

Welcome to



We care about Good School Food!

Which is why we work closely with the Soil Association to make sure we are providing food which is healthy, sustainably sourced, better for animal welfare and delicious of course! This means...

- All of the eggs we use are free range
- We source British, local and seasonal produce where possible
- Our meat is sourced from UK farms with high standards of animal welfare
- We have achieved the MSC's (Marine Stewardship Council) Chain of Custody certification which demonstrates that the fish we serve is from well-managed & sustainable fisheries - we don't serve any endangered fish

THE KITCHEN

YOUR MENU FOR WEEK ONE

- mains -

- MONDAY**
Pork Sausage with Mash & Gravy served with Carrots & Peas
- TUESDAY**
Beef & Onion Pie with Boiled Potatoes served with Cauliflower & Green Beans
- WEDNESDAY**
Roast Chicken, Roast Potatoes & Gravy served with Broccoli & Carrots
- THURSDAY**
Chicken Curry with Rice served with Roasted Courgette & Sweetcorn
- FRIDAY**
Fish Fingers & Chips served with Baked Beans & Peas

- vegetarian -

- MONDAY**
Quorn & Vegetable Pasta Bake served with Carrots & Peas
- TUESDAY**
Spicy Bean Burger served with Cauliflower & Green Beans
- WEDNESDAY**
Roasted Soya Strips with Roast Potatoes & Gravy served with Broccoli & Carrots
- THURSDAY**
Mushroom & Chive Macaroni Cheese served with Roasted Courgette & Sweetcorn
- FRIDAY**
Neapolitan Pasta Bake served with Baked Beans & Peas

- desserts -

- MONDAY**
Pear & Peach Crumble with Custard
- TUESDAY**
Treacle Sponge with Vanilla Sauce
- WEDNESDAY**
Pineapple & Honey Sponge with Custard
- THURSDAY**
St Clements Cake with Citrus Drizzle
- FRIDAY**
Banana & Coconut Muffin

THE KITCHEN

YOUR MENU FOR WEEK TWO

- mains -

- MONDAY**
BBQ Pork with Rice served with Green Beans & Sweetcorn
- TUESDAY**
Beef Pasta Bolognese served with Carrots & Peas
- WEDNESDAY**
Roast Gammon, Roast Potatoes & Gravy served with Broccoli & White Cabbage
- THURSDAY**
Sweet & Sour Chicken with Egg Noodles served with Mushroom Stir Fry & Sweetcorn
- FRIDAY**
Battered Fish & Chips served with Baked Beans & Peas

- vegetarian -

- MONDAY**
Vegetarian Meatballs in Tomato Sauce with Pasta served with Green Beans & Sweetcorn
- TUESDAY**
Cheese & Onion Quiche with Crushed Potatoes served with Carrots & Peas
- WEDNESDAY**
Red Onion & Tomato Frittata with Roast Potatoes served with Broccoli & White Cabbage
- THURSDAY**
Cheese & Potato Pie served with Mushroom Stir Fry & Sweetcorn
- FRIDAY**
Vegetarian Frankfurter with Chips served with Baked Beans & Peas

- desserts -

- MONDAY**
Peach Upside Down Cake with Custard
- TUESDAY**
Chocolate Sponge with Vanilla Sauce
- WEDNESDAY**
Fruit Crumble with Custard
- THURSDAY**
Marble Sponge with Custard
- FRIDAY**
Lemon & Poppyseed Muffin

THE KITCHEN

YOUR MENU FOR WEEK THREE

- mains -

- MONDAY**
Beef Chilli Con Carne with Rice served with Carrots & Green Beans
- TUESDAY**
Chicken & Sweetcorn Pie with Mash served with Cauliflower & Peas
- WEDNESDAY**
Roast Pork with Roast Potatoes & Gravy served with Broccoli & Red Cabbage
- THURSDAY**
Cottage Pie served with Roasted Mediterranean Vegetables & Sweetcorn
- FRIDAY**
Breaded Fish & Chips served with Baked Beans & Peas

- vegetarian -

- MONDAY**
Neapolitan Pasta served with Carrots & Green Beans
- TUESDAY**
Vegetarian Lasagne served with Cauliflower & Peas
- WEDNESDAY**
Vegetable & Lentil Loaf With Roast Potatoes & Gravy served with Broccoli & Red Cabbage
- THURSDAY**
Cheese & Red Onion Calzone served with Roasted Mediterranean Vegetables & Sweetcorn
- FRIDAY**
Roasted Vegetable Tart with Chips served with Baked Beans & Peas

- desserts -

- MONDAY**
Apple Crumble with Custard
- TUESDAY**
Berry Sponge with Honey Custard
- WEDNESDAY**
Toffee Pudding with Custard
- THURSDAY**
Blueberry Muffin
- FRIDAY**
Chocolate & Beetroot Brownie