PRIMARY

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	MONDAY 20TH FEBRUARY	TUESDAY 21ST FEBRUARY	WEDNESDAY 22ND FEBRUARY	THURSDAY 23RD FEBRUARY	FRIDAY 24TH FEBRUARY
MAIN	Oven Baked Sausages Served with Jacket Potato Wedges (1, 8)	Mild Beef Curry served with Rice, Popadums (1)	Roast Chicken	Beef Lasagne served with Wholemeal Garlic Bread (1, 9, 11)	Battered Cod (1, 4)
VEGGIE	Mixed Fresh Vegetable Paella (10)	Quorn Bolognaise & Spaghetti (1, 7, 9, 10)	Cheese and Leek Pie (1, 9)	Shepherdess Pie	Mixed Vegetable and Chickpea Fajitas (1)
Разта	Homemade Tomato Pasta (1)	Homemade Cheesy Pasta (1, 9)	Roasted Mediterranean Vegetable Paste (1)	Pesto Pasta (1, 9, 14)	Creamy Tomato Penne Pasta (1, 9)
Ротато	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato
SIDES	Baked Beans or Fresh Carrots	Sweetcorn & Onion Bhaji (1)	Roast Potatoes, Fresh Carrots and Fresh Cabbage	Chefs Mixed Salad and Fresh Broccoli	Chips, Baked Beans, Garden Peas
DESSERT	Pear and Cherry Crumble and Custard (1, 7, 8, 9)	American Pancakes and Peaches (1, 7, 9)	Chocolate Sponge and Chocolate Sauce (1, 7, 9)	Fruits of the Forest Cheesecake (1, 8, 9)	Fruity Friday

AVAILABLE DAILY - HOMEMADE BREAD • FRUITY YOGHURT • CHEESE & BISCUITS • FRESH SALAD BAR

ALLERGEN KEY

1 Cereals containing gluten4 Fish2 Crustaceans5 Peanuts3 Molluscs6 Nuts

7 Eggs 8 Soybeans 9 Milk 10 Celery 11 Mustard 12 Lupin 13 Sesame 14 Sulphur Dioxide





ANY ALLERGEN CONCERNS PLEASE SPEAK TO THE CATERING MANAGER

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	MONDAY 27TH FEBRUARY	TUESDAY 28TH FEBRUARY PANCAKE DAY	WEDNESDAY 1ST MARCH	THURSDAY 2ND MARCH	FRIDAY 3RD MARCH
MAIN	Oriental Chicken served with Noodles (1, 7, 8)	Homemade Pork Meatballs in a Chunky Tomato Sauce served with Rice (1, 7)	Roast British Beef and Yorkshire Pudding (1, 7, 9)	British Lamb Shepherd's Pie	Hot Dog in a Roll (1, 8)
VEGGIE	Cauliflower, Leek and Potato Gratin (1, 9)	Mixed Bean Quesadillas with Baked Potato Wedges (1, 9)	Wholemeal Mixed Pepper Quiche (1, 7, 9)	Jerk Roast Vegetables served with Rice	Vegetarian Sausage in a Roll (1, 7, 9)
PASTA	Fresh Tomato and Basil Pasta Bows (1)	Salmon and Chive Pasta (1, 4, 9)	Spinach and Feta Cheese Pasta (1, 9)	Macaroni Cheese (1, 9)	Homemade Tomato Sauce and Pasta Bows (1, 9)
POTATO	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato
SIDES	Fresh Stir Fry Vegetables, Green Beans	Fresh Broccoli and Sweetcorn	Roast Potatoes, Mashed Swede and Garden Peas	Fresh Leek and Cabbage Medley, Fresh Carrots	Chips, Beans and Chefs Salad, Braised Onions
DESSERT	Apple Crumble and Custard (1, 7, 8, 9)	Selection of Pancakes (1, 7, 9)	Syrup Sponge and Custard (1, 7, 8, 9)	Chocolate Krispie Cake (1, 9)	Fruity Friday

AVAILABLE DAILY - HOMEMADE BREAD • FRUITY YOGHURT • CHEESE & BISCUITS • FRESH SALAD BAR

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	MONDAY 6TH MARCH	TUESDAY 7TH MARCH	WEDNESDAY 8TH MARCH	THURSDAY 9TH MARCH	FRIDAY 10TH MARCH
MAIN	Chicken Tikka Masala and Rice served with Popadums (1, 9)	British Beef and Fresh Mixed Vegetable Hotpot	British Roast Pork with Apple Sauce	Chicken Fajita (1)	100% Cod Fish Fingers (1, 4)
VEGGIE	Vegetable and Lentil Bake with a Wholemeal Topping (1)	Mixed Pepper and Bean Burrita with a Tomato Salsa (1, 9)	Winter Vegetable Savoury Pinwheel (1, 9)	Roast Vegetable Pitta Pockets (1)	Homemade Cheese and Onion Pasty (1, 9)
PASTA	Cheesy Penne Pasta (1, 9)	Italian Style Meatballs with Penne Pasta (1)	Creamy Tomato Fusilli (1, 9)	Vegetable Bolognaise Pasta (1)	Tomato and Basil Pasta Bows (1)
ротато	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato
SIDES	Cauliflower Bhaji (1, 9), Garden Peas	Fresh Carrots and Green Beans	Roast Potatoes, Roast Parsnips, Butternut Squash and Broccoli	Herby Diced Potatoes, Homemade Tomato Salsa and Sweetcorn	Chips, Baked Beans and Garden Peas
DESSERT	Banana Sponge and Custard (1, 7, 8, 9)	Lemon Drizzle Cake (1, 7)	Jam Roly Poly and Custard (1, 7, 8, 9)	Wholemeal Oat Cookie (1)	Fruity Friday

