

Menu

Starting 28th September 2020

WEEK 1

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

OPTION ONE

Margherita Pizza

Farm Assured Lamb Kofta Served in a Pitta with a Yoghurt & Mint Dressing

Farm Assured Roast Turkey with Sage & Onion Stuffing & Gravy

Organic Beef Meaty Mac & Cheese (lamb for beef free schools)

Sustainably Caught (MSC) Battered Fish with Tomato Ketchup

OPTION TWO

Roasted Pepper & Tomato Pizza

Jacket Potato with Vegetarian Bolognese

Lentil & Sweet Potato Curry

Potato & Courgette Layer Cake

Quorn Dippers

CARBS

Pasta in Tomato Sauce
Potatoes in their Skins

Fluffy Rice
Half a Jacket Potato

Creamed Potatoes
Fluffy Rice

Garlic Bread
Parsley Potatoes

Chips
Half a Jacket Potato

VEGETABLES

Sweetcorn
Homemade Crunchy Coleslaw
Salad Bar Selection

Green Beans
Roasted Vegetables
Salad Bar Selection

Fresh Cabbage
Fresh Carrots
Salad Bar Selection

Medley of Seasonal Vegetables
Salad Bar Selection

Peas
Baked Beans Bar
Salad Selection

DESSERTS

Apple Cake

Peach & Raspberry Cobbler with Custard
Toffee Crispy Cake

Chocolate Shortbread

Iced Bun

Vanilla Ice Cream

2020 - 28th Sep, 26th Oct, 16th Nov, 07th Dec, 2021 - 11th Jan, 1st Feb, 1st Mar, 22nd Mar, 26th Apr, 17th May, 7th Jun, 28th Jun.

Please look out for exciting competitions and marketing events on our exciting new website. (coming soon)

NEW DISHES FOR 2020-21

LAMB KOFTA

A Middle Eastern dish with aromatic spices. Farm Assured minced lamb with added spices, shaped and served in a healthy pitta and accompanied with a refreshing yoghurt and mint dip.

MEATY MAC CHEESE

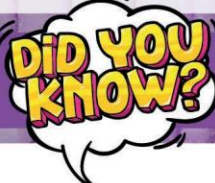
The makeover of a timeless classic. An organic beef bolognese with a homemade creamy macaroni cheese topping.

APPLE CAKE

A light fluffy sponge with the addition of fresh apples.

PEACH & RASPBERRY COBBLER WITH CUSTARD

An old favourite of grandmas.



All of the potatoes we use on our menu and in our dishes are Organic as are some of the vegetables.

Our eggs are Free Range and are sourced locally from Sileby and Melton Mowbray.

WEEK 2

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

OPTION ONE

Farm Assured Pork Sausages in Onion Gravy

Jacket Potato with Baked Beans

Farm Assured Roast Loin of Pork with Apple Sauce & Gravy

Farm Assured Chicken & Sweetcorn Pizza

Sustainable Caught (MSC) Fish Fingers or Salmon Fish Fingers

OPTION TWO

Vegetarian Sausages in Onion Gravy

Traditional Cheese Flan

Sweet Chilli Pasta

Garlic Mushroom Pizza

Vegetable Fingers

CARBS

Mashed Potatoes
Half a Jacket Potato

Fluffy Rice
Parsley Potatoes

Potatoes in their Skins
Garlic Bread

Herby Jacket Wedges
Jewelled Couscous

Chips
Pasta

VEGETABLES

Carrots
Green Beans
Salad Bar Selection

Sweetcorn
Peas
Salad Bar Selection

Broccoli Fresh
Carrots
Salad Bar Selection

Apple Coleslaw
Fresh Carrots
Salad Bar Selection

Peas
Baked Beans
Salad Bar Selection

DESSERTS

Seasonal Fruit Oaty Crumble with Custard

Chocolate & Beetroot Brownie

Pear Sponge with Custard
Oaty Cookie

Lemon Drizzle Cake

Vanilla Ice Cream

2020 - 5th Oct, 2nd Nov, 23rd Nov, 14th Dec. 2021 - 18th Jan, 8th Feb, 8th Mar, 12th Apr, 3rd May, 24th May, 14th Jun, 5th Jul.

Please look out for exciting competitions and marketing events on our exciting new website. (coming soon)

NEW DISHES FOR 2020-21

GARLIC MUSHROOM PIZZA

A light dough spread with a homemade rich tomato sauce, topped with vegetables, Garlic Mushrooms and Cheese.

CHOCOLATE & BEETROOT BROWNIE

This gooey centred brownie has the addition of earthy beetroot counting as one of your 5 a day! *Sweet and delicious, what's not to like!*

PEAR SPONGE & CUSTARD

A light sponge with a base of sweet pears.



Look out for our home-made tomato-based sauces that are used in our recipes and homemade bread.

All of our dessert recipes have been made using 50% less sugar.

WEEK 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

OPTION ONE

Organic Pork Meatballs in a Homemade Tomato Sauce

Farm Assured Roast Chicken with Sage & Onion Stuffing

Organic Beef Lasagne

Jacket Potato with Baked Beans

Sustainably Caught (MSC) Fish Fingers with Tomato Ketchup

OPTION TWO

Macaroni Cheese

Jacket Potato with Vegetarian Chilli

Margarita Pizza

Vegetarian Cottage Pie

Courgette Sausages

CARBS

Pasta Shapes

Potato & Carrot Mash

Half a Jacket Potato

Jacket Wedges

Chips

Garlic Bread

Fluffy Rice

Roasted Vegetable Couscous

Rice & Peas

Half a Jacket Potato

VEGETABLES

Carrots

Cauliflower & Broccoli Cheese

Sweetcorn

Roasted Vegetable Medley

Peas

Broccoli

Fresh Carrots

Peas

Salad Bar Selection

Baked Beans

Salad Bar Selection

Salad Bar Selection

Salad Bar Selection

Salad Bar Selection

Salad Bar Selection

DESSERTS

Dutch Apple Cake with Custard

Cherry Shortbread

Chocolate Cornflake Cakes

Orange & Mandarin Jelly with Whipped Cream

Chocolate Ice Cream

2020 - 12th Oct, 9th Nov, 30th Nov. 2021 - 4th Jan, 25th Jan, 22nd Feb, 15th Mar, 19th Apr, 10th May, 31st May, 21st Jun, 12th Jul.

Please look out for exciting competitions and marketing events on our exciting new website. (coming soon)

NEW DISHES FOR 2020-21

DUTCH APPLE CAKE

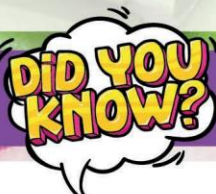
A light sponge infused with fresh apples, sultanas and a hint of cinnamon. Served with a hot creamy custard.

ALL DISHES Freshly Prepared
Using seasonal and local produce

FRESH FRUIT & Yogurt

ALL OUR Bread Baked daily
by our school chefs

STAY hydrated fresh water
Always available



95% of our dishes are home made and freshly cooked in our school kitchens by our well-trained enthusiastic staff.