

SCHOOL MEALS

Available daily as an alternative: - Filled jacket potatoes served with vegetables, a dessert and drink. An alternative dessert from a selection of seasonal fresh fruit, yoghurt, soren and cheese & biscuits
Available daily - Unlimited fresh salad and wholemeal bread, drinking water or fresh milk.



Week One

Meat Free Monday

- Homemade Macaroni Cheese
- Vegetarian Sausage Roll
baked diced potatoes and beans
- Vanilla Ice Cream

Tuesday

- Roast Dinner served with creamed potatoes, gravy
served with seasonal fresh carrots and peas
- Chicken curry and rice
- Fresh Fruit Segments
or yoghurt

Wednesday

- Pork Sausage with creamed potatoes, gravy served
with seasonal fresh carrots and peas
- Panini served with
Coleslaw, sweetcorn and salad
- Cooks Choice

Thursday

- Spaghetti Bolognaise
served with seasonal vegetables
- Homemade Cheese Flan served with baked jacket
wedges
sweetcorn and salad
- Jelly and Fruit

Friday

- Oven baked Fish Fingers
served with chunky chipped potatoes, garden peas or
baked beans
- 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 baked jacket wedges
and sweetcorn
- Homemade Tomato and Mascarpone Pasta Bake
served with seasonal vegetables
- Vanilla Ice Cream

Tuesday

- Roast Dinner served with creamed potatoes, gravy
served with seasonal fresh carrots and peas
- Chilli Beef served with 50/50 rice
- Fresh Fruit Salad or
Yoghurt

Wednesday

- Homemade Pie served with potatoes and seasonal
vegetables
- Spicy Quorn served with savoury rice
and mixed vegetables
- Jelly and Fruit

Thursday

- Spaghetti Bolognaise
served with seasonal vegetables
- Vegetarian Curry served with rice
- Cooks choice
Homemade Carrot Cake
or Banana and Oat Cake

Friday

- Oven baked Battered Salmon
served with chunky chipped potatoes
garden peas or baked beans
- Chicken goujons
Served with chunky chipped potatoes
garden peas or baked beans
- Homemade cooks choice Biscuit

Week Three

Meat Free Monday

- Homemade Tomato and Mascarpone Pasta Bake
served with seasonal vegetables
- Quorn nuggets with baked herby diced
potatoes, and sweetcorn
- Vanilla Ice Cream

Tuesday

- Roast Dinner served with creamed potatoes, gravy
served with seasonal fresh carrots and peas
- Vegetarian Burger in a bun
Baked wedged potatoes, coleslaw and sweetcorn
- Fresh Fruit Segments or
Yoghurt

Wednesday

- Chicken Tikka Masala served with 50/50 rice
- Baguette pizza
served with fresh salad and coleslaw
- Apple Crumble and custard

Thursday

- Pork Meatballs in homemade tomato and basil
sauce served with wholemeal pasta and garden peas
- Twice Baked Jacket Potatoes
with ham and cheese
Served with baked beans
- Jelly and Fruit

Friday

- Crumb coated chicken
Served with chunky chipped potatoes,
garden peas or baked beans
- Oven baked Battered Fish served with chunky
chipped potatoes, garden peas or baked beans
- Homemade Biscuit or Cookie

Menu cycle week one: 6th May, 27th May, 17th June, 8th July,

Menu cycle week two: 13th May, 3rd June, 24th June, 15th July,

Menu cycle week three: 29th Apr. 20th May, 10th June, 1st July, 22nd July,

School Menu:



= 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



WARRINGTON
Borough Council

