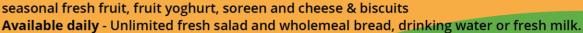
SCHOOL MEALS





Available daily as an alternative: - Filled jacket potatoes and a selection of sandwiches served with vegetables, a dessert and drink. An alternative dessert from a selection of















Week One

Meat Free Monday

Homemade Macaroni Cheese

Vegetarian Sausage Roll, served with savoury potatoes, baked beans or garden peas

Vanilla Ice Cream

Tuesday

V Roast Gammon served with sage and onion stuffing creamed & roast potatoes, seasonal fresh carrots and broccoli and gravy

V Cajun Chicken served with tomato penne and fresh carrots and broccoli

> Fresh Fruit Segments or yoghurt

Wednesday

V Pork Sausage with creamed potatoes, gravy served with seasonal fresh carrots and peas

V Chilli Beef served with 50/50 rice

Homemade Blueberry Cake

Thursday

V Homemade Spaghetti Bolognaise served with garden peas

Homemade Cheese Flan served with baked wedged potatoes garden peas or baked beans

V Jelly and Fruit

Friday

V Oven baked Fish Stars served with chunky chipped potatoes, garden peas or baked beans

V Crumb Coated Chicken served with chunky chipped potatoes, garden peas or baked beans

Homemade Shortbread Biscuit

Week Two

Meat Free Monday

Margarita Pizza served with herby diced potatoes, and sweetcorn

Baked Jacket Potato with a selection of fillings

Vanilla Ice Cream

Tuesday

V Roast Turkey with sage and onion stuffing served with roast & creamed potatoes, seasonal fresh carrots and broccoli and gravy

🚺 Tomato and Mascarpone Pasta Bake

Fresh Fruit Segments or Yoghurt

Wednesday

V Minced Beef and onion pie served with creamed pot and seasonal vegetables

V Chicken curry served with 50/50 rice

V Jelly and Fruit

Thursday

Italian chicken with sauté potatoes and seasonal vegetables

V Tuna and Cheese Puffs served with saute potatoes and seasonal vegetables

Fruit Crumble and Custard

Friday

V Oven baked Battered Salmon served with chunky chipped potatoes garden peas or baked beans

V Red Tractor Chicken Poppers served with chunky chipped potatoes garden peas or baked beans

Homemade cooks choice Cookie

Week Three

Meat Free Monday

WHomemade Tomato Pasta Bake served with seasonal vegetables

Crumb coated Quorn Served with herby diced potatoes and baked beans

Homemade Rice Pudding or Vanilla Ice Cream

Tuesday

V Roast Chicken sage & onion stuffing served with gravy, roast & creamed potatoes, seasonal fresh carrot and broccoli

Nomemade Cheese and Potato Pie served with fresh carrot and broccoli

> Fresh Fruit Segments or Yoghurt

Wednesday

V Chicken Tikka Masala served with 50/50 rice V Cottage pie Served with seasonal vegetables

Homemade Flapjack

Thursday

V Pork Meatballs in homemade tomato and basil sauce served with wholemeal pasta and garden peas

V Jacket potato with a selection of fillings

V Jelly and Fruit

Friday

V Seasoned chicken fillet served with chunky chipped potatoes, garden peas or baked beans

V Oven baked Battered Fish served with chunky chipped potatoes, garden peas or baked beans

> Cooks Choice Toffee Date Cake or Chocolate Cake with Orange





Dec, 27 Dec, 17 Jan, 7 Feb, 28 Feb, 21 Mar, 14 Apr

Menu cycle week three: 20 Sept, 11 Oct, 1 Nov, 22 Nov, 13

Dec, 3 Jan, 24 Jan, 14 Feb, 7 Mar, 28 Mar, 21 Apr

Culcheth Primary School Menu September 2021/22



= Vegetarian V = Vegetarian substitute available Lunch will be served with fresh milk or drinking water. All homemade dishes contain additional vegetables.

For allergen and dietary help please contact school meals helpdesk on 01925 443082 or visit our website www.warrington.gov.uk/schoolmeals









