

Week 1 Lunch Menu November 11 - May 2012

Monday

Welsh Lamb Grill in a Bun

**(v) Chick Pea and
Potato Curry**

Chipped Potatoes
Boiled Rice
Mixed Salad or Broccoli
-0-

**Muller Yoghurt
or Frozen Yoghurt
Sultana Shortcake
Custard**

Fruit Juice Drink
Chilled Water

Wednesday

**British Sliced Pork
in Gravy with Apple Sauce**

**(v) Broccoli and Tomato
Cheesy Pasta**

Roast Potatoes
Pitta Bread
Fresh Green Cabbage
Sliced Carrots
-0-

**Sticky Ginger Cake
Custard**

Fresh Fruit Wedges
Chilled Water

Friday

**(MSC) Salmon Fillet Nibbles
with Ketchup and Tortilla
Wrap**

(v) Quorn Pasta Bake
Potato Wedges
Baked Beans
Green Salad
-0-

**Banana Muffin
Custard**

Fresh Fruit Platter
Chilled Water

Tuesday

(v) Cheese and Tomato Pizza

**Chicken Pie with
Gravy**

Crispy Diced Potato
Creamed Potatoes
Garden Peas
Mixed Vegetables
-0-

**Fresh Fruit Salad
Flapjack Slice**

Milk/Milkshake
Chilled Water

Thursday

**Honey Roasted British
Gammon Slice**

**(v) Cheesy Free Range Egg
Omelette**

Sauté Potatoes
Spaghetti Hoops
Sweetcorn
Vegetable Sticks
-0-

**Fruity Jelly
Crunchy Oat Cookie**

Milk/Milkshake
Chilled Water

Everyday

Wholemeal bread and chilled water are available throughout lunch. Raisin and pumpkin seed pots are available everyday as an alternative dessert. Fresh fruits and vegetables used are subject to seasonal variation.

**(MSC) Certified Sustainable Seafood
(v) Vegetarian**

Please let your school cook know if you require a vegetarian meal. For more information about school meals go to

www.warwickshire.gov.uk/schoolmeals

Menus by

Warwickshire County Caterers

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countycaterers@warwickshire.gov.uk

Your views and ideas are welcome



Week 2 Lunch Menu November 11 - May 2012

Monday

Chicken Korma
(MSC) Fish Crunchy with Ketchup
(v only) Quorn Korma
 Boiled Rice or Sauté Potatoes
 Spinach
 Peas and Carrots
 -0-
Cheese and Crackers
Scotch Apple Charlotte Custard
 Fruit Juice Drink
 Chilled Water

Wednesday

British Chicken Fillet in Gravy
(v) Free Range Egg Frittata Omelette
 Roast Potatoes
 Crusty Bread
 Fresh Green Cabbage
 Diced Carrots
 -0-
Chocolate Treacle Sponge
Chocolate Sauce
Fresh Fruit Salad
 Chilled Water

Friday

Breaded Haddock Fillet
(v) Quorn Sausages in Gravy
 Chipped Potatoes
 Creamed Potatoes
 Baked Beans
 Mixed Vegetables
 -0-
Chocolate Cracknell Peppermint Sauce
Fresh Fruit Platter
 Chilled Water

Tuesday

British Pork Sausages with Ketchup and Crispy Diced Potatoes
(v) Cheesy Pasta Bake with Crispy Potato Top with Salad and Sweetcorn
 Sweetcorn or Winter Apple Salad
 -0-
Jammy Bun
Fresh Fruit Wedges
 Milk/Milkshake
 Chilled Water

Thursday

Lower Hurst Farm Organic Beef Spaghetti Bolognaise
(v) Cheesy Filled Jacket Potato
 Garlic Bread
 Broccoli
 Green Salad
 -0-
Muller Yoghurt or Frozen Yoghurt
Lemon Whoopie Pie
 Fruit Juice Drink
 Chilled Water

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Week 3 Lunch Menu November 11 - May 2012

Monday

Lower Hurst Farm Organic
Beef Meatballs in Tomato
Sauce or Gravy
(v) Cheesy Leek & Potato Pie

Pasta or Pitta Bread
Carrots or Broccoli
-0-

American Pancake
Chocolate Sauce
Cheese, Crackers
and Apple Wedge

Chilled Water

Wednesday

British Chicken
Deli Wrap
(v) Tomato Fusilli

Jacket Wedges
Green Salad
Sweetcorn
-0-

Chocolate Oatcake
Fresh Fruit Wedges

Milk/Milkshake
Chilled Water

Friday

Salt and Vinegar Battered
Fish Fillet with Ketchup
(v) Cheese and
Sweetcorn Flan

Chipped Potatoes
Jacket Potato
Garden Peas
Carrot and Orange Salad
-0-

Ice Cream Tub
Fruity Bread

Fruit Juice Drink
Chilled Water

Tuesday

(MSC) Fish Fillet Fingers
Sweet and Sour Chicken
(v only) Sweet and Sour

Quorn

Creamed Potatoes or Egg Noodles
Baked Beans
Garden Peas
-0-

Apple and
Raspberry Iced Bun
Rice Pudding

Fruit Juice Drink
Chilled Water

Thursday

British Pork Loin Steak
in Gravy
(v) Pizza Margherita

Roast Potatoes
New Potatoes
Fresh Green Cabbage
Mixed Vegetables
-0-

Oaty Apple Crumble
Custard
Muller/Frozen Yoghurt

Chilled Water

Everyday

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are available throughout lunch. Raisin
and pumpkin seed pots are available
everyday as an alternative dessert.
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subject to seasonal variation.

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(v) Vegetarian

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