

Spring Term Menu

2021

Our mission is to provide each of our schools with a unique dining experience that is innovative, aspirational, quality assured and excellent value for money.

We can assure you that our ingredients are responsibly, and where possible locally sourced.

No ifs, no buts, our menu ingredients are all freshly prepared at your school.

Our vision is to provide amazing and nutritious food where we take fresh raw ingredients and create healthy meals.

The results speak for themselves; access to hearty, wholesome and healthy food every school day.

Please be assured that we will return to the normal menu and dining service as soon as guidelines allow

we will be constantly monitoring and changing the menus accordingly.

We hope it won't be too long before your child can have full access to the wider healthy nutritional menu we would normally provide along with the wonderful 'help yourself' salad bar.

Week 1 Jan 4th, 18th, Feb 1st, 22nd, Mar 8th, 22nd

Monday	Tuesday	Wednesday	Thursday	Friday
M – Chicken pasta bake with focaccia bread and sweetcorn	M – Brunch grill, sausage bacon, beans and sauté potatoes	M – Roast chicken, potatoes and 2 fresh vegetables with gravy	M – Minced beef Pie with crispy round potatoes and cabbage	M – Breaded fish with French fries and peas
V – Crispy cauliflower bites with BBQ dip. Wedges and sweetcorn	V - Spinach, squash sweet potato & lentil curry with naan bread and sunshine pilaf rice	V – Cheesy leek and potato gratin 2 fresh vegetables	V – Winter vegetable frittata with crispy round potatoes and cabbage	V – Quorn nuggets with French fries and peas
JP – Cheese/beans	JP – Tuna or veg curry	JP – Cheese	JP – Cheese/beans	JP – Cheese/ham
D – fresh fruit	D – Chocolate sponge	D – Fruit smoothie	D – St Clements cake	D – Oaty cookie

Week 2 Jan 11th, 25th Feb 8th, Mar 1st, 15th, 29th

Monday	Tuesday	Wednesday	Thursday	Friday
M – Ham carbonara with pasta and sweetcorn	M – Cottage pie With carrots and peas	M – Roast chicken, potatoes and 2 fresh vegetables with gravy	M – Sausage, Mash, cabbage and gravy	M – Chicken nuggets with French fries and peas
V – Veggie Tacos with carrot chips and Sweetcorn	V - Focaccia bread pizza with crispy round potatoes, carrots and peas	V - 3 cheese, Cauliflower and broccoli bake with potatoes and 2 fresh vegetables	V – Vegetable lasagne with courgette pasta, garlic focaccia bread and mixed salad	V – Quorn hotdog with French fries and peas
JP – Cheese/beans	JP - Cheese	JP – Tuna	JP – Beans/cheese	JP – Cheese/ham
D – Fresh fruit	D – Banana & raspberry cake	D – Fruit smoothie	D – Apple cake	D – Rice Krispy cake

Yoghurts and fresh fruit will be available daily

Gluten free menu available on request