

Our School Menu Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 1: 03.09.18, 24.09.18, 15.10.18, 12.11.18, 03.12.18, 07.01.19,

28.01.19

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken and Tomato Pasta Bake	Minced Beef Pie and Mashed Potato	Chicken Curry with Rice	Roast Beef with Yorkshire Pudding, Mashed and Roast Potatoes	Fish Goujons served with Homemade Jacket Wedges
Dish of the Day 2 (v)	Cheesy Omelette with Crusty Bread	Vegetarian Grill in Bun with Salad Garnish and Homemade Jacket Wedges	Vegetable Lasagne with Homemade Tomato Garlic Bread	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Cheese and Tomato Pizza served with Homemade Jacket Wedges
Fresh Seasonal Vegetable Selection	Sweetcorn and Sliced Green Beans	Roasted Vegetable Medley	Cauliflower and Broccoli	Carrots and Seasonal Cabbage	Baked Beans or Peas
Daily Salad Bar Selection					
Oven Baked Jacket Potato	Vegetarian Bolognese (V)	Baked Beans (V)	Cheesy Coleslaw (V)	Tuna	Mild Vegetarian Chilli (V)
Desserts	Seasonal Fruit Crumble and Custard	Peach Melba Jelly	Pineapple Sponge and Orange Sauce	Cheese, Crackers and Grapes	Fun Fruit Friday

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321



FAIRTRADE



yoghurts & fresh fruit available daily

Free Range Eggs

freshly made

red tractor standards



MSC Fish

UK farm assured meat



local sourcing

INTERNATIONAL CUISINE

All menu items are subject to availability



Our School Menu Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 2: 10.09.17, 01.10.18, 22.10.18, 19.11.17, 10.12.18, 14.01.19,

04.02.19

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Chicken Tikka Wrap with Savoury Rice	Pork Sausage with Mashed Potatoes	Spaghetti Bolognese	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes	Crispy Salmon Fillet Served with Homemade Herby Diced Potatoes
Dish of the Day 2 (v)	Macaroni Cheese with Peas, Peppers and Sweetcorn	Vegetarian Sausages with Mashed Potatoes	Tortilla Pizza with Homemade Jacket Wedges.	Vegetarian Loaf with Yorkshire Pudding, Mashed and Roast Potatoes	Homemade Cheese and Potato Slice with Herby Diced Potatoes
Fresh Seasonal Vegetable Selection	Cauliflower and Broccoli	Carrots and Seasonal Winter Greens	Sliced Green Beans and Sweetcorn	Seasonal Cabbage and Roasted Parsnips	Peas
Daily Salad Bar Selection					
Oven Baked Jacket Potato	Tuna	Baked Beans (V)	Fruity Coleslaw (V)	Cheese (V)	Vegetable Curry (V)
Desserts	Blondie Traybake	Savoury Cheese Pastry served with Apple Wedges	Jam Roly Poly with Custard	Ice Cream and Fresh Fruit Salad	Fun Fruit Friday

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321



FAIRTRADE



yoghurts & fresh fruit available daily

Free Range Eggs

freshly made

red tractor standards



MSC Fish

UK farm assured meat



local sourcing

INTERNATIONAL CUISINE

All menu items are subject to availability



Catering Leeds

Our School Menu Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 3: 17.09.18, 08.10.18, 05.11.18, 26.11.18, 17.12.18, 21.01.19,

11.02.19

	Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Beef Lasagne Served with Crusty Bread	Posh Hotdogs with Salad Garnish served with Chips	Mild Chilli Boats served with Savoury Rice	Roast Pork with Yorkshire Pudding, Mashed and Roast Potatoes	Battered Fish with Homemade Jacket Wedges
Dish of the Day 2 (v)	Vegetable Korma Curry with Rice	Margarita Pizza served with Chips	Vegetarian Meatball filled Sub Roll	Vegetarian Sausage with Yorkshire Pudding, Mashed and Roast Potatoes	Tomato Pasta Bake
Fresh Seasonal Vegetable Selection	Carrots and Cauliflower	Peas and Sweetcorn	Sliced Green Beans and Sweetcorn	Broccoli, Carrot and Swede Mash	Peas or Baked Beans
Daily Salad Bar Selection					
Oven Baked Jacket Potato	Vegetarian Bolognese (V)	Cheesy Coleslaw (V)	Tuna	Spicy Mexican Vegetables (V)	Baked Beans (V)
Desserts	Fruit Cobbler with Custard	Vanilla Ice Cream	Savoury Scone with Grapes	Marble Sponge with Custard	Fun Fruit Friday

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321



FAIRTRADE



yoghurts & fresh fruit available daily

Free Range Eggs

freshly made

red tractor standards



MSC Fish

UK farm assured meat



local sourcing

INTERNATIONAL CUISINE

All menu items are subject to availability



Catering Leeds