Spring/Summer Menu 2019 week 3	Monday (meat free)	Tuesday	Wednesday	Thursday	Friday	
Main Choice	Creamy Pasta Gratin	Minced Beef Chilli Wraps	Swedish Style Loaded Pizza	Honey Coated Sticky Chicken	MSC Fish Fingers & tomato sauce	Milk & dairy daily
Vegetarian Choice	Chick Pea & Spinach Curry served with 50/50 rice	Quorn Thai Style Jasmine Rice	Cheese & Tomato Pizza	Homemade Falafel served in a wholemeal pitta bread	Sweet Pepper Pasta	Starch food in fat no more than twice
Alternative Choice	Jacket Potato with Various Fillings	Chicken & Ginger Stir Fry served with noodles	Sausage in a Roll with Caramlised Onions	Tuna Pasta Bake topped with a herby crust	Homemade Fish Cake with Lemon Wedge	meat/poultry 3 times week
Sides	50/50 Mixed Rice	Noodles	Baked Jacket Wedges	50/50 Mixed Rice	Oven Baked Chips	Manufactured no more than once week
Vegetables	Sweetcon Green beans	Fresh Seasonal Broccoli Fresh Seasonal Organic Carrots	Mixed Vegetables Sweetcorn	Rainbow Coleslaw Spicy Courgette Batons	Baked Beans Garden Peas	Deep fried no more than 2 a week
Salads	Unlimited Salad Bar Selection	Unlimited Salad Bar Selection	Unlimited Salad Bar Selection	Unlimited Salad Bar Selection	Unlimited Salad Bar Selection	oily fish every 3 weeks
Desserts	Pineapple Upside Down Cake with Custard	Chocolate & Beetroot Brownie with Organic Milk & Fresh Fruit Slice	Fruit Jelly Pot with Fresh Fruit Slice	Vanilla & Berry Sponge with Custard	Fresh Water Melon Slices	pastry twice week only
DAILY	with Seasonal Fresh	Cheese & Crackers with Fresh Apple Slice	Organic Fruit Yogurt with Seasonal Fresh Fruit	Cheese & Crackers with Fresh Apple Slice	with Seasonal Fresh	
DAILY	Seasonal Fresh Fruit	Seasonal Fresh Fruit	Seasonal Fresh Fruit	Seasonal Fresh Fruit	Seasonal Fresh Fruit	
Bread	Organic Homemade Herby Bread	Organic Homemade Focaccia Bread with Rosemary & Cherry tomatoes	Organic 50/50 Bread	Organic Homemade Wholemeal & Oat Bread	Organic Crusty Homemade Bread	50% fruit pudding twice