



Spring Menu 2021

| feeding the imagination | | Monday | Tuesday | Wednesday | Thursday | Friday |
|-------------------------|------------|-------------------------------------|------------------------------------|---------------------------------|-------------------------------------|------------------------|
| Week One 8/3/2021 | Option 1 | Sausage roll and Crispy potatoes | Tomato Pasta | Roast chicken and new potatoes | Cheese and ham pizza | Fish and chips |
| | Option 2 | Veggie roll and crispy potatoes | Ham Sandwich | Quorn chicken and new potatoes | Cheese and tomato pizza | Cheese sandwich |
| | Vegetables | Sweet corn and Peas | Mixed veg | Carrots and Swede | Mixed salad | Baked beans |
| | Dessert | Peaches | Shortbread | Flapjack | Oranges | Ice cream |
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| Week Two 15/3/21 | Option 1 | Macaroni cheese | Burgers and wedges | Sausage new potatoes | Potato and Chicken Pie | Fish fingers and chips |
| | Option 2 | Ham Sandwich | Quorn burgers wedges | Veggie sausages new potatoes | Vege and Potato Pie | Cheese sandwich |
| | Vegetables | Mixed veg | Peppers | Mixed Veg | Sweet corn and Peas | Baked beans |
| | Dessert | Mandarins | Peach yogurt | Lemon shortbread | Apples | Chocolate cake |
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| Week Three 22/3/21 | Option 1 | Pasta Bolognese | Crustless cheese and tomato quiche | Roast chicken and new potatoes | Jacket potatoes cheese and beans | Fish and chips |
| | Option 2 | Vege Bolognese | Crustless cheese and tomato quiche | Quorn chicken and new potatoes | Jacket potato and cheese beans | Cheese sandwich |
| | Vegetables | Peppers | Mixed salad | Broccoli and cauliflower | Carrot and Cumber Sticks | Baked beans |
| | Dessert | Fruit cocktail | Lemon cake | Apple cake | Short bread | Ice cream |

ALLERGY INFORMATION:

If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of contamination.