

Week 1 Lunch Menu

November 11 - May 2012



Monday

Welsh Lamb Grill in a Bun
(v only) Chick Pea and
Potato Curry with Rice

Chipped Potatoes
Mixed Salad
Broccoli
-0-

Muller Yoghurt
or
Frozen Yoghurt

Fruit Juice Drink
Chilled Water

Tuesday

(v) Cheese and
Tomato Pizza

Crispy Diced Potato
Garden Peas
Mixed Vegetables
-0-

Fresh
Fruit Salad

Milk/Milkshake
Chilled Water



Wednesday

British Sliced Pork
in Gravy with Apple Sauce
(v only) Broccoli and Tomato
Cheesy Pasta with
Pitta Bread

Roast Potatoes
Fresh Green Cabbage
Sliced Carrots
-0-

Sticky Ginger Cake
Custard

Fruit Juice Drink
Chilled Water

Thursday

Honey Roasted British
Gammon Slice
(v only) Cheesy Free Range
Omelette

Sauté Potatoes
Sweetcorn
Vegetable Sticks
-0-

Fruity Jelly

Milk/Milkshake
Chilled Water

Friday

(MSC) Salmon Fillet Nibbles
with Ketchup and
Tortilla Wrap
(v only) Quorn Pasta Bake

Potato Wedges
Baked Beans
Green Salad
-0-

Banana Muffin
Custard

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.

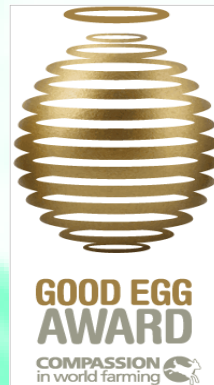
(MSC) Certified Sustainable Seafood
(v) Vegetarian

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

Menus by
Warwickshire County Caterers
Contact us at
countycaterers@warwickshire.gov.uk
Your views and ideas are welcome

Week 2 Lunch Menu

November 11-May 2012



Monday

Chicken Korma
(v only) Quorn
Korma

Boiled Rice
Spinach
Peas and Carrots
-0-

Cheese
and Crackers

Fruit Juice Drink
Chilled Water

Tuesday

British Pork Sausages
with Ketchup and Crispy
Diced Potatoes
(v only) Cheesy Pasta Bake
with Crispy Potato Top,
Salad and Sweetcorn

Sweetcorn
Winter Apple Salad
-0-

Jammy Bun

Milk/Milkshake
Chilled Water



Wednesday

British Chicken Fillet
in Gravy
(v only) Free Range Frittata
Omelette with Crusty Bread

Roast Potatoes
Fresh Green Cabbage
Diced Carrots
-0-

Chocolate Treacle Sponge
Chocolate Sauce

Fruit Juice Drink
Chilled Water

Thursday

Lower Hurst Farm Organic
Beef Spaghetti Bolognese
(v only) Cheesy Filled Jacket
Potato

Garlic Bread
Broccoli
Green Salad
-0-

Muller Yoghurt
or Frozen Yoghurt

Fruit Juice Drink
Chilled Water

Friday

Breaded Haddock Fillet
(v only) Quorn Sausages
in Gravy

Chipped Potatoes
Baked Beans
Mixed Vegetables
-0-

Chocolate
Cracknell
Peppermint Sauce

Fruit Juice Drink
Chilled Water

Everyday

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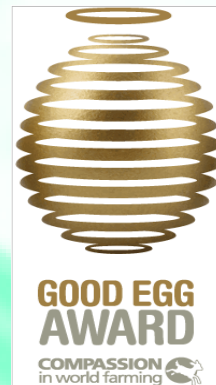
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Week 3 Lunch Menu

November 11 - May 2012



Monday

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

Pasta
Carrots or Broccoli
-0-

American Pancake
Chocolate Sauce

Fruit Juice Drink
Chilled Water

Tuesday

(MSC) Fish Fillet Fingers
(v only) Sweet and Sour
Quorn with Egg Noodles

Creamed Potatoes
Baked Beans
Garden Peas
-0-

Apple and
Raspberry Iced Bun

Milk/Milkshake
Chilled Water



Wednesday

British Chicken
Deli Wrap
(v only) Tomato Fusilli

Jacket Wedges
Green Salad
Sweetcorn
-0-

Chocolate
Oatcake

Fruit Juice Drink
Chilled Water

Thursday

British Pork Loin Steak
in Gravy
(v only) Pizza Margherita
with New potatoes

Roast Potatoes
Fresh Green Cabbage
Mixed Vegetables
-0-

Oaty Apple Crumble
Custard

Chilled Water

Friday

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

Chipped Potatoes
Garden Peas
Carrot and Orange Salad
-0-

Ice Cream
Tub

Fruit Juice Drink
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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