

Menu

Serving fantastic lunches everyday - All menus are planned to comply with School Food Standards and all new dishes are tested by children. Our meat is Red Tractor Farm Assured, our fish is MSC certified and we also use a number of Free Range and Organic products throughout the menu. There is always fresh fruit and salad, bread and locally produced yoghurt available daily and where schools require one, a filled baked potato or a range of hot sandwiches wraps or Paninis.

	Monday	Tuesday	Wednesday	Thursday	Friday Favourites
Week 1	Choice 1 Pork Meatballs in Onion Gravy Creamed Potatoes & Peas	Choice 1 BBQ Chicken & Salad Wrap Crispy Diced Potatoes & Coleslaw	Choice 1 Roast Chicken with Sage & Onion Stuffing & Gravy Roast Potatoes Baton Carrots & Spring Cabbage	Choice 1 Farmhouse Brunch Hash Browns & Beans	Choice 1 Lancashire Beef Burger on a Bun with Tomato Ketchup Chunky Chips or New Potatoes & Garden Peas
	Choice 2 Ploughman's Picnic (V) Tortilla Chips & Crudites	Choice 2 Homemade Pizza Margherita (V) Baked Potato Wedges & Broccoli	Choice 2 Butter Pie with Cheese (V) Red Cabbage & Baked Beans	Choice 2 Red Pepper Tomato Pasta (V) Garlic Dough Balls & Green Salad	Choice 2 Chip Shop Crispy Battered Fish Fillet Chunky Chips or New Potatoes & Garden Peas
	Desserts Raspberry Buns Fresh Fruit Bar Cool Milk	Desserts Lemon Drizzle Cake Fresh Fruit Bar Cool Milk	Desserts Cook's Choice of Muffin (GF) Fresh Fruit Bar Cool Milk	Desserts Cheese & Biscuits & Fresh Fruit Fresh Fruit Bar Cool Milk	Desserts Ice Cream Tub & Fresh Fruit Fresh Fruit Bar Cool Milk

	Monday	Tuesday	Wednesday	Thursday	Friday Favourites
Week 2	Choice 1 Crispy Fish Goujons Potato Wedges & Sweetcorn	Choice 1 Jumbo Fish Finger & Salad Wrap Roasted New Potatoes & Garden Peas	Choice 1 Roast Beef with Yorkshire Pudding & Gravy Creamed Potatoes Baton Carrots & Broccoli	Choice 1 Homemade Chicken Korma Mixed Rice & Naan Bread	Choice 1 Farm Assured Sausage on a Bun with Tomato Ketchup (V option available) Chunky Chips or New Potatoes & Garden Peas
	Choice 2 Homemade Pizza Margherita (V) Crispy Diced Potatoes & Salad	Choice 2 Tomato Pasta (V) Garlic Bread & Green Salad	Choice 2 Hot Filled Sub Roll (V) Tortilla Chips & Coleslaw	Choice 2 Cheese Whirl (V) Baked Potato Wedges & Baked Beans	Choice 2 Bubble Coated Salmon Fillet Chunky Chips or New Potatoes & Garden Peas
	Desserts Chocolate Ice Cream Roll & Fresh Fruit Fresh Fruit Bar Cool Milk	Desserts Homemade Shortbread Biscuit & Fresh Fruit Fresh Fruit Bar Cool Milk	Desserts Fruit Jelly Fresh Fruit Bar Cool Milk	Desserts Chocolate & Mandarin Sponge Fresh Fruit Bar Cool Milk	Desserts Cook's Choice of Cookie & Milkshake Fresh Fruit Bar Cool Milk

	Monday	Tuesday	Wednesday	Thursday	Friday Favourites
Week 3	Choice 1 Farm Assured Chicken Breast Goujon Wrap Baked Potato Wedges & Sweetcorn & Green Beans	Choice 1 Sweet Potato & Chickpea Curry (V) Mixed Rice & Naan Bread	Choice 1 Roast Pork with Sage & Onion Stuffing & Gravy Creamed Potatoes Spring Cabbage & Baton Carrots	Choice 1 Chicken Tikka Massala Mixed Rice & Naan Bread	Choice 1 Farm Assured Chicken Breast Goujon Wrap Chunky Chips or New Potatoes & Garden Peas
	Choice 2 Homemade Cheese Fian (V) Roasted New Potatoes & Baked Beans	Choice 2 Homemade Pizza Margherita (V) Crispy Diced Potatoes Peas & Sweetcorn	Choice 2 Choice of Assorted Sandwiches & Wraps (V option available) Tortilla Chips & Crudites	Choice 2 Tomato Mascarpone Pasta (V) Garlic Bread & Side Salad	Choice 2 Chunky Chips or New Potatoes & Garden Peas Chunky Chips or New Potatoes & Garden Peas
	Desserts Cook's Choice of Cookie & Fresh Fruit Fresh Fruit Bar Cool Milk	Desserts Chocolate Cookie (GF) Fresh Fruit Bar Cool Milk	Desserts Peach Melba Fresh Fruit Bar Cool Milk	Desserts Fruity Flapjack Fresh Fruit Bar Cool Milk	Desserts Summer Treat Dessert Fresh Fruit Bar Cool Milk

Weekly Menu Cycle

- Week 1
- Week 2
- Week 3

Apr/May/June
July/Aug
Sept/Oct
Nov/Dec

Whilst every effort is made to produce the published menus, please note that they may vary occasionally subject to availability and individual school requirements. All our menus are checked using a recognised programme to analyse nutrition. We also work with Lancashire Healthy