WEEK 1 MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY Farm Assured Lamb Kofta Lamb Bolognaise **Sustainably Caught Jacket Potato with** Chicken Fillet with Sage Served in a Pitta with a Tuna &Sweetcorn & Onion Stuffing & (MSC) Battered Fish Yoghurt & Mint Dressing Gravy Farm Assured with Tomato Ketchup Roast Jacket potato with **Quorn Dippers** Vegetarian Bolognaise Macaroni Cheese Margherita Pizza Cheese Potatoes in their Skins Fluffy Rice **Creamed Potatoes** Pasta Chips Garlic Bread Sweetcorn Green Beans Fresh Carrots Medley of Seasonal Peas Vegetables Salad Bar Selection Salad Bar Selection Peas Salad Bar Selection Carrot Cake Apple Cake Toffee Crispy Cake Vanilla Ice Cream Chocolate Shortbread DESSERTS

2021 - 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

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 bolognaise with a homemade creamy macaroni cheese topping.

POTATO & COURGETTE BAKE

Layers of organic sliced potatoes and courgette bound in a rich white sauce all topped with cheese and baked.

APPLE CAKE

A light fluffy sponge with the addition of fresh apples.





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 TUESDAY MONDAY WEDNESDAY THURSDAY **FRIDAY** OPTION ONE Farm Assured Pork Jacket Potato with **Farm Assured Roast** Sustainable Caught Pepper & Sweetcorn Cheese Sausages in Onion Gravy Chicken Fillet with sage Pizza (MSC) Fish Fingers or & Onion Stuffing & Salmon Fish Fingers Gravy Vegetarian Sausages in Margherita Pizza **Traditional Cheese Flan** Sweet Chilli Pasta Vegetable Fingers Onion Gravy **Parsley Potatoes Mashed Potatoes** Potatoes in their Skins Herby Jacket Wedges Chips **Jewelled Couscous** Garlic Bread Pasta Carrots Sweetcorn Broccoli Fresh Apple Coleslaw Peas Baked Beans Green Beans Peas Carrots Fresh Carrots Salad Bar Selection Salad Bar Selection Salad Bar Selection Banana Flapjack Chocolate & Beetroot DESSERTS Pear Sponge with Oaty Cookie Vanilla Ice Cream Brownie Custard

2021 - 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

CHOCOLATE&BEETROOTBROWNIE

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

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 Sustainably Caught (MSC) Tuna Pizza

Farm Assured Jerk
Chicken with a Fruity
Salsa

Sustainably Caught (MSC) Fish Fingers with Tomato Ketchup

OPTION TWO

Macaroni Cheese

Jacket Potato with Cheese & Beans Margarita Pizza

Vegetarian Cottage Pie

Homemade Spicy Bean Burger

ARBS

Pasta Shapes
Garlic Bread

Potato & Carrot Mash

Fluffy Rice

Half a Jacket Potato

Jacket Wedges

Chips

GETABLES

Carrots Broccoli Cauliflower & Broccoli Fresh Carrots

Sweetcorn Peas

Salad Bar Selection

Roasted Vegetable

Medley

Peas

DESSERTS

Dutch Apple Cake

Courgette & Lime Cake

Chocolate Cornflake Cakes

Banana Cake

Chocolate Ice Cream

2021 - 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

JERK CHICKEN

A hint of Jamaica bringing the Caribbean to our kitchens. Farm assured chicken coated in our homemade jerk marinade. Tasty but not too hot!

DUTCH APPLE CAKE

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





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