topped Pizza with Homemade Jacket Wedges	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Salmon Fingers served with Homemade Diced Potatoes
Dish of the Day 2 (v)	Vegetable Layer Bake	Vegetarian Cottage Pie	Cheesy Vegetable Pasta	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Vegetarian Bolognese served with Homemade Diced Potatoes
Halal Dish of the Day	Pasta Bolognese	Roast Chicken with Mashed Potatoes	Pizza with Homemade Jacket Wedges (v)	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Salmon Fingers served with Homemade Diced Potatoes
Fresh Seasonal Vegetable Selection	Cauliflower and Broccoli	Carrots and Seasonal Winter Greens	Sliced Green Beans and Sweetcorn	Seasonal Cabbage and Roasted Parsnips	Peas
Daily Salad Bar Selection					
Desserts	Seasonal Fruit Crumble and Custard	Mandarin Jelly Sundae	Jam and Coconut Sponge	Chocolate Ice Cream Roll with Winter Berries	Fun Fruit Friday

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321

Lunchtime Menu Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 3: w/c 18.09.17, 09.10.17, 06.11.17, 27.11.17, 01.01.18 22.01.18

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken Curry with Rice and Naan	Roast Pork with Mashed Potatoes	Lasagne with Homemade Tomato Garlic Bread	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish with Chips
Dish of the Day 2 (v)	Cheese and Potato Omelette	Vegetable Casserole with Herby Dumplings	Pizza Tart served with Homemade Diced Potatoes	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Vegetarian Chilli Mince Wrap with Rice
Halal Dish of the Day	Chicken Curry with Rice and Naan	Roast Chicken with Mashed Potatoes	Lasagne with Homemade Tomato Garlic Bread	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish with Chips
Fresh Seasonal Vegetable Selection	Peas and Cauliflower	Carrots and Seasonal Cabbage	Sliced Green Beans and Sweetcorn	Broccoli, Carrot and Swede Mash	Peas or Baked Beans
Daily Salad bar Selection					
Desserts	Homemade Apple Strudel	Pineapple Flapjack	Cheesecake	Ice Cream served with Fresh Fruit Salad	Fun Fruit Friday

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321