

ALLERGY INFORMATION: If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child.

St Saviours CE
Primary School Menu
April - October 2018



			Monday	Tuesday	Wednesday	Thursday	Friday
16/04/2018 07/05/2018 18/06/2018 09/07/2018 03/09/2018 24/09/2018 15/10/2018	Week 1	Main	Sausages * with Potato Wedges & Gravy	Chilli con Carne with Rice (made with Organic Beef)	Roast Chicken with Stuffing Roast Potatoes and Gravy*	Mediterranean Chicken with Spaghetti	Fish Fingers, Chips and Homemade Tomato Sauce
		Vegetarian	Quorn Sausages with Potato Wedges & Gravy	Sweet & Sour Quorn & Vegetables with Noodles	Lentil and Basil Puff Pastry Turnover with Roast Potatoes	Potato and Courgette Layer Bake	Cheese and Tomato Quiche with Chips
		Dessert	Carrots Cauliflower Sliced Cheese, Apple and Biscuits Organic Fruit Yoghurt Fresh Fruit Platter	Sweetcorn Roast Butternut Squash Chocolate and Beetroot Brownie with Milk Organic Fruit Yoghurt Fresh Fruit Platter	Carrots Green Beans Wholemeal Peach Crumble with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Mixed Peppers & Broccoli Apple Pie with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Baked Beans Garden Peas Pear and Raisin Cake with Milk Organic Fruit Yoghurt Fresh Fruit Platter
23/04/2018 14/05/2018 04/06/2018 25/06/2018 16/07/2018 10/09/2018 01/10/2018	Week 2	Main	Sweet and Sour Chicken with Noodles	Jollof Chicken with Rice (Free Range)	Roast Turkey with Stuffing Roast Potatoes and Gravy	Spaghetti Bolognese with Garlic Bread (made with Organic Beef)	Breaded Fish Chips, Homemade Tomato Sauce
		Vegetarian	Macaroni Cheese	Mixed Bean Cassoulet with Rice	Homemade Quorn Roast with Roast New Potatoes	Vegetable Lasagne, Garlic Bread	Spicy Bean Burger with Chips
		Dessert	Roasted Peppers & Sweetcorn Mix Berry and Apple Cobbler with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Green Beans Carrots Lemon and Mixed Berry Cake with Berries and Milk Organic Fruit Yoghurt Fresh Fruit Platter	Carrots Cauliflower Eves Pudding with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Broccoli Butternut Squash Chocolate Mandarin Sponge with Choc Sauce Organic Fruit Yoghurt Fresh Fruit Platter	Baked Beans Garden Peas Carrot and Courgette Cake with Milk Organic Fruit Yoghurt Fresh Fruit Platter
30/04/2018 21/05/2018 11/06/2018 02/07/2018 17/09/2018 08/10/2018	Week 3	Main	Cajun Spiced Chicken with New Potatoes	Chicken Tikka with Rice (Free Range)	Roast Chicken with Stuffing Roast Potatoes and Gravy	Jamaican Beef with Rice & Beans (made with Organic Beef)	Fish in Batter, Chips, Homemade Tomato Sauce
		Vegetarian	Wholemeal Vegetable Pasta Bake	Lentil & Sweet Potato Curry with Rice	Vegetable Chilli Soya Mince with Rice	Vegetable and Leek Pie (with Mashed Potato)	Cheese and Tomato Pizza with Chips
		Dessert	Mixed Peppers & Carrots Apple Crumble with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Sweetcorn Green Beans Pineapple Cake with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Carrots Broccoli Apple Flapjack with Milk Organic Fruit Yoghurt Fresh Fruit Platter	Cabbage Cauliflower Peach Upside Down Cake with Custard Organic Fruit Yoghurt Fresh Fruit Platter	Garden Peas Baked Beans Pear and Ginger Muffin with Milk Organic Fruit Yoghurt Fresh Fruit Platter



*Halal Sites – Chicken Sausage
All other Sites – School Selection

Available Daily)
Bread freshly baked on site daily
Daily salad selection
Fresh fruit and Organic Fruit Yoghurt