



Summer Term 2022



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
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DATES for WEEK 1: Weeks Commencing: 25th April, 16th May, 13th June and 4th July

MAIN COURSE	Tuna & sweetcorn wholemeal pasta bake	PICNIC DAY A Soft Bread roll with a choice of fillings (Ham, Cheese, Egg, Tuna) Served with fresh chopped salad Fresh Fruit Salad	Red Tractor Chicken Korma	Red Tractor Roast chicken breast with pigs in blankets	Red Tractor Pork sausages
VEGETARIAN	Homemade tomato sauce, vegetable & sweetcorn on wholemeal pasta		Quorn Korma	Quorn fillet roasted	Quorn sausages
VEGETABLES	Fresh salad & wholemeal baguette slices		50/50 Rice and Mini Naan Bread	Roast potatoes, Swede & carrot mash & broccoli with gravy	Oven baked chips & baked beans or peas
Alternative to Main	Jacket Potato with a selection of toppings		Jacket Potato with a selection of toppings	Jacket Potato with a selection of toppings	
DESSERT	Mango & Raspberry Smoothies	Fruit Salad	Pineapple Cake & Custard	Chocolate Krispie cake	Ice Cream Sundaes

DATES for WEEK 2: Weeks Commencing 2nd May, 23rd May, 20th June and 11th July

MAIN COURSE	Beef Lasagne	PICNIC DAY A Soft Bread roll with a choice of fillings (Ham, Cheese, Egg, Tuna) Served with fresh chopped salad Fresh Fruit Salad	Sweet & Sour Red Tractor Chicken	Farmstead Roast Beef with Yorkshire Puddings	MSC breaded fish fillet
VEGETARIAN	Macaroni Cheese		Quorn Sweet & Sour	Quorn fillet roasted	Homemade cheese & onion pasty
VEGETABLES	Fresh salad & garlic bread		50/50 Rice	Roast potatoes, fresh carrots & broccoli with gravy	Oven baked chips & baked beans or peas
Alternative to Main	Jacket Potato with a selection of toppings		Jacket Potato with a selection of toppings	Jacket Potato with a selection of toppings	
DESSERT	Chocolate Sponge with Chocolate Sauce	Fruit Salad	Apple Sponge & Custard	Lemon Drizzle Cake & Vanilla Sauce	Ice Cream Sundaes

DATES for WEEK 3: Weeks Commencing: 9th May, 6th June, 27th June and 18th July

MAIN COURSE	Wholemeal pasta with homemade tomato sauce and meatballs	PICNIC DAY A Soft Bread roll with a choice of fillings (Ham, Cheese, Egg, Tuna) Served with fresh chopped salad Fresh Fruit Salad	Chicken Burger	Farmstead Pork Loin roast with stuffing & apple sauce	MSC fish fingers
VEGETARIAN	Wholemeal pasta with homemade tomato sauce & veggie balls		Veggie Burger	Quorn fillet roasted	Homemade cheese & onion pasty
VEGETABLES	Fresh salad & garlic slice		Baked potato wedges, Corn on the cob and Onion Rings	Roast potatoes, cauliflower cheese & carrots with gravy	Oven baked chips & baked beans or peas
Alternative to Main	Jacket Potato with a selection of toppings		Jacket Potato with a selection of toppings	Jacket Potato with a selection of toppings	
DESSERT	Banana & Custard	Fruit Salad	Carrot Cake	Sticky Chocolate Slice	Ice Cream Sundaes

EDUCATION SOUTH WEST Catering Services

All main-course and vegetarian dishes come with a choice of homemade dessert (made with reduced sugar), low fat yoghurt or fresh fruit.
 All meals come with carrot & cucumber sticks plus cherry tomatoes. Sliced baguette bread offered daily. We are committed to providing a meal, where possible to all pupils regardless of food allergies or intolerances.

	Farm Assured Meat		MCS Approved		Fresh Fruit Dessert
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