




# WEEKLY MENU 3

Weeks beginning 19<sup>th</sup> January, 9<sup>th</sup> February, 9<sup>th</sup> March & 30<sup>th</sup> March 2026



Dish	Monday	Tuesday	Wednesday	Thursday 	Friday
RED BAND	Breaded Chicken Breast Fillet Potato Wedges Sweetcorn	Corned Beef Pie Roasted Potatoes Cabbage and Carrots	Lasagne Homemade Garlic Bread Garden Peas	Homemade Pizza Potato Wedges Baked Beans	Harry Ramsden Fish Fillet Oven Baked Chips Mushy Peas & Baked Beans
GREEN BAND	Mini Cheese Slice Potato Wedges Sweetcorn	Hot Dog in a roll Roasted Potatoes Baked	Fish Star Baked Jacket Potato Garden Peas		
YELLOW BAND	Vegan Dippers Potato Wedges Sweetcorn	Quorn Sausage in a Bun Roasted Potatoes Baked Beans	Quorn Sausage Homemade Garlic Bread Garden Peas	Baked Jacket Potato with Cheese or Baked Beans	Macaroni Cheese Homemade Herby Bread Garden Peas
BLUE BAND	Cheese Potato Wedges	Tuna Mayonnaise Baked Jacket Potato	Roast Ham Baked Jacket Potato	Egg Mayonnaise Potato Wedges	Tuna Mayonnaise Oven Baked Chips
DESSERT	Chocolate Chip Sponge Custard Sauce Iced Bun Homemade Biscuit & Fresh Fruit	Creamy Rice Pudding with Jam Sauce Cup Cake Homemade Biscuit & Fresh Fruit	Marble Sponge Custard Sauce Jelly Homemade Biscuit & Fresh Fruit	Jam Roly Poly & Custard Sauce Crispy Cake Homemade Biscuit & Fresh Fruit	Decorated Iced Sponge & 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.

