

SCHOOL: September 2024 Template

# LUNCHTIME MENU

**Week 1** W/C 02/09/24, 23/09/24,  
14/10/24, 11/11/24, 02/12/24

*Menus are subject to availability*



(V) = VEGETARIAN  
(VE) = VEGAN



## MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FRIDAY

Chicken Curry Rice	Minced Beef Pie	Tortilla Pizza Jacket Wedges (v)	Roast Chicken Yorkshire Pudding Mashed and Roast Potatoes	Battered Fish Chips
Vegetarian Burger in a Bun Jacket Wedges (ve)	Vegetable Pasta Bake (v)	Vegetarian Spaghetti Bolognese (ve)	Vegetarian Sausage Yorkshire Pudding Mashed and Roast Potatoes (v)	Quorn Dippers Chips (ve)
Jacket Potato Cheddar Cheese (v)	Wholemeal Ham Sandwich  Pasta Salad	Jacket Potato Tuna Mayonnaise	Hot Roast filled Bap Roast Potatoes	Jacket Potato Cheesy Beans (v)
Seasonal Fruit Crumble & Custard	Peach Melba Jelly	Chocolate Brownie Fresh Fruit Wedges	Ice Cream Mandarin Oranges	Mango Sorbet Shortbread Fingers



**Yoghurt and fresh fruit available daily**

**Red Tractor  
Standards**



Seasonal local  
produce used  
wherever possible



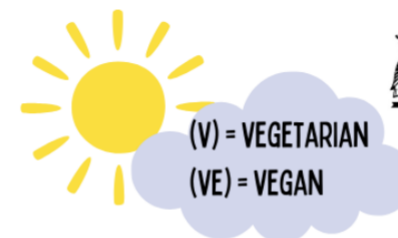
WE PRODUCE OUR FOOD, FRESH EVERY DAY IN KITCHENS WHERE ALLERGENS ARE HANDLED BY OUR STAFF. WHILE WE TAKE EXTREME CAUTION TO MINIMISE THE RISK OF CROSS CONTAMINATION AND MEALS ARE PRODUCED WITH THE UTMOST CARE AND ATTENTION, WE CANNOT LEGALLY GUARANTEE MEALS WILL BE ALLERGEN-FREE EVEN AFTER ALLERGEN-INGREDIENTS HAVE BEEN REMOVED FROM OUR RECIPES. CATERING LEEDS WILL NOT INTENTIONALLY USE ANY TREE-NUTS, PEANUTS OR SESAME, OR ANY PRODUCT CONTAINING NUTS/SESAME AS AN INGREDIENT WITHIN OUR FOOD OFFER. INGREDIENTS OR ITEMS DECLARED AS "MAY CONTAIN NUTS" ARE ALSO EXCLUDED FROM OUR MENUS.

SCHOOL: September 2024 Template

# LUNCHTIME MENU

**Week 2** W/C 09/09/24, 30/09/24,  
21/10/24, 18/11/24, 09/12/24

*Menus are subject to availability*



## MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FRIDAY

Margherita Pizza Baby Baked Potatoes (v)	Pork Meatballs with Gravy Rice	Chicken Curry Rice	Roast Pork Yorkshire Pudding Mashed and Roast Potatoes	Crispy Salmon Bites  Chips
BBQ Quorn Wrap Baby Baked Potatoes (v)	Mac and Cheese with Roasted Vegetables (v)	Veggieball Sub Jacket Wedges (v)	Vegetarian Sausage Yorkshire Pudding Mashed and Roast Potatoes (v)	Vegetarian All Day Breakfast  (v)
Jacket Potato Cheddar Cheese (v)	Wholemeal Egg Mayonnaise Sandwich (v) Pasta Salad	Jacket Potato Tuna Mayonnaise	Hot Roast filled Bap Roast Potatoes	Jacket Potato Baked Beans (v)
Orange Sponge Chocolate Custard	Fruit of the Forest Jelly	Custard Cream Cookie Fresh Fruit Wedges	Ice Cream with Peaches	Cinnamon Swirl



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Standards



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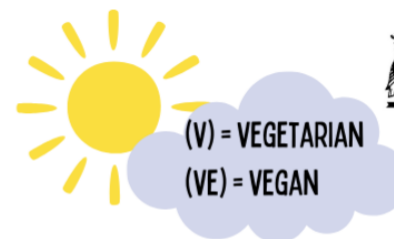
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# LUNCHTIME MENU

**Week 3** W/C 16/09/24, 07/10/24,  
04/11/24, 25/11/24, 16/12/24

*Menus are subject to availability*



## MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FRIDAY

Crispy Chicken Nuggets BBQ Dip Chips	Margherita Pizza Baby Baked Potatoes (v)	Beef Pasta Bolognese	Pork Sausage Yorkshire Pudding Mashed and Roast Potatoes	Fish Fingers Jacket Wedges
Veggie Sausage Hot Dog Chips (ve)	Vegetable Casserole Herby Dumplings (v)	Omelette Jacket Wedges (v)	Vegetarian Sausage Yorkshire Pudding Mashed and Roast Potatoes (v)	Cheese and Tomato Pastry Pinwheel Jacket Wedges (v)
Jacket Potato Tuna Mayonnaise	Wholemeal Bap with Egg Mayonnaise filling (v) Baby Baked Potatoes	Jacket Potato Grated Cheese (v)	Hot Roast filled Bap Roast Potatoes	Jacket Potato Baked Beans (v)
Oaty Ginger Cookie	Strawberry Mousse and Homemade Strawberry Sauce	Sprinkle Sponge with Custard	Chocolate Ice Cream with Pears	Chocolate Crispy Slice Fresh Fruit Wedges



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Standards**



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wherever possible



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