

SPRING TERM MENU 2019

	Week One Served w/c 7 th Jan, 28 th Jan, 18 th Feb, 18 th March, 8 th April	Week Two Served w/c 14 th Jan, 4 th Feb, 4 th March and 25 th March	Week Three Served w/c 21 st Jan, 11 th Feb, 11 th March and 1 st April
M O N D A Y	Organic Pork Meatballs With Tomato Sauce and Pasta Peas and Sweetcorn Banana Muffin Fresh Fruit or Organic Yoghurt	Pasta Bolognese Peas & Carrots Bread Orange Brownie & Custard Fresh Fruit or Organic Yoghurt	Margherita Pizza Sweetcorn & salad Potato Wedges Arctic Roll & Fruit Fresh Fruit or Organic Yoghurt
T U E S D A Y	Cottage Pie Medley of vegetables Crusty Wholemeal Baguette Roly Poly & Custard Fresh Fruit or Organic Yoghurt	Crispy Chicken Bites Potato Wedges Sweetcorn & Cauliflower Garlic Bread Lemon Cake & Custard Fresh Fruit or Organic Yoghurt	Chicken Korma & Rice Broccoli & Cauliflower Naan Bread Apple Crumble & Custard Fresh Fruit or Organic Yoghurt
W E D N E S D A Y	Roast Chicken with Sage & Onion Stuffing & Gravy Carrots & Savoy Cabbage Roast Potatoes Sliced Wholemeal Bread Fresh Fruit or Fruit Yoghurt	Toad in the Hole & Gravy Creamed Potatoes Savoy Cabbage & Carrot Herbie Bread Fresh Fruit or Fruit Yoghurt	Minced Beef Pie Medley of Vegetables Potato Mash Bread Fresh Fruit or Fruit Yoghurt
T H U R S D A Y	Minced Beef Tortilla Boat with Rice Mixed Salad & Sweetcorn Caty Biscuit Fresh Fruit or Organic Yoghurt	Macaroni Cheese Broccoli & Carrots Wholemeal Bread Peach Crisp & Custard Fresh Fruit or Organic Yoghurt	Yorkshire Ham & Tomato Pasta Green Beans & Sweetcorn Crusty Wholemeal Baguette Chocolate Banana Sponge & Chocolate Sauce Fresh Fruit or Organic Yoghurt
F R I D A Y	Young's Fish Fingers Peas & Salad Chipped Potatoes Bread Fresh Fruit or Fruit Yoghurt	Tempura Battered Fishcake in a Homemade Bun Tomato Sauce Peas & Coleslaw Chipped Potatoes Fresh Fruit or Fruit Yoghurt	Crispy Battered Fish Beans & Salad Chipped Potatoes Bread Fresh Fruit or Fruit Yoghurt