

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

### Pizza topped with chicken and red pepper

Pasta in a homemade tasty tomato sauce  
Pea,  
Sweetcorn



Mexican sliced bread



Pineapple upside down pudding served with custard sauce



Chocolate & beetroot slice



### Roast turkey served with sage and onion stuffing

Gravy  
Parsley potatoes  
Seasonal vegetables of the day



Wholemeal bread



Oatle fruit cookie



Festival shortcake



### Jacket potato with tuna or baked beans and cheese

Salad bar selection  
Sweetcorn



Onion flat bread



Catherine wheel biscuits



Rice pudding with a fruit couli



### Organic pork meatballs in a homemade tomato sauce

Savoury rice  
Sweetcorn nibbles  
Broccoli florets



Farmhouse wedge



Apple crumble served with custard sauce



Lemon drizzle cake



### Battered fish and lemon wedge

Chips  
Baked beans  
Peas



Soft finger roll



Cherry shortbread



Assorted icecreams



ALL OUR MEAT COMES FROM LOCAL SUPPLIERS

## 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

### Pork and apple burger

Herby wedges  
Homemade creamy coleslaw  
Baked beans



Soft rolls



Steamed pear sponge served with vanilla sauce



Golden krispie cake



### Organic beef cottage pie

New potatoes  
Green beans  
Sweetcorn



Herby bread



Fresh fruit salad



Flapjack



### Roast pork served with apple sauce

Gravy  
Mashed potatoes  
Seasonal vegetables of the day



Wholemeal slice



Crunchy chocolate biscuit



Steamed syrup sponge served with custard



### Salmon fishcake or fish fingers

Chips  
Baked beans  
Peas



Rustic farmhouse bread



Lemon iced bun



Assorted ice creams



## 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

### Organic beef bolognaise with spaghetti

Garlic bread  
Peas  
sweetcorn



Garlic bread



Apple cake served with custard sauce



Melting moments



### Homemade tuna and sweetcorn pizza

Pasta spirals in a tomato sauce  
Homemade creamy coleslaw  
Broccoli florets



Focaccia bread



Strawberry Whip



Chocolate brownie



### Farm assured pork sausages

Gravy  
Creamy mashed potatoes  
Medley of seasonal vegetables



Pumpkin seeded slice



Peach crumble served with custard sauce



Blueberry muffin



### BBQ chicken strips or fish pie

Chips  
Baked beans  
Peas



Cheese and onion topped bread



Feather iced lemon sponge



Ice cream with a fruit couli



Our dishes are FRESHLY PREPARED using seasonal and including local produce

Fresh fruit and yoghurt available daily

● Mains ● Vegetarian

● Celery ● Cereals containing gluten

● Crustaceans ● Fish ● Eggs ● Lupin

● Milk ● Moluscs ● Nuts

● Peanuts ● Sesame seeds ● Soya ● Sulphur dioxide

Allergens correct at time of print, updates will be posted on the website, [www.leicestershire.gov.uk/school-food](http://www.leicestershire.gov.uk/school-food)

