

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK 1

2017
5th June • 26th June
• 21st August • 11th September
• 2nd October • 30th October
• 20th November • 11th December
2018
15th January • 5th February
• 5th March • 9th April
• 30th April • 21st May

ALL OUR MEAT COMES FROM LOCAL SUPPLIERS

Pizza topped with chicken and red pepper
Pasta in a homemade tasty tomato sauce
Peas, Sweetcorn



Mexican sliced bread



Pineapple upside down pudding served with custard sauce



Roast turkey served with sage and onion stuffing
Gravy
Parsley potatoes
Seasonal vegetables of the day



Wholemeal bread



Oatie fruit cookie



Brunch lunch
Bacon
Scrambled egg
Sliced potatoes
Grilled tomato, Baked beans



Onion flat bread



Catherine wheel biscuits



Organic pork meatballs in a homemade tomato sauce
Savoury rice
Sweetcorn nibbles
Broccoli florets



Farmhouse wedge



Apple crumble served with custard sauce



Battered fish and lemon wedge
Chips
Baked beans
Peas



Soft finger roll



Cherry shortbread



WEEK 2

2017
12th June • 3rd July
• 28th August • 18th September
• 9th October • 6th November
• 27th November • 18th December
2018
22nd January • 19th February
• 12th March • 16th April
• 7th May

OUR MENUS MEET ALL THE GOVERNMENT FOOD BASED STANDARDS.

Pork and apple burger
Herby wedges
Homemade creamy coleslaw
Baked beans



Soft rolls



Steamed pear sponge served with vanilla sauce



Roasted chicken with sage and onion stuffing
Gravy
Parsley potatoes
Medley of seasonal vegetables



Sliced poppy bread



Carrot cake



Organic beef cottage pie
Gravy
New potatoes
Green beans
Sweetcorn



Herby bread



Fresh fruit salad



Roast pork served with apple sauce
Gravy
Mashed potatoes
Seasonal vegetables of the day



Wholemeal slice



Crunchy chocolate biscuit



Salmon fish cake or fish fingers
Chips
Baked beans
Peas



Rustic farmhouse bread



Lemon iced bun



WEEK 3

2017
19th June • 10th July
• 4th September • 25th September
• 23rd October • 13th November
• 4th December
2018
8th January • 29th January
• 26th February • 19th March
• 23rd April • 14th May

Our dishes are **FRESHLY PREPARED** using seasonal and including local produce

Organic beef bolognese with spaghetti
Garlic bread
Peas
sweetcorn



Garlic bread



Apple cake served with custard sauce



Roast gammon served with pineapple
Gravy
Crispy roast potatoes
Seasonal vegetables of the day



Farmhouse wedge



Berry waffles



Homemade tuna and sweetcorn pizza
Pasta spirals in a tomato sauce
Homemade creamy coleslaw
Broccoli florets



Focaccia bread



Strawberry fool



Farm assured pork sausages
Gravy
Creamy mashed potatoes
Medley of seasonal vegetables



Pumpkin seeded slice



Peach crumble served with custard sauce



BBQ chicken strips or fish pie
Chips
Baked beans
Peas



Cheese and onion topped bread



Feather iced lemon sponge



Fresh fruit and yoghurt available daily

● Mains ● Vegetarian

Celery
 Crustaceans
 Fish
 Milk
 Mustard
 Peanuts
 Soya
 Cereals containing gluten
 Eggs
 Lupin
 Moluscs
 Nuts
 Sesame seeds
 Sulphur dioxide

Allergens correct at time of print, updates will be posted on the website, www.leicestershire.gov.uk/school-food

Quorn

