




# WEEKLY MENU 3

Weeks beginning 12<sup>th</sup> May, 9<sup>th</sup> June & 30<sup>th</sup> June, 2025

Dish	Monday	Tuesday	Wednesday	Thursday 	Friday
RED BAND	Breaded Chicken Breast Fillet Potato Wedges Broccoli Diced Carrots	Lasagne Homemade Garlic Bread Mixed Vegetables	Beef Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Homemade Pizza Potato Wedges Baked Beans	Harry Ramsden Fish Fillet Oven Baked Chips Mushy Peas & Baked Beans
GREEN BAND	Salmon & Sweet Potato Fishcake Potato Wedges Broccoli	Fish Fillet Fingers Baked Jacket Potatoes	Ham & Mushroom Pasta Bake Homemade Cheese Bread Sweetcorn		
YELLOW BAND	Vegan Dippers Potato Wedges Broccoli Diced Carrots	Quorn Lasagne Homemade Garlic Bread Mixed Vegetables	Quorn Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Baked Jacket Potato with Cheese or Baked Beans	Baked Cheese & Onion Roll Oven Baked Chips Mushy Peas Baked Beans
BLUE BAND	Cheese Potato Wedges	Roast Ham Baked Jacket Potato	Tuna Mayonnaise Roasted Potatoes	Egg Mayonnaise Potato Wedges	Tuna Mayonnaise Oven Baked Chips
DESSERT	Chocolate Lime Cake & Custard Sauce Iced Bun Homemade Biscuit & Fresh Fruit	Creamy Rice Pudding with Jam Sauce Cup Cake Homemade Biscuit & Fresh Fruit	Chocolate Chip Sponge & Custard Sauce Jelly Homemade Biscuit & Fresh Fruit	Jam Roly Poly & Custard Sauce Crispy Cake Homemade Biscuit & Fresh Fruit	Oaty Apple Crumble & Custard Sauce Ice Cream Homemade Biscuit & Fresh Fruit

**Available daily – Salad bar, milk and drinking water**

All our menus are compliant with the School Food Standards - we only serve farm assured meat, MCS fish and free range eggs. Low fat milk. If you require advice regarding allergens, please contact the School Catering Supervisor.

