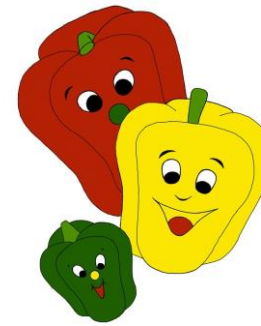








MENU

4th January
to 16th
February



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Special fried rice (VG)	Pepperoni Pasta	Roast chicken, roast potatoes and Yorkshire pudding	Spaghetti bolognese	Fish fingers and chips
 Cheese & tomato pizza (V)	Vegetarian hot dog (VG)	Leek & potato bake (VG)	Vegan sausage roll & diced potatoes (VG)	Roasted vegetable & mozzarella wrap (V)
 Pasta shapes with a choice of toppings (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of toppings (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of toppings (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Yoghurt or Peaches with fruit coulis	Lemon drizzle cake	Fruit Jelly (VG)	Banana flapjack (VG)	A selection of home baking

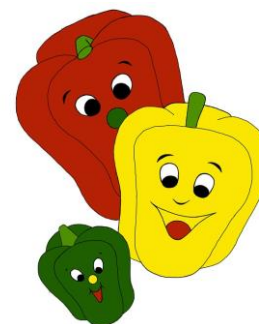
Fresh fruit is served every day. Seasonal vegetables are available with all meals as well as access to the salad bar along with our homemade bread, baked in your school kitchen. Where possible, we buy locally sourced produce. All our meat is high welfare and our eggs are responsibly sourced and free range. Our spreads and cooking fats are vegan.





Last update: 10:31 | 18/12/2023



menu

**4th January
to 16th
February**



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Spinach & chickpea curry with rice (VG)	Sausage plait, beans and coleslaw	Roast chicken, roast potatoes and Yorkshire pudding	Mild chilli and rice	Breaded fish and chips
 Macaroni cheese (V)	Roasted vegetable enchilada (V)	Sweet potato biryani (VG)	Neopolitan pasta (VG)	Five bean burrito (VG)
 Jacket potato with a selection of toppings	Pasta shapes with a choice of toppings (V)	Jacket potato with a selection of toppings	Jacket potato with a selection of toppings	Pasta shapes with a choice of toppings (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Yoghurt with honey / fruit (GF)	Pear & honey cake	Shortbread (VG)	Coconut cookies (VG)	A selection of home baking

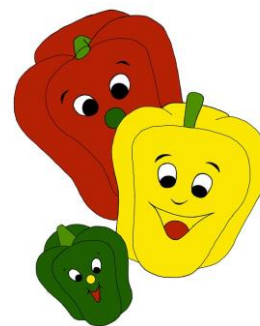
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MENU

**4th January
to 16th
February**



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 Vegetarian shepherd's pie (VG)	Cheesy ham & broccoli pasta	Toad in the hole with roast potatoes	Chicken korma and rice	Breaded fish and chips
 Cheesy pizza (V)	Tomato & pesto pinwheels (V)	Vegetarian toad in the hole (V)	Veggie meatballs with pasta (VG)	Winter veg tagine with cous cous (VG)
 Pasta shapes with a choice of toppings (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of toppings (V)	Jacket potato with a selection of toppings	Pasta shapes with a choice of toppings (V)
 Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings	Deli option with a selection of breads and fillings
Yoghurt with honey / fruit	Ginger cake	Fruit Jelly (VG)	Chocolate orange cookie (VG)	A selection of home baking

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