

SPRING MENU 2020

1		Monday	Tuesday	Wednesday	Thursday	Friday
WEEK ONE 6 Jan 27 Jan 24 Feb 16 Mar	Option 1	Chicken Tikka Masala with 50/50 Rice	Baked Sausage with Mash & Gravy	Roast Chicken, Sage & Onion Stuffing, Skin on Roast Potatoes & Gravy	Soya Bolognaise	Salmon Fish Fingers & Oven Chips
	Option 2	Lentil & Sweet Potato Curry with 50/50 Rice	Linda McCartney Sausage with Mash & Gravy	Vegetable Wellington, Skin on Roast Potatoes & Gravy	Macaroni Cheese	Mixed Bean & Lentil Burger & Oven Chips
	Vegetables	Sweetcorn Broccoli Florets	Fresh Cauliflower Sliced Green Beans	Fresh Carrots Savoy Cabbage	Roasted Chunky Courgette Cut Green Beans	Baked Beans Garden Peas
	Dessert	Plum & Vanilla Crumble & Custard Yoghurt / Fresh Fruit	Peach Upside Down Cake Yoghurt / Fresh Fruit	Apple, Cheese & Crackers Yoghurt / Fresh Fruit	Apple Struddle & Custard Yoghurt / Fresh Fruit	Fresh Fruit & Yoghurt Station
WEEK TWO 13 Jan 3 Feb 2 Mar 23 Mar	Option 1	Cheese & Tomato Pizza Potato Salad on Salad Bar	Chicken Plait, Tomato Salsa & Couscous	Roast Beef with Skin on Roast Potatoes & Gravy	Mexican Beef with Rice	Breaded MSC Fish & Oven Chips
	Option 2	Chickpea Curry with 50/50 Rice	Vegetable & Apricot Taginé with Couscous	Quorn Roast Fillet with Skin on Roast Potatoes & Gravy	Tomato & Vegetable Pasta	Cheese Frittata & Oven Chips
	Vegetables	Sweetcorn, Roasted Chunky Fresh Peppers & Aubergines	Garden Peas Cauliflower Florets	Fresh Carrots Sliced Green Beans	Sweetcorn Fresh Broccoli	Baked Beans Garden Pea
	Dessert	Oaty Pear Crumble & Custard Yoghurt / Fresh Fruit	Slice of Lemon & Courgette Cake Yoghurt / Fresh Fruit	Grapes, Cheese & Crackers Yoghurt / Fresh Fruit	Poached Pears & Custard Yoghurt / Fresh Fruit	Fresh Fruit & Yoghurt Station
WEEK THREE 20 Jan 10 Feb 9 Mar 30 Mar	Option 1	Cheese & Beef Pizza with Cajun Potato Wedges	Vegan Sausage Roll with 50/50 Rice	Roast Turkey, Skin on Roast Potatoes & Gravy	Chicken Stir Fry with Noodles	Fish in Batter & Oven Chips
	Option 2	Mexican Beans with Cajun Potato Wedges	Vegetable Hotpot with 50/50 Rice	Courgette & Potato Stack with Skin on Roast Potatoes	Vegetarian Stir Fry with Noodles	Vegetable Enchiladas
	Vegetables	Sweetcorn Fresh Broccoli	Sliced Fresh Carrots Garden Peas	Swede Mash Red Cabbage	Cut Green Beans Fresh Cauliflower	Baked Beans Garden Pea
	Dessert	Rice Pudding with Fruit Compote Yoghurt / Fresh Fruit	Apple Sponge with Custard Yoghurt / Fresh Fruit	Apple, Cheese & Crackers Yoghurt / Fresh Fruit	Chocolate & Beetroot Brownie Yoghurt / Fresh Fruit	Fresh Fruit & Yoghurt Station



Available Daily

Council www.msc.org Chair of Custody Reg Code: MML-C1009

- Freshly cooked jacket potatoes with a choice of fillings (where advertised)
- Bread freshly baked on site daily
- Daily salad selection
- Fresh milk

ALLERGY INFORMATION

If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination