

week 1

monday

tuesday

wednesday

thursday

friday

option one

Margherita Pizza

NEW

Farm Assured Lamb Kofta Served in a Pitta with a Yoghurt & Mint Dressing

Farm Assured Roast Turkey with Sage & Onion Stuffing & Gravy

NEW

Organic Beef Meaty Mac & Cheese (lamb for beef free schools)

Sustainably Caught (MSC) Battered Fish with Tomato Ketchup

option two

Roasted Pepper & Tomato Pizza

Jacket Potato with Vegetarian Bolognaise

Lentil & Sweet Potato Curry

NEW

Potato & Courgette Layer Bake

Quorn Dippers

CARBS

Pasta in Tomato Sauce
Potatoes in their Skins

Fluffy Rice
Half a Jacket Potato

Creamed Potatoes
Fluffy Rice

Garlic Bread
Parsley Potatoes

Chips
Half a Jacket Potato

VEGETABLES

Sweetcorn
Homemade Crunchy Coleslaw
Salad Bar Selection

Green Beans
Roasted Vegetables
Salad Bar Selection

Fresh Cabbage
Fresh Carrots
Salad Bar Selection

Medley of Seasonal Vegetables
Salad Bar Selection

Peas
Baked Beans
Salad Bar Selection

desserts

NEW

Apple Cake
Granola & Yoghurt Fruit Sundae

NEW

Peach & Raspberry Cobbler with Custard
Toffee Crispy Cake

Chocolate Shortbread
Carrot Cake

Iced Bun
Strawberry Jelly & Cream

Vanilla Ice Cream
Flapjack Slice

2020 - 28th Sep, 26th Oct, 16th Nov, 07th Dec. 2021 - 11th Jan, 1st Feb, 1st Mar, 22nd Mar, 26th Apr, 17th May, 7th Jun, 28th Jun.

Please look out for exciting competitions and marketing events on our exciting new website. <http://leicestershiretradedservices.org.uk/Page/1982>

NEW DISHES FOR 2020-21

LAMB KOFTA

A Middle Eastern dish with aromatic spices.

Farm Assured minced lamb with added spices, shaped and served in a healthy pitta and accompanied with a refreshing yoghurt and mint dip.

MEATY MAC CHEESE

The makeover of a timeless classic.

An organic beef bolognaise with a homemade creamy macaroni cheese topping.

POTATO & COURGETTE BAKE

Layers of organic sliced potatoes and courgette bound in a rich white sauce all topped with cheese and baked.

APPLE CAKE

A light fluffy sponge with the addition of fresh apples.

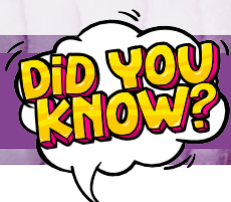
PEACH & RASPBERRY COBBLER WITH CUSTARD

An old favourite of grandmas.

Juicy peaches and raspberries with a biscuit topping.



by our school chefs



All of the potatoes we use on our menu and in our dishes are Organic and come from the UK.

Our eggs are Free Range and are sourced locally from Gildersay, Melton, Leicestershire.

week 2

monday

tuesday

wednesday

thursday

friday

option one

Farm Assured Pork Sausages in Onion Gravy

Quorn Stir Fry

Farm Assured Roast Loin of Pork with Apple Sauce & Gravy

Farm Assured Chicken & Sweetcorn Pizza

Sustainable Caught (MSC) Fish Fingers or Salmon Fish Fingers

option two

Vegetarian Sausages in Onion Gravy

Traditional Cheese Flan

Sweet Chilli Pasta

NEW

Garlic Mushroom Pizza

Vegetable Fingers

CARBS

Mashed Potatoes

Fluffy Rice

Potatoes in their Skins

Herby Jacket Wedges

Chips

Half a Jacket Potato

Parsley Potatoes

Garlic Bread

Jewelled Couscous

Pasta

VEGETABLES

Carrots

Sweetcorn

Broccoli

Apple Coleslaw

Peas

Green Beans

Peas

Fresh Carrots

Fresh Carrots

Baked Beans

Salad Bar Selection

Salad Bar Selection

Salad Bar Selection

Salad Bar Selection

Salad Bar Selection

desserts

Cheese & Biscuits

NEW

Chocolate & Beetroot Brownie

NEW

Pear Sponge with Custard

Lemon Drizzle Cake

NEW

Cinnamon Swirls

Seasonal Fruit Oaty Crumble with Custard

Strawberry Whip

Oaty Cookie

Banana Flapjack

Vanilla Ice Cream

2020 - 5th Oct, 2nd Nov, 23rd Nov, 14th Dec. 2021 - 18th Jan, 8th Feb, 8th Mar, 12th Apr, 3rd May, 24th May, 14th Jun, 5th Jul.

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NEW DISHES FOR 2020-21

GARLIC MUSHROOM PIZZA

A light dough spread with a homemade rich tomato sauce, topped with vegetables, Garlic Mushrooms and Cheese.

CHOCOLATE & BEETROOT BROWNIE

This gooey centred brownie has the addition of earthy beetroot counting as one of your 5 a day! Sweet and delicious, what's not to like!

PEAR SPONGE & CUSTARD

A light sponge with a base of sweet pears.

CINNAMON SWIRL

A sweet flavoured pastry with cinnamon, rolled and cut into a swirl, delicious served warm.

ALL DISHES

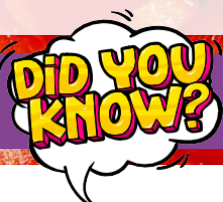
FRESH FRUIT &

Using seasonal and local produce
Freshly Prepared

by our school chefs
OUR Bread Baked daily

Yogurt

STAY hydrated
fresh water
Always available



Look out for our home-made tomato-based sauces that are used in our recipes and homemade bread.

All of our dessert recipes have been made using 50% less sugar.

week 3

monday

tuesday

wednesday

thursday

friday

option one

Organic Pork Meatballs in a Homemade Tomato Sauce

Farm Assured Roast Chicken with Sage & Onion Stuffing

Sustainably Caught (MSC) Tuna Pizza

NEW

Farm Assured Jerk Chicken with a Fruity Salsa

Sustainably Caught (MSC) Fish Fingers with Tomato Ketchup

option two

Macaroni Cheese

NEW

Spinach & Chickpea Masala

Margarita Pizza

Vegetarian Cottage Pie

Homemade Spicy Bean Burger

CARBS

Pasta Shapes
Garlic Bread

Potato & Carrot Mash
Fluffy Rice

Half a Jacket Potato
Roasted Vegetable Couscous

Jacket Wedges
Rice & Peas

Chips
Half a Jacket Potato

VEGETABLES

Carrots
Broccoli
Salad Bar Selection

Cauliflower & Broccoli Cheese
Fresh Carrots
Salad Bar Selection

Sweetcorn
Peas
Salad Bar Selection

Roasted Vegetable Medley
Salad Bar Selection

Peas
Baked Beans
Salad Bar Selection

desserts

NEW

Dutch Apple Cake with Custard
Butterscotch Whip

Courgette & Lime Cake
Cherry Shortbread

NEW

Ginger Syrup Sponge with Custard
Chocolate Cornflake Cakes

Orange & Mandarin Jelly with Whipped Cream
Banana Cake

Chocolate Ice Cream
Viennese Whirls

2020 - 12th Oct, 9th Nov, 30th Nov. 2021 - 4th Jan, 25th Jan, 22nd Feb, 15th Mar, 19th Apr, 10th May, 31st May, 21st Jun, 12th Jul.

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NEW DISHES FOR 2020-21

JERK CHICKEN

A hint of Jamaica bringing the Caribbean to our kitchens.

Farm assured chicken coated in our homemade jerk marinade. Tasty but not too hot!

SPINACH & CHICKPEA MASALA

An Asian Mild Spiced Curry.

Wholesome chickpeas with leafy green spinach, mixed in a homemade curry based sauce.

DUTCH APPLE CAKE

A light sponge infused with fresh apples, sultanas and a hint of cinnamon. Served with a hot creamy custard.

GINGER SYRUP SPONGE WITH CUSTARD

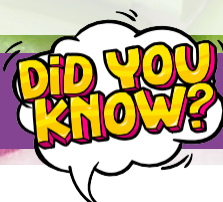
A gooey syrup base with a light ginger sponge top, sweet and tasty served with a creamy custard.

ALL DISHES
Freshly Prepared
Using seasonal and local produce.

FRESH FRUIT & YOGURT

ALL OUR Bread Baked daily
by our school chefs

STAY hydrated fresh water
Always available



95% of our dishes are home made and freshly cooked in our school kitchens by our well-trained enthusiastic staff.