

# WEEK 3 MENU

WEEK COMMENCING  
17 Sept, 15 Oct, 19 Nov, 17 Dec



	Monday	Tuesday	Wednesday	Thursday	Friday
	<b>PLANET EARTH DAY</b>	<b>WORLD FOOD DAY MEXICAN</b>	<b>ORIGINALS DAY</b>	<b>STREET FOOD DAY</b>	<b>FRIDAY FAVOURITES</b>
<b>MAIN 1</b> Key Stage 1&2	Cheese & Baked Bean Puff with Tomato Sauce	Mexican Lightly Spiced Chilli Con Carne with Tomato Salsa & Sour Cream	Spaghetti Bolognaise	Moroccan Shredded Chicken Pitta Bread	Sausage Roll & Tomato Ketchup
<b>Key Stage 2</b> Special Day		Spiced Chicken Fajita Wrap with Tomato Salsa & Sour Cream		Stuffed Pitta Bread with Moroccan Shredded Chicken	
<b>Vegetarian</b> key stage 1 & 2	Salmon Fishfingers	Vegetarian roll	Roast Quorn Bap with Sage & Onion Stuffing	Fish Goujons	BBQ Sweetcorn & Pepper Pizza
<b>Carbohydrates</b>	New Potatoes with Parsley	White & Brown Rice	Roast Potatoes & Garlic bread	Warm Lemon & Sultana Cous Cous	Oven Baked Chips
<b>Vegetables</b>	Carrot, Mangle Tout & Baby Corn Medley Mixed Salad	Chilli & Lime Fresh Broccoli, Mixed Salad, Red Cabbage Coleslaw	Mixed Salad, Grated Carrot & Sultana Salad, Coleslaw	Baby Corn Cobs, Moroccan Chickpea & Sweetcorn Salad, Moroccan Green Slaw	Garden Peas and Carrots, Baked Beans, Mixed
<b>Dessert</b>	Carrot Cake	Fresh Mixed Melon	Wholemeal Apple Crumble & Custard Sauce	Fresh Fruit Wedges Chocolate Cracknell	Fruit Smoothie & Shortbread Biscuit

Fruit and vegetables are subject to seasonal change

**AVAILABLE DAILY:** Freshly cooked jacket potatoes with a daily choice of two toppings • Fresh fruit, yogurt & a mixed salad bar • Freshly baked bread (white & wholemeal)  
**FOR ALLERGEN CONTENT PLEASE SPEAK TO MEMBER OF STAFF WHO WILL BE HAPPY TO ASSIST**

