

Monday

Welsh Lamb Grill in a Bun
(v) Vegetable Curry

Chipped Potatoes
Boiled Rice
Mixed Salad or Broccoli
-0-

Muller Yoghurt
or Frozen Yoghurt
Sultana Shortcake
Custard

Fruit Juice Drink
Chilled Water

Tuesday

(v) Cheese and Tomato Pizza
Chicken Pie with
Gravy

Crispy Diced Potato
Creamed Potatoes
Garden Peas
Sliced Carrots
-0-

Fresh Fruit Salad
Flapjack Slice

Milk/Milkshake
Chilled Water



Wednesday

British Pork Loin Steak
in Gravy with Apple Sauce

(v) Broccoli and Tomato
Cheesy Pasta

Roast Potatoes
Pitta Bread
Fresh Green Cabbage
Mixed Vegetables
-0-

Sticky Ginger Cake
Custard

Fresh Fruit Wedges
Chilled Water

Thursday

Honey Roasted British
Gammon Slice

(v) Cheesy Free Range Egg
Omelette

Sauté Potatoes or Spaghetti Hoops
Sliced Carrots
Vegetable Sticks
-0-

Fruity Jelly
Crunchy Oat Cookie

Milk/Milkshake
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

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
Contact us at
countycaterers@warwickshire.gov.uk
Your views and ideas are welcome

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

Tuesday

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



Wednesday

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



Friday

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

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Monday

**Lower Hurst Farm Organic
Beef Meatballs in Tomato
Sauce or Gravy**
(v) Cheesy Leek & Potato Pie
Pasta or Pitta Bread
Carrots or Peas
-0-
**American Pancake
Chocolate Sauce**
**Cheese, Crackers & Apple
Wedge**
Fruit Juice Drink
Chilled Water

Tuesday

Fish Fillet Fingers
Sweet and Sour Chicken
**(v only) Sweet and Sour
Quorn**
Creamed Potatoes or Egg Noodles
Baked Beans
Broccoli
-0-
Raspberry Iced Apple Bun
Rice Pudding
Fruit Juice Drink
Chilled Water



Wednesday

**British Chicken
Deli Wrap**
(v) Tomato Fusilli
Jacket Wedges
Green Salad
Carrots
-0-
Chocolate Oatcake
Fresh Fruit Wedges

Milk/Milkshake
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



Friday

**Salt and Vinegar Battered
Fish Fillet with Ketchup**
**(v) Cheese and Egg
Flan**
Chipped Potatoes
Jacket Potato
Garden Peas
Carrot and Orange Salad
-0-
Ice Cream Tub
Fruity Bread
Fruit Juice Drink
Chilled Water

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