

# YOUR MENU

(v) = vegetarian

(ve) = vegan

## FRIDAY

Battered Fish  
Chips

Veggie Nugget Wrap (ve)  
Chips

Jacket Potato with Cheesy  
Coleslaw (v)

Custard Cream Cupcake

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## THURSDAY

Roast Gammon  
Yorkshire Pudding  
Roast Potatoes

Vegetarian Sausage (v)  
Yorkshire Pudding  
Roast Potatoes

Hot Roast Filled Bap  
Roast Potatoes

Fun Fruit Thursday



## Wednesday

Chicken Biryani

Super Five Vegetable Pasta  
Bake (v)

Jacket Potato  
Tuna Mayonnaise

Rainbow Shortbread with  
Fresh Fruit Wedges

RED TRACTOR STANDARDS



## Tuesday

Margherita Pizza (v)  
Jacket Wedges

Veggieballs in Onion Gravy  
(ve)  
Jacket Wedges

Jacket Potato  
BBQ Beans (v)

Carrot Cake with Fresh  
Fruit Wedges

AVAILABLE DAILY  
YOGHURTS  
AND  
Fresh Fruit

MENUS ARE SUBJECT  
TO AVAILABILITY

**Cookridge  
Holy Trinity**

Week 1

W/C 19/02/24 - 11/03/24 -  
15/04/24 - 06/05/24 - 03/06/24  
- 24/06/24 - 15/07/24

## MONDAY

Savoury Minced Beef  
Mashed Potatoes

Quorn Vegetarian Roast (v)  
Jacket Wedges

Cheese Bap  
Jacket Wedges (v)

Ice Cream with Strawberry  
Sauce



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**Cookridge Holy  
Trinity**

*Week 2*

W/C 26/02/24 – 18/03/24 –  
22/04/24 – 13/05/24 – 10/06/24  
– 01/07/24 – 22/07/24

## MONDAY

Brunch Wrap (v)  
Jacket Wedges

Vegetable Pasta Bake (v)

Jacket Potato with Cheese  
(v)

Peaches and Ice Cream

## Tuesday

Chicken Breast topped with  
BBQ Sauce and Cheese  
Herby Diced Potatoes

Tortilla Pizza (v)  
Herby Diced Potatoes

Egg Mayonnaise Bap  
(v) Herby Diced  
Potatoes

Flapjack with Fresh Fruit  
Wedges

**AVAILABLE DAILY  
YOGHURTS  
AND  
Fresh Fruit**

MENUS ARE SUBJECT  
TO AVAILABILITY

## Wednesday

Beef Spaghetti Bolognese

Herby Tomato Quiche (v)  
Baby Baked Potatoes

Jacket Potato  
Tuna Mayonnaise

Chocolate and Orange  
Cookie with Apple Wedges



## THURSDAY

Roast Chicken  
Yorkshire Pudding  
Roast Potatoes

Vegetarian Sausage (v)  
Yorkshire Pudding  
Roast Potatoes

Hot Roast Filled Bap  
Roast Potatoes

Fun Fruit Thursday



## FRIDAY

Salmon Fishcake  
Chips

Savoury Vegetarian Mince  
(v)  
Chips

Jacket Potato  
Cheesy Coleslaw (v)

Frozen Strawberry Yoghurt  
Sundae

**Future Food  
Schools  
Menu**

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*Week 3*

W/C 04/03/24 – 25/03/24 -

29/04/24 – 20/05/24 -

17/06/24 – 08/07/24

## MONDAY

French Bread Pizza (v)  
Jacket Wedges

Veggie Grill (v)  
Jacket Wedges

Jacket Potato  
Cheese and Coleslaw (v)

Caramel Apple Cake and  
Custard

## Tuesday

Chicken Curry  
Rice

Cheesy Tomato Pasta (v)

Wholemeal Egg  
Mayonnaise Sandwich (v)  
Pasta Salad

Vanilla Ice Cream with  
Mandarin Oranges

**AVAILABLE DAILY**  
**YOGHURTS**  
**AND**  
**Fresh Fruit**

MENUS ARE SUBJECT  
TO AVAILABILITY



## Wednesday

Beef Bolognese Pasta Bake

Vegetable Omelette (v)  
New Potatoes

Jacket Potato  
Tuna Mayonnaise

Fruit Jelly with Fresh Fruit  
Wedges

RED TRACTOR STANDARDS



## THURSDAY

Pork Sausage  
Yorkshire Pudding  
Mashed and Roast Potatoes

Vegetarian Sausage (v)  
Yorkshire Pudding  
Mashed and Roast Potatoes

Hot Roast Filled Bap  
Roast Potatoes

Fun Fruit Thursday



## FRIDAY

Fish Fingers  
Chips

Homemade Cheese, Onion,  
and Potato Slice (v)  
Chips

Jacket Potato  
Baked Beans (v)

Golden Crunch Cookie with  
Fresh Fruit Wedges



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Soil Association