AVAILABLE DAILY - HOMEMADE BREAD • FRUITY YOGHURT • CHEESE & BISCUITS • FRESH SALAD BAR

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10 Celery 11 Mustard 12 Lupin

13 Sesame



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	MONDAY 13TH MARCH	TUESDAY 14TH MARCH	WEDNESDAY 15TH MARCH	THURSDAY 16TH MARCH	FRIDAY 17TH MARCH
MAIN	Spaghetti Bolognaise and Wholemeal Garlic Bread (1, 8, 9, 10)	Ham and Cheeze Pizza (1, 7, 8, 9)	English Roast Lamb with Mint sauce	Piri Piri Chicken and Rice	Beef Burger in a Bun (1, 9, 14)
VEGGIE	Red Pepper and Onion Tortilla (1)	Vegetable Biryani	Cheese and Tomato Quiche (1, 7, 9)	Spinach and Mushroom Lasagne (1, 9)	Homemade Vegetarian Burger in a Bun (1, 7, 9)
PASTA	Cheese and Bacon Tagliatelle (1, 9)	Mixed Pepper Penne Pasta (1, 9)	Homemade Tomato Fusilli (1)	Arrabiata Pasta (1)	Salmon and Sweetcorn Pasta Bows (1, 4, 7, 9)
POTATO	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato
SIDES	Chefs Salad, Fresh Broccoli	Jacket Wedges, Sweetcorn Fruity Coleslaw (7, 9, 11, 14)	Roast Potatoes, Fresh Carrots and Cabbage	Fresh Local Cauliflower, Garden Peas	Chips, Baked Beans, Chunky Slaw (7, 9, 11)
DESSERT	Lattice Jam Tart and Custard (1, 7, 8, 9)	Homemade Chocolate Mousse (9)	St Clements Sponge and Custard (1, 7, 8, 9)	Blueberry Muffin (1, 7, 8, 9)	Fruity Friday

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Soil Association FOOD FOR LIFE **GOLD CATERING**

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5 WEEK 5

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	MONDAY 20TH MARCH	TUESDAY 21ST MARCH	WEDNESDAY 22ND MARCH	THURSDAY 23RD MARCH MEXICAN FIESTA LUNCH	FRIDAY 24TH MARCH
MAIN	Toad in the Hole, Mashed Potatoes and Gravy (1, 7, 8, 9)	Braised Beef and Vegetables served with a Pastry Top (1, 9)	British Roast Gammon and Pineapple Slices	Mexican Style Chicken Tacos with a side of Guacamole and Tomato Salsa and Cheese (9)	Battered Cod (1, 4)
VEGGIE	Sweet Chilli Vegetables and Noodles (1, 9, 14)	Vegetable Korma and Wholemeal Rice (9)	Melty (Cheesy) Mushroom Plait (1, 9)	Corn and Blackbean Quesadilla (1)	Homemade Vegetarian Burger (1)
PASTA	Chunky Tomato Fusilli (1)	Cheesy Pasta Bows (1, 9)	Creamy Tomato Penne Pasta (1, 9)	Mexican Spaghetti (1)	Mediterranean Vegetable Pasta (1)
POTATO	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato
SIDES	Sweetcorn and Fresh Savoy Cabbage	New Potatoes, Fresh Carrots and Garden Peas	Roast Potatoes, Fresh Cauliflower and Broccoli	Mexican Red Rice, Avocado Salad and Mexican Bean Salad and Sweetcorn	Chips, Baked Beans, Mushy Peas
D	Banoffi Pie (1, 8, 9)	Homemade Cherry Mousse with a Popcorn Topping (9)	Sticky Ginger Cake and Custard (1, 7, 8, 9)	Mexican Brownie (1, 7, 9), Apple and Toffee Enchilada (1), Mango Sorbet	Fruity Friday

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	MONDAY 27TH MARCH	TUESDAY 28TH MARCH	WEDNESDAY 29TH MARCH	THURSDAY 30TH MARCH	FRIDAY 31ST MARCH
MAIN	Chicken in a BBQ Sauce (14)	Beef Cannelloni and Wholemeal Garlic Bread (1, 9)	Roast Chicken	Mild Chilli Con Carne served with Rice and Nachos (1)	Homemade Sausage Roll (1, 9)
VEGGIE	Vegetarian Toad in the Hole (1, 7, 9)	Moroccan Spiced Vegetable Cous Cous (1)	Spring Vegetable Wholemeal Pie (1, 9)	Cheese and Tomato Calzone (1, 9)	Spanish Omelette (7, 9)
PASTA	Macaroni Cheese (1, 9)	Pasta Shells with Homemade Tomato Sauce (1)	Vegetable Bolognaise Pasta (1)	Fresh Tomato and Basil Penne Pasta (1)	Pesto Pasta Bows (1, 9, 14)
POTATO	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato	Filled Baked Jacket Potato
SIDES	Herby Potatoes, Fresh Cauliflower and Garden Peas	Fresh Broccoli and Sweetcorn	Roast Potatoes, Fresh Carrots and Cabbage	Fresh Tomato Salsa, Chefs Mixed Salad, Green Beans	Chips, Baked Beans, Homemade Coleslaw (7, 9, 11)
DESSERT	Squidgy Chocolate and Pear Pudding and Chocolate Sauce (1, 7, 9)	Apricot Cup Cake (1, 7, 14)	Sticky Toffee Apple Crumble and Custard (1, 7, 8, 9)	Easter Egg Nest Cake (1, 9)	Fruity Friday

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