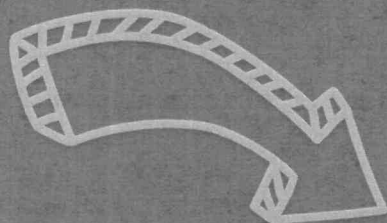


KITCHEN



MORE THAN SCHOOL DINNERS

Our menus are all cooked fresh onsite daily, using the very best produce, British free-range eggs, red tractor approved British meats & sustainable fish. Our goals is to create food memories that last a lifetime.



WEEK ONE

Week Commencing: 6.9.21 - 27.9.21 - 18.10.21 - 15.11.21 - 6.12.21.

MONDAY

LAMB HOT POT
Slow cooked lamb & vegetables in an onion gravy topped with crispy potatoes.

CHEFS QUICHE
Homemade roasted vegetable & cheese quiche, potato salad.

Garden peas, roasted carrots.

Jacket potato, baked beans, tuna & sweetcorn, cheese.

Cranberry flapjack.

TUESDAY

BOLOGNESE
Wholemeal penne, British braised mince beef in a fresh basil, tomato & oregano ragu.

MAC 'N' CHEESE
Seriously cheesy macaroni cheese bake.

Mediterranean veg, chefs wild salad.

Jacket potato, baked beans, tuna & sweetcorn, cheese.

Carrot cake.

WEDNESDAY

ROAST PORK
Crispy roast British pork, sage & onion stuffing, crispy baked roasties with apple gravy.

ROAST CAULI STEAK
Smashed pea hummus with crispy baked potatoes.

Hispi cabbage, baked parsnips, carrots.

Jacket potato, baked beans, tuna & sweetcorn, cheese.

Rice pudding bar.

THURSDAY

CHICKEN TIKKA
Sweet curry sauce, braised rice, mini naan bread.

VEGETABLE SAMOSA
Curried mayo dip, with a warm Asian slaw.

Pak choi, warm Asian veg.

Jacket potato, baked beans, tuna & sweetcorn, cheese.

Old School chocolate Sponge & custard.

FRIDAY

CRISPY COD LOIN
Oven baked (msc) cod fillet, skin on baked fries with tartar sauce.

NOT FISH FINGERS
Crushed garden peas, oven baked fries, tartar sauce.

Garden peas, (Low Salt) baked beans.

Chocolate & beetroot brownie.

THE MAIN EVENT

MEAT FREE

ON THE SIDE

SALAD BAR

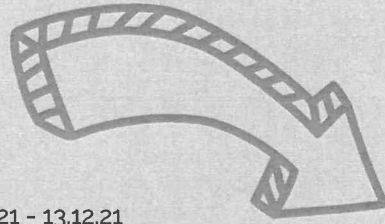
OVEN BAKED POTATOES

SCHOOL PUDDINGS

← Chefs selection of seasonal salads
Low fat dressing & dips.
Homemade bread →

← Selection of fresh fruit pots
& natural yoghurt pots →

KITCHEN



WEEK TWO

Week Commencing: 13.9.21 - 4.10.21 - 1.11.21 - 22.11.21 - 13.12.21

MORE THAN SCHOOL DINNERS
Our menus are all cooked fresh onsite daily, using the very best produce, British free-range eggs, red tractor approved British meats & sustainable fish. Our goals is to create food memories that last a lifetime.

GOOD FOOD
Real Chefs
Great Vibes

CLEVERCHEFS

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

**THE
MAIN
EVENT**

CHICKEN & BACON
Pasta bake with a really cheesy topping & garlic wedge.

PEPPERONI PIZZA
Pepperoni, mozzarella & roasted tomato sauce.

ROAST MEATLOAF
Chefs meatloaf, crispy baked roasties, rich chicken gravy.

NOT-HOT CHILLI BEEF
Fragrant rice, sour cream and nachos.

FISHCAKE
Oven baked (msc) haddock fishcake, skin on baked fries, tartar sauce.

**MEAT
FREE**

VEGGIE LASAGNE
Roasted vegetables with pasta, cheese and garlic bread.

