



Wristband School Menu

# Weekly Menu 2

29<sup>th</sup> April, 3<sup>rd</sup> June & 1<sup>st</sup> July, 2019

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
<b>Red Choice</b>	Spaghetti Bolognese served with Garlic Bread Sweetcorn Mixed Vegetables	Chicken Breast Roasted Potatoes Garden Peas Diced Carrots	Cottage Pie Broccoli Swede	Roast Gammon served with Pineapple Baby Boiled Potatoes Baton Carrots Cabbage	Tempura Battered Fish Goujons Oven Baked Chips Garden Peas Baked Beans
<b>Blue Choice</b>	Quorn Bolognese (V)		Quorn Cottage Pie (V)	Homemade Quiche (V)	
<b>Green Choice</b>	Sausage Roll Oven Baked Potato Wedges Sweetcorn Spaghetti Hoops	Macaroni Cheese (V) Homemade Herby Bread Garden Peas Diced Carrots	Fish Fillet Fingers Baked Jacket Potatoes Baked Beans	Corned Beef Pie Baby Boiled Potatoes Baton Carrots Cabbage	Pizza Whirl (V) Oven Baked Chips Garden Peas Baked Beans
<b>Cold Selection</b>	Tuna Sandwich Oven Baked Potato Wedges	Egg Mayonnaise Wrap (V) Roasted Potatoes	Ham Sandwich Baked Jacket Potatoes	Cheese Wrap (V) Oven Baked Potato Wedges	Tuna Sandwich Oven Baked Chips
<b>Desserts</b>	Marble Sponge with Custard Sauce Cold Bar Fresh Fruit Salad	Syrup Roly Poly with Custard Sauce Cold Bar Watermelon Slices	Ginger Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl	Eve's Pudding with Custard Sauce Cold Bar Fresh Fruit Platter	Creamy Rice Pudding & Jam Sauce Cold Bar Melon Boat



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