

VEGPOWER

Don't forget copies of the vegpower reward chart are available from your school cooks or visit vegpower.org.uk for great tips from the experts and simple recipes from top chefs.

EAT THEM TO DEFEAT THEM



Our dishes are **FRESHLY PREPARED** using seasonal and including local produce

VARIETY OF BREADS
BAKED DAILY
BY OUR EXPERIENCED
SCHOOL CHEFS



OUR MENUS MEET ALL THE GOVERNMENT FOOD BASED STANDARDS.



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK 1 24th August , 14th September

MEAT OPTION	Margherita Pizza Pasta Shapes Sweetcorn Creamy Coleslaw	Brunch Lunch: Farm Assured Back Bacon Scrambled Egg Grilled Tomato Potato Rosti & Baked Beans	Roast Turkey with Sage & Onion Stuffing & Roast Gravy Creamy Mash Medley of Seasonal Vegetables	Organic Meatballs served with Homemade Tomato & Vegetable Sauce Multi Grain Savoury Rice Carrot Batons & Broccoli Florets	Battered Fish Fillet (sustainably caught MSC) served with Lemon Wedge Chips, Baked Beans Salad Bar Selection
VEGE OPTION	Roasted Vegetable Pizza Half Jacket Sweetcorn Creamy Coleslaw	Mild Quorn Keema Curry Vegetable Rice Peas	Traditional Cheese Flan Potatoes in their Skins Medley of Seasonal Vegetables	Courgette Sausages Pasta Shapes Carrot Batons Broccoli Florets	Oven Baked Quorn Dippers Half Jacket Mushy Peas Salad Bar Selection
DESSERTS	Granola & Yoghurt Fruit Sundae or Bramley Apple Puff	Forest Berry Sponge served with Custard Sauce or Cherry Scone	Strawberry Jelly & Cream or Passion Cake	Vanilla & Lemon Yoghurt Cake or Rice Pudding served with Fruit Couli	Chocolate Ice Cream with Fruit Couli or Cheese & Biscuits

WEEK 2 31st August, 21st September

MEAT OPTION	Roast Gammon Potatoes in the Skins Cauliflower & Broccoli Florets	Chicken & Vegetable Pie Minted Potatoes Carrot & Swede Mash Garden Peas Gravy	Farm Assured Roast Loin of Pork with Apple Sauce & Roast Gravy Roast Potatoes, Creamy Mash Seasonal Medley of Vegetables	Roasted Pepper & Sweetcorn Pizza Tomato Pasta Vegetable Crudite Sweetcorn	Fish Burger in a Bun served with Crunchy Lettuce and Tartare Sauce Chips, Baked Beans Salad Bar Selection
VEGE OPTION	Quorn Sweet Chilli Pasta Shapes Salad Bar Selection	Vegetable Pie Minted Potatoes Carrot & Swede Mash Garden Peas	Vegetarian Shepherds' Pie served with Roast Gravy Roast Potatoes Seasonal Medley of Vegetables	Bean & Lentil Loaf Vegetable Cous Cous Vegetable Crudite Sweetcorn	Vegetarian Bean Burger in a Bun with Crunchy Lettuce & Tomato Sauce Half Jacket, Peas Salad Bar Selection
DESSERTS	Orange & Cinnamon Roll or Lemon Drizzle Cake	Cherry Shortcake or Strawberry Whip	Seasonal Fruit Crumble served with Custard Sauce or Chocolate Devonshire Splits	Cream Meringues or Carrot Cake	Vanilla Ice cream & Fruit Couli or Fresh Fruit Platter

WEEK 3 7th September

MEAT OPTION	Organic Pork & Vegetable Pastie Minted Potatoes Broccoli & Cauliflower Florets	Organic Beef Bolognese Spaghetti Peas Vegetable Crudite	Roasted Farm Assured Chicken Fillet served with gravy Parsley Potatoes Carrot Batons Savoy Cabbage	Farm Assured British Pork Sausages with Gravy Creamy Potato & Parsnip Mash Green Beans Sweetcorn	Cod or Salmon Fish Fingers (sustainably sourced) served with Tomato Sauce Chips, Peas Salad Bar Selection
VEGE OPTION	Quorn Tikka Masala Pilau Rice Salad Bar Selection	Vegetarian Pinwheels Half Jacket Peas Vegetable Crudite	Margherita Pizza Herby Jacket Wedges Carrot Batons Salad Bar Selection	Vegetarian Bites served in Pitta with Crunchy Salad & Relish Bombay Potatoes Sweetcorn Salad Bar Selection	Vegetable Fingers served with Tomato Sauce Half Jacket Baked Beans Salad Bar Selection
DESSERTS	Courgette & Lime Cake or Butterscotch Whip	Chocolate & Pear Sponge with Chocolate Sauce or Date Slice	Strawberry Jelly with Fresh Fruit or Banana Flapjack	Bramley Apple Oaty Crumble served with Custard Sauce or Vanilla Ice Cream with Fruit Couli	Cheese & Biscuits or Chocolate & Beetroot Slice

* 'stuffed crust' denotes that all pizza bases contain added grated vegetables