



Wristband School Menu

Weekly Menu 3

21st January, 25th February & 25th March, 2019

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
Red Choice	Beef & Vegetable Hotpot Boiled Potatoes Mixed Vegetables Sweetcorn	Sweet & Sour Chicken Hot Rice Garden Peas	Lasagne Homemade Garlic Bread Cauliflower Diced Carrots	Roast Turkey with Sage & Onion Stuffing Creamed Potatoes Broccoli Swede	Salmon Fillet Fingers Oven Baked Chips Garden Peas Spaghetti Hoops
Blue Choice	Cheese & Vegetable Bakes (V)	Baked Quorn Sausages (V)	Homemade Quiche (V)		
Green Choice	Fish Fillet Fingers Boiled Potatoes Mixed Vegetables Sweetcorn	Baked Sausages Oven Roasted Potatoes Baked Beans	Corned Beef Pie Creamed Potatoes Cauliflower Diced Carrots	Cheese & Tomato Pizza (V) Oven Baked Potato Wedges Baked Beans	Oven Baked Cheese Roll (V) Oven Baked Chips Garden Peas Spaghetti Hoops
Cold Selection	Ham Sandwich Baked Jacket Potato	Tuna Wrap Oven Roasted Potatoes	Cheese Sandwich (V) Baked Jacket Potato	Egg Mayonnaise Wrap (V) Oven Baked Potato Wedges	Tuna Sandwich (V) Oven Baked Chips
Desserts	Sticky Toffee Pudding with Custard Cold Bar Fresh Fruit Kebab	Apple Pie with Custard Sauce Cold Bar Melon Boats	Chocolate Chip Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl	Bakewell Tart with Custard Sauce Cold Bar Fresh Fruit Salad	Mandarin Orange Sponge with Custard Sauce Cold Bar Fresh Fruit Platter



For allergen information please ask a member of the Catering Team

Salad bar available daily

Fresh juice, milk & water served daily

Daily additional choice: Homemade biscuit & yoghurt