



Dining Room Menu

October Half Term to End of Spring Term



If you have any special dietary requirements please contact our chef, Gareth and your class teacher.

Wk A	Main Course	Served with	Dessert
Mo	Fresh Beef Meatballs, Spaghetti or Creamy Italian Carbonara Creamy Macaroni Cheese or Tuna Pasta Bake	Coleslaw & Mixed Leaves & Garlic Slices	Banana Sponge
Tu	Cottage Pie Sweet Potato & Lentil Curry & Rice	Minted Peas Sweetcorn & Broccoli	Fresh Fruit Jelly & Cream
We	Chicken Goujons in Golden Breadcrumbs Vegetable Burgers	Basmati Savoury Rice & Fresh Salsa	Lemon Bakewell & Vanilla Sauce
Th	Gareth's Roast of the Day Vegetarian Cannelloni	New Potatoes Fresh Seasonal Vegetables	Cheese & Fruit Platter
Fr	Salmon Fishcakes Spanish Tortilla	Herb Roasted Potatoes With Broccoli & Carrots	Dark Chocolate Brownies
Wk B	Main Course	Served with	Dessert
Mo	Scone Based Pizza Chilli Bean Wraps	Sweet Potato Wedges, Salsa & Mixed Leaves	Apple Crumble & Cream
Tu	Oven Baked Toad in the Hole Quorn Toad in the Hole	Mashed Swede & Carrots & Roast Parsnips	Flapjack
We	Spaghetti Bolognaise Vegetable Lasagne	Green Salad	Carrot Cake
Th	Gareth's Roast of the Day Roasted Vegetable Quiche	Mediterranean Cous Cous & Fine Beans	Fruit Smoothies
Fr	Fisherman's Pie Macaroni Cheese	A Panache of Fresh Vegetables	Fruit Muffins

Served with a selection of freshly prepared salads, quiche and bread

Mission Statement: To maximise the potential of our children through partnership, within a challenging and supportive Christian community