HAND-STRETCHED
Pizza, Mozzarella & roasted tomato sauce with fresh basil.

FILO PARCEL
Spinach & ricotta, crispy baked roasties, rich onion gravy.

FIVE BEAN CHILLI
Fragrant rice, sour cream and nachos.

NOT FISH FINGERS
Crushed garden peas, oven baked fries with tartar sauce.

**ON THE
SIDE**

Green beans, chefs house salad.

Crunchy red pepper, school slaw.

Braised white cabbage, roasted carrots, baked swede.

sweet corn & red pepper, sweet potato wedges.

Garden peas, (Low Salt) baked beans.

**SALAD
BAR**



Chefs selection of seasonal salads
Low fat dressing & dips.
Homemade bread



**OVEN
BAKED
POTATOES**

Jacket potato baked beans, tuna & sweetcorn, cheese.

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Jacket potato baked beans, tuna & sweetcorn, cheese.

**SCHOOL
PUDDINGS**

Nut free bakewell tart & custard.

Warm chocolate brownie chantilly cream (GF).

Pear & apricot crumble.

Manchester tart & custard.

Orange & ginger biscuits

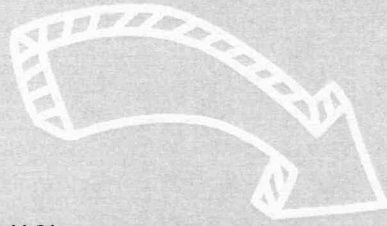


Selection of fresh fruit pots
& Natural yoghurt pots





KITCHEN



WEEK THREE

Week Commencing 20.9.21 - 11.10.21 - 8.11.21 - 29.11.21

MORE THAN SCHOOL DINNERS

Our menus are all cooked fresh onsite daily, using the very best produce, British free-range eggs, red tractor approved British meats & sustainable fish. Our goals is to create food memories that last a lifetime.

GOOD FOOD
Real Chefs
Great Vibes

CLEVERCHEFS

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THE MAIN EVENT

CHICKEN & LEEKS
In a cremé fraîche sauce, herby parmentier potatoes, crispy onions.

LOADED HOT DOGS
Topped with pulled beef, nacho cheese sauce & crushed tortilla chips.

ROAST TURKEY
Tender roast turkey homemade yorkies, crispy baked roasties, rich gravy.

CRISPY CHICKEN BURGER
Breaded chicken burger, brioche bun, slaw & wedges.

Crispy Cod Loin
Oven baked (msc) cod fillet, skin on baked fries & tartar sauce.

MEAT FREE

VEGETABLE COTTAGE PIE
Vegetables in a rich onion gravy topped with buttery mash,

VEGGIE DOGS
Topped with pulled jackfruit and crushed tortilla chips.

ROAST QUORN FILLETS
Homemade yorkies, crispy baked roasties, rich veg gravy.

BEAN BURGER
Oven baked bean burger, slaw, wedges.

VEGETABLE PASTA
Seasonal veg in a rich tomato sauce, garlic bread.

ON THE SIDE

Baton carrots, sweetcorn & peas.

Steamed broccoli, school slaw.

Garden peas, steamed carrots, baked parsnips.

Corn on the cob, carrot salad.

Garden peas, (Low Salt) baked beans.

SALAD BAR



Chefs selection of seasonal salads
Low fat dressing & dips.
Homemade bread



OVEN BAKED POTATOES

Jacket potato baked beans, tuna & sweetcorn cheese.

Jacket potato baked beans, tuna & sweetcorn, cheese.

Jacket potato baked beans, tuna & sweetcorn, cheese.

Jacket potato baked beans, tuna & sweetcorn, cheese.

Jacket potato baked beans, tuna & sweetcorn, cheese.

HOT & COLD PUDDING

Fresh fruit salad.

Chocolate chip cookie.

Banoffee pie.

Old school chocolate sponge & custard.

Eton mess.



Selection of fresh fruit pots
& Natural yoghurt pots

