















WEEK ONE


Week Commencing: 6th May / 3rd June / 24th June / 2nd September / 23rd September / 14th October 2019. **NOTE:** Monday 6th May is a Bank Holiday & W/C 15th July will be pupil choice days. Whitmore Park

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Sausages Pork & Beef With Creamed Mash Carrots and Green Beans	 Chicken Goujons Diced potatoes Sweetcorn and Peas Gravy	 Roast Chicken Breast with Sage & Onion Stuffing Roast Potatoes Broccoli & Carrots Gravy	 Pasta Bolognaise made with Minced Beef Garlic Bread Peas & Sweetcorn	Cheese & Tomato Pizza Chips Baked Beans & Peas
 Sweet Chilli Chicken With Egg Noodles Carrots & Green Beans	 Bacon Steak with Pineapple Diced potatoes Sweetcorn and Peas	 Cottage Pie made With Minced Beef Broccoli & Carrots with Gravy	 Pork Loin Slice Potato Wedges Peas & Sweetcorn with Gravy	MSC Seaside Style Battered Fillet of Fish Chips Baked Beans & Peas
 Vegetarian Sausage Creamed Potato Carrots and Green Beans	 Quorn Dippers Diced Potatoes Sweetcorn and Peas Gravy	Quorn Roast Roasted Potatoes Broccoli & Carrots with Gravy	 Cheese & Tomato Pasta Bake with Garlic Bread Peas & Sweetcorn	 Vegetarian Keema Curry with Rice Peas
Ice Cream Sponge ** Juice Drink	Chocolate Shortbread ** Milk Shake	 Apple Strudel With Custard	 Carrot Cake With Custard	 Lancashire Biscuits Or Fresh Fruit Salad

ALTERNATIVES AVAILABLE DAILY

Seasonal fruit platter / Yeo Valley organic fruit yoghurt / cheese with crackers.
Jacket potato / rice / pasta / egg noodles or couscous can be substituted for potatoes. A seasonal salad bar is available to choose from daily.
Ketchup available with selected dishes.









 Denotes freshly prepared dishes.
Menus may change to meet customers' preferences, a promotional event and seasonal variation.
A range of locally sourced products are used when available and all our fish comes from an MSC certified sustainable fishery.
Allergies - please contact your school cook for more information about the content of menu items.



WEEK TWO

Week Commencing: 13th May/ 10th June /1st July / 9th September / 30th September / 21st October 2019.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 All Day Breakfast Hash Brown Baked Beans & Peas	 Macaroni Cheese Served With Carrots	 Roast Pork with Apple Sauce Roast Potatoes Cauliflower & Sliced Carrots with Gravy	Pork Meatballs in Gravy Creamed Potato & Mixed Vegetables	Cheese & Tomato Pizza Potato Wedges Peas & Sweetcorn
Beef Cornish Pasty Creamed Potatoes Baked Beans & Peas	 Bacon Steak potato Wedges Carrots	 Roast Chicken Breast with Sage & Onion Stuffing Roast Potatoes Cauliflower & Sliced Carrots with Gravy	Vegetarian Sausage Roll Creamed Potato Mixed Vegetables	MSC Fish Fingers Potato Wedges Peas & Sweetcorn
 Vegetarian All Day Breakfast Hash Brown Baked Beans & Peas	 Pasta Bake Served with Carrots	Quorn Roast with Sage & Onion Stuffing Roast Potatoes Cauliflower & Sliced Carrots Gravy	Quorn Swedish Balls in Gravy Creamed Potatoes & Mixed Vegetables	Quorn Fishless Fingers Potato Wedges Peas & Sweetcorn Or Seasonal Salad
 Melting Moments	 Banana Loaf And Custard ** Juice Drink	 Jelly and Fruit Or Apple Crumble and Custard	Fruit Muffin ** Milk Shake	 Chocolate Flapjack ** Juice Drink

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WEEK THREE

Week Commencing: 20th May / 17th June / 8th July / 16th September / 7th October / 4th November 2019.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Beef Grill Creamed Potatoes Peas & Sweetcorn	MSC Seaside Style Battered Fillet of Fish Potato Wedges Sweetcorn & Green Beans	 Roast Beef with Yorkshire Pudding Roast Potatoes, Broccoli & Carrots with Gravy	 Beef Bolognaise made with Minced Beef with Pasta Carrots & Peas	Cheese & Tomato Pizza Chips Baked Beans or Seasonal Mixed Salad & Appleslaw
 Pork Loin Slice Creamed Potatoes Peas & Sweetcorn	 Chicken Curry with Rice & Naan Bread Sweetcorn & Green Beans	 Pulled Pork With Yorkshire Pudding Roast Potatoes Broccoli & Carrots & Gravy	 Chicken Chow Main With Egg Noodles Carrots & Peas	MSC Salmon Fillet Chips Baked Beans or Seasonal Mixed Salad & Appleslaw
 Macaroni Cheese Peas & Sweetcorn	 Quorn & Broccoli Bake Potato Wedges Sweetcorn & Green Beans	Quorn Tikka Pasty With Roast Potatoes Broccoli & Carrots	 Cheesy Stuffed Jacket Potato Carrots & Peas	Quorn Kentucky Burger in a Bun Chips Baked Beans or Seasonal Mixed Salad & Appleslaw
Iced Smoothie	 Iced Sponge ** Milk Shake	 Chocolate & Orange Sponge with Custard	 Shortbread ** Juice Drink	 Apple Eves Sponge With Custard Or Fresh Fruit Salad

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