

Week 1 - w/c 13th April, 4th May, 25th May, 15th June, 6th July, 27th July, 14th September, 5th October, 26th October

MONDAY

Salmon Fishcakes
with New Potatoes

Macaroni 'Double
Cheese'
with Leeks

Oat Crusted Bloomer

Fresh Broccoli
Fresh Carrots

Apple and Cinnamon
Brown Betty
with Custard
(layered fruit based
pudding)

TUESDAY

Smoked Ham Tart
(Quiche)
with Pasta Salad
(wholemeal)

Quorn and Vegetable
Paella

Sesame Seed Loaf

Sweetcorn
Courgettes

Chocolate Olive Oil
Cake
with Crème Fraiche

WEDNESDAY

Traditional Roast Beef
with Crispy Roast
Potatoes
and Gravy

Lentil and Vegetable
Casserole
with Mashed Potatoes

Wholemeal Loaf

Seasonal Cabbage
Fresh Carrots

Vanilla and Coconut
Rice Pudding

THURSDAY

Makhani Chicken Curry
with Basmati Rice

Reggae Reggae Sweet
Potato Curry
with Basmati Rice

Naan Bread

Sweet Chilli, Cucumber
and Tomato Salad
Raitta Dressing

Lemon Curd and
Yoghurt Fool
with Shortbread

FRIDAY

Crispy Battered
Fillet of Fish
with Home-Made Tartar
Sauce and Chunky
Chips

Cheddar Cheese
and Leek Cake
with Chips

Poppy Bread

Garden or Mushy Peas
Coleslaw

Seasonal Fresh Fruit
Salad
(fruit based)

Fresh fruit and salad is offered daily.

This menu is compliant with the school food standards. We encourage pupils to enjoy a healthy balanced diet. Chartwells can cater for many special dietary requirements. Please speak to the Catering Manager if you have any questions.

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Week 2 - w/c 20th April, 11th May, 1st June, 22nd June, 13th July, 31st August, 21st September, 12th October

MONDAY

Sausage and Mash
with Onion Gravy

Vegetarian Pasta Bake
(wholemeal pasta)

Floured Loaf

Fresh Carrots
Fresh Cauliflower

Peach and Yoghurt
Granola
(fruit based)

TUESDAY

Chicken, Chive and
Mushroom Pie
with New Potatoes

Curried Lentil Cottage
Pie

Crown Loaf

Garden Peas
Fresh Broccoli

Zesty Carrot Cake

WEDNESDAY

Roast Turkey Breast
with Sweet Paprika,
Crispy Roast Potatoes
and Gravy

Cheese and Potato Pie

Seeded Loaf

Fresh Spring Cabbage
Fresh Carrots

Apple Cracknell
with Custard
(fruit based)

THURSDAY

Tex-Mex Beef and Bean
Burrito
with Mexican Rice

Sweet Potato Gumbo
with
Cheesy Corn Bread

Wholemeal Loaf

Sweetcorn
Roasted Vegetables

Eton Mess
(Meringue with Berries
and Cream)

FRIDAY

Lemon and Lime
Battered
Fillet of Fish
with Chunky Chips

Spicy Bean Burger
with Chunky Chips

Classic Bloomer

Garden or Mushy Peas
Mixed Salad

Marmalade Sponge
Cake
with Custard

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Week 3 - w/c 27th April, 18th May, 8th June, 29th June, 20th July, 7th September 28th September, 19th October

MONDAY

Classic Beef Cottage Pie

Potato and Vegetable
Frittata
with Bread Wedge

Garlic and Herb Bread

Fresh Carrots
Sweetcorn

Apple and Blueberry
Twice Baked Crumble
with Custard
(fruit based)

TUESDAY

Black Spinach Chicken
Curry
with Basmati Rice

Butternut Balti
with Basmati rice

Naan Bread

Garden Peas
Raitta Salad

Classic Lemon Tart

WEDNESDAY

Roast Pork, Apple
Sauce and Stuffing
with Roast Potatoes
and Gravy

Sweet Potato and
Squash Stew

Crown Loaf

Fresh Swede
Seasonal Cabbage

Sparkling Fruit Jelly

THURSDAY

Cajun Spice Chicken
with Chunky Bean Salsa
and Cous Cous

Penne Pasta Vegetable
Bake
(wholemeal pasta)

Sesame Seed Twist

Broccoli Florets
Fresh Carrots

Rich Chocolate Cake
with Custard

FRIDAY

Crispy Fiery Battered
Fillet of Fish
with Chunky Chips

Vegetarian Chimichanga
with Chunky Chips

Poppy Bread

Garden or Mushy Peas
Coleslaw

Seasonal Fruit Salad
or Strawberries with
Crème Fraiche
(when in season, fruit
based)

Fresh fruit and salad is offered daily.

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