SCHOOL MEALS Available daily as an alternative: - Filled jacket potatoes and a selection of sandwiches served with vegetables, a dessert and drink. An alternative dessert from a selection of sea-

sonal fresh fruit, fruit yoghurt, soreen and cheese & biscuits

Available daily - Unlimited fresh salad and wholemeal bread, drinking water or fresh milk.













Week One

Meat Free Monday

Homemade Macaroni Cheese

Vegetarian Sausage Roll baked diced potatoes and beans

Strawberry Ripple Ice Cream Roll

Tuesday

V Roast Gammon served with sage and onion stuffing Creamed & roast potatoes, Carrots and swede batons And gravy

Cooks choice curry served with 50/50 rice

Fresh Fruit Segments or yoghurt

Wednesday

V Pork Sausage with creamed potatoes, gravy served with seasonal fresh carrots and peas

> V Hot Tuna Panini served with Coleslaw, sweetcorn and salad

Homemade Blueberry Cake

Thursday

V Oven baked Fish Fingers served with chunky chipped potatoes, garden peas or baked beans

V Crumb Coated Chicken served with chunky chipped potatoes, garden peas or baked beans

Homemade Shortbread Biscuit

Friday

V Cooks choice Homemade Lasagne or Pasta Bake Served with seasonal vegetables

Momemade Cheese Flan served with baked jacket wedges Sweetcorn and salad

V Jelly and Fruit

Week Two

Meat Free Monday

Margarita Pizza served with baked jacket wedges and sweetcorn

Homemade Oven Baked Omelette served with jacket wedges baked beans and fresh spinach

Raspberry Ripple Ice Cream Roll

Tuesday

V Roast Turkey with sage and onion stuffing served with roast & creamed potatoes, seasonal fresh carrots and broccoli and gravy

V Chilli Beef served with 50/50 rice

Fresh Fruit Salad or Yoghurt

Wednesday

V Cooks choice homemade pie Served with baby new potatoes, mixed country vegetables

Spicy Quorn served with savoury rice And mixed country vegetables

V Jelly and Fruit

Thursday

V Oven baked Battered Salmon served with chunky chipped potatoes garden peas or baked beans

V Chicken goujons Served with chunky chipped potatoes garden peas or baked beans

Homemade cooks choice Biscuit

Friday

V Homemade Spaghetti Bolognaise served with garden peas

Vegetarian curry served with 50/50 rice

Cooks choice **Homemade Carrot Cake** or Banana and Oat Cake

Week Three

Meat Free Monday

Homemade Tomato and Mascarpone Pasta Bake served with seasonal vegetables

Quorn Nuggets with baked herby diced Potatoes, and sweetcorn

Chocolate Ice Cream Roll

Tuesday

V Roast Chicken sage & onion stuffing served with gravy,

roast & creamed potatoes, seasonal fresh carrot and cabbage

Vegetarian Burger in a bun Baked wedged potatoes and fresh salad

> Fresh Fruit Segments or Yoghurt

Wednesday

V Chicken Tikka Masala served with 50/50 rice

V Baguette Pizza served with fresh salad and coleslaw

Apple Crumble and Custard

Thursday

Red Tractor Chicken Poppers Served with chunky chipped potatoes, garden peas or baked beans

V Oven baked Battered Fish served with chunky chipped potatoes, garden peas or baked beans

Homemade Cookie or Biscuit

Friday

V Pork Meatballs in homemade tomato and basil sauce served with wholemeal pasta and garden peas

> Twice Baked Jacket Potatoes With cheese and onion Served with baked beans

> > V Jelly and Fruit



School Menu Autumn/Winter 2022-2023

Menu cycle week one: 31st Oct, 21st Nov, 12th Dec, 9th Jan, 30th Jan, 20th Feb, 13th Mar, 3rd Apr, 24 Apr, 15th May, 5th Jun, 26th Jun, 17th July,

Menu cycle week two: 7th Nov, 28th Nov, 19th Dec, 16th Jan, 6th Feb, 27th Feb, 20th Mar, 10th Apr, 1st May, 22nd May, 12th Jun,

3rd July, 24th July

Menu cycle week three: 14th Nov, 5th Dec, 2nd Jan, 23rd Jan, 13th Feb, 6th Mar, 27th Mar, 17th Apr, 8th May, 29th May, 19th Jun, 10th July,



= Vegetarian V = Vegetarian substitute available Lunch will be served with fresh milk or drinking water. All homemade dishes contain additional vegetables.

For allergen and dietary help please contact school meals helpdesk on 01925 443082 or visit our website www.warrington.gov.uk/schoolmeals



