

Summer Menu 2022(beginning after Easter)

Name:..... Class: Date..... Please circle and return your child's dinner choices for each day unless he/she has a food allergy in which case you will need to request the appropriate allergy aware menu from the school office.

	Meat Free - Monday	Tuesday	Wednesday	Thursday	Friday
RED	PASTA IN A TOMATO & BASIL SAUCE WITH GARLIC BREAD, PEAS & SWEETCORN	PORK & APPLE GRILL WITH CREAMED POTATO & BROCCOLI FLORETS	ROAST BRITISH CHICKEN WITH SAGE & ONION STUFFING, ROAST POTATOES, SPRING CABBAGE, BATON CARROTS & GRAVY	HAM & CHEESE PASTA BAKE WITH SWEETCORN & WHOLEGRAIN BREAD	BREADED FISH DIPPERS WITH OVEN CHIPS & PEAS
GREEN (veg)	VEGE BOLOGNESE WITH PASTA SWEETCORN	HOME-MADE VEGE SAUSAGE ROLL WITH CREAMED POTATO & BAKED BEANS	QUORN FILLET WITH SAGE & ONION STUFFING, ROAST POTATOES, BATON CARROTS & GRAVY	PIZZA SWIRLS WITH SPICY POTATO WEDGES & CHEF'S SALAD	VEGETABLE QUESADILLA WITH OVEN CHIPS & VEG MEDLEY
	CHEESE & BISCUITS	BLUEBERRY MUFFIN WITH CRÈME FRAICHE	YOGHURT SELECTION	FRUITY FLAPJACK WITH A FRESH APPLE WEDGE	CHOCOLATE ICE CREAM ROLL
Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
RED	FRENCH BREAD PIZZA WITH OVEN BAKED POTATO WEDGES, COLESLAW & VEG MEDLEY	CHICKEN & BUTTERNUT SQUASH CURRY WITH RICE, BROCCOLI & SWEETCORN	ROAST BRITISH BEEF WITH ROAST POTATOES, CAULIFLOWER, CARROTS & GRAVY	BBQ LINCOLNSHIRE SAUSAGES WITH CRISPY HERB POTATOES & BAKED BEANS	POLLOCK OR SALMON FISH FINGER WRAP WITH OVEN CHIPS & CHEF'S SALAD
GREEN (veg)	MARGHERITA MAC & CHEESE WITH OVEN BAKED POTATO WEDGES & VEG MEDLEY	CREAMY QUORN KORMA WITH WHOLEGRAIN RICE & SWEETCORN	GLAMORGAN SAUSAGE WITH ROAST POTATOES CARROT ROUNDELS & GRAVY	HOME-MADE - QUORN SAUSAGE & TOMATO ROLL WITH CRISPY HERB POTATOES & GREEN BEANS	VEGETABLE FINGERS WITH OVEN CHIPS & CRUSHED PEAS
	CHILLED MELON SLICE	YOGHURT SELECTION	CHEESE & BISCUITS WITH AN APPLE SLICE	STRAWBERRY MOUSSE	VANILLA ICE CREAM
Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
RED	VEGAN SAUSAGE ROLL WITH CRISPY HERB POTATOES, GREEN BEANS & CARROTS	BEEF BURGER WITH CHEESE IN A BUN WITH SWEET POTATO WEDGES & CHEF'S SALAD	ROAST BRITISH GAMMON WITH ROAST POTATOES, BROCCOLI, CARROTS & GRAVY	CHICKEN & THYME MEATBALLS IN A TOMATO SAUCE WITH PITTA BREAD, COUSCOUS & SWEETCORN	BREADED FISH FILLET WITH HASH BROWNS & PEAS
GREEN (veg)	CHILLI NON CARNE FILLED JACKET POTATO WITH CARROT ROUNDELS	COUNTRY VEGE BURGER IN A BUN WITH SWEET POTATO WEDGES & SALAD BAR	HOME-MADE QUORN LATTICE SLICE WITH ROAST POTATOES, BATON CARROTS & GRAVY	TOMATO PASTA BAKE WITH CHEF'S SALAD	VEGE BRUNCH-MINI OMELETTE, HASH BROWNS, VEGE SAUSAGE, BAKED BEANS
	SUMMER FRUIT CRUMBLE WITH CUSTARD	BANANA MUFFIN WITH CRÈME FRAICHE	YOGHURT SELECTION	CHEESE & BISCUITS	HOMEMADE CHOCOLATE & BEETROOT BROWNIE WITH CRÈME FRAICHE