

AVAILABLE EVERY DAY

- Packed Lunch option

 Jacket potato and fillings or pasta and sauce
 - Seasonable vegetables
 - Selection of fresh salad

LUNCHTIME CO

WEEK ONE MENU

WEEKS COMMENCING:
• 3RD SEP • 24TH SEP • 15TH OCT

NUTRITIONALLY PACKED

All our menus are nutritionally analysed to ensure they meet and exceed The School Food Plan.

WE BUY LOCAL

We use local suppliers because we only use food we can trust which is of a high standard, properly produced, fresh and good value.

		• 3RD SEP • 24T	H SEP • 15TH 0CT		WY A W
MEAT	Monday	Tuesday	Wednesday	Thursday	Friday
Freshly Baked Bread	Garlic & herb ciabatta	Home baked wholemeal bread	Herbed focaccia	Rosemary wholemeal bread	Herbed ciabatta
Main Choice 1	Pasta arrabiata	Pork sausage with mashed potatoes	Spanish chicken with roasted pepper rice	Roast turkey & roast potatoes	Battered fish served with oven baked chips & garden peas
Main Choice 2	Cheese & potato pie	Vegetarian sausages with mashed potatoes	Spanish vegetables with roasted pepper rice	Filo vegetable tart and roast potatoes	Macaroni cheese with leeks
Desserts	Flap jack Sliced fresh fruit, natural yoghurt, cheese & biscuits	Fruit Jelly Sliced fresh fruit, natural yoghurt, cheese & biscuits	Gingerbread cookies Sliced fresh fruit, natural yoghurt, cheese & biscuits	Banoffee pie Sliced fresh fruit, natural yoghurt, cheese & biscuits	Fudge Tart Sliced fresh fruit, natural yoghurt, cheese & biscuits

Our mission is to make your lunchtime meal the highlight of your day

92% of our food is made from fresh ingredients every day • The meat we serve is Red Tractor, Farm Assured British accredited • All of our fish is from sustainable sources • All of our eggs are free range laid by happy chickens • We bake our bread daily in your kitchen

SOME OF OUR FOOD MAY CONTAIN ALLERGENS, PLEASE ASK OUR CHEF FOR ADVICE



AVAILABLE EVERY DAY

- Packed Lunch option

 Jacket potato and fillings or pasta and sauce
 - Seasonable vegetables
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LUNCHTIME CO

WEEK TWO MENU

WEEKS COMMENCING:
• 10TH SEP • 1ST OCT

NUTRITIONALLY PACKED

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WE BUY LOCAL

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MEAT FREE C	Monday	Tuesday	Wednesday	Thursday	Friday
Freshly Baked Bread	Garlic & herb focaccia	Home baked wholemeal bread	Home baked ciabatta	Rosemary wholemeal bread	Home baked focaccia
Main Choice 1	Vegetable quiche with new potatoes	Jerk chicken with rice	Beef lasagne with garlic bread	Roasted Norfolk chicken with stuffing & roasted potatoes	Fish & Chips with garden peas
Main Choice 2	Quorn bolognese pasta bake	Felafel wrap with vegetable rice and cucumber and mint dip	Vegetarian lasagne with garlic bread	Red onion and feta tart with roast potatoes	Flat bread pizza with chips and garden peas
Desserts	Apple crumble served with custard Sliced fresh fruit, natural yoghurt, cheese & biscuits	Shortbread cookie Sliced fresh fruit, natural yoghurt, cheese & biscuits	Lemon drizzle cake Sliced fresh fruit, natural yoghurt, cheese & biscuits	Mixed fruit cheesecake Sliced fresh fruit, natural yoghurt, cheese & biscuits	Ice cream & sauces Sliced fresh fruit, natural yoghurt, cheese & biscuits

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LUNCHTIME CO

WEEK THREE MENU

WEEKS COMMENCING: • 17TH SEP • 8TH OCT

NUTRITIONALLY PACKED

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Friday

MEAT	Monday
Freshly Baked Bread	Garlic & her focaccia

c & herb	Home baked
caccia	wholemeal bread
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Home baked ciabatta

Wednesday

Poppy seed wholemeal bread

Thursday

Home baked focaccia

Main Choice 1

Roast pepper pasta bake

Beef burger in a bun served with new potatoes

Tuesday

Italian chicken served with rice

Roasted pork & apple sauce served with roast potatoes Fish fingers with oven baked chips & garden peas

Main Choice 2

Creamy vegetable curry with rice

Bean burger in a bun served with new potatoes

Italian vegetables served with rice

Fritatta served with roasted new potatoes

Macaroni cheese served with garlic bread

Desserts

Pancakes

Sliced fresh fruit, natural yoghurt, cheese & biscuits

Carrot and orange muffin

Sliced fresh fruit, natural yoghurt, cheese & biscuits

Fruit trifle

cheese & biscuits

Caramel apple betty Sliced fresh fruit, natural yoghurt, Sliced fresh fruit, natural yoghurt,

cheese & biscuits

Chocolate brownie Sliced fresh fruit, natural yoghurt

cheese & biscuits

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