

St Edmund's Primary School Lunchtime Menu — October 2011 to April 2012

	Monday	Tuesday	Wednesday	Thursday	Friday
Week Beginning	Homemade Spaghetti Bolognaise	Arabian Lamb served with Rice	Roast Chicken served with Roast Potatoes and Gravy	Homemade Piri Piri Chicken served with Wedges	Oven Baked Fish Fingers
31 st October 2011	Oven Baked Fish Cake served with Wedges	Homemade Margherita Pizza	Homemade Quorn Keema Curry served with Rice	Homemade Tuna Salad Wrap	Chipped Potatoes Cous Cous
28 th November 2011					
26 th December 2011	Peas Baked Beans	Sweetcorn Broccoli Florets	Fresh Cabbage Carrot Roundels	Whole Green Beans Sweetcorn	Baked Beans Garden Peas
23 rd January 2012					
20 th February 2012	Choice of Salads	Choice of Salads	Choice of Salads	Choice of Salads	Choice of Salads
19 th March 2012	Cheese and Biscuit	Chocolate Ice Cream Roll	Homemade Fruit Pudding with Custard	Muller Peach Yoghurt	Pineapple and Custard
	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter
Week Beginning	Homemade Neapolitan Pasta with Chicken	Homemade Beef Curry served with Rice	Roast Lamb served with Gravy	Oven Baked Spicy Chicken Bites served with Wedges	Oven Baked Fish Portion
7 th November 2011	Oven Baked Breaded Haddock served with Herby Diced Potatoes	Homemade Tuna and Sweetcorn Wrap	Oven Baked Fish Fingers	Homemade Jacket Potato with Cheese	Chipped Potatoes Steamed Rice
5 th December 2011					
2 nd January 2012	Peas Baked Beans	Cauliflower Mixed Vegetables	Fresh Cabbage Baton Carrots	Broccoli Florets Sweetcorn	Baked Beans Garden Peas
30 th January 2012					
27 th February 2012	Choice of Salads	Choice of Salads	Choice of Salads	Choice of Salads	Choice of Salads
26 th March 2012	Homemade Rice Pudding with Mandarins	Muller Fruit Corner	Homemade Lemon Drizzle Cake with Custard	Arctic Roll	Homemade Chocolate Pudding with Chocolate Custard
	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter
Week Beginning	Oven Baked Lamb Sausages	Homemade Lamb and Vegetable Casserole with Creamed Potatoes	Roast Chicken served with Roast Potatoes and Gravy	Oven Baked Barbecue Chicken served with Wedges	Oven Baked Fish Fingers
14 th November 2011	Oven Baked Salmon Goujons	Homemade Roasted Vegetable Pizza	Homemade Tuna and Cucumber Wrap	Homemade Quorn Paella	Chipped Potatoes Cous Cous
12 th December 2011					
9 th January 2012	Oven Baked Wedges	Sweetcorn Broccoli Florets	Cauliflower Florets Carrots	Sweetcorn Whole Green Beans	Baked Beans Garden Peas
6 th February 2012	Baked Beans Mixed Vegetables				
5 th March 2012	Choice of Salads	Choice of Salads	Choice of Salads	Choice of Salads	Choice of Salads
2 nd April 2012	Muller Raspberry Yoghurt	Peaches and Custard	Cheese and Biscuit	Homemade Chocolate Cake with Mandarins and Custard	Flavoured Milk / Yoghurt
	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter
Week Beginning	Homemade Chillli Mince	Homemade Turkey Curry with Rice	Roast Beef served with Gravy	Oven Baked Jerk Chicken	Oven Baked Fish Goujons
21 st November 2011	Oven Baked Lemon Sole	Homemade Macaroni Cheese	Oven Baked Fish Fingers	Homemade Roasted Vegetable Tart	Chipped Potatoes Steamed Rice
19 th December 2011	Oven Baked Herby Potatoes				
16 th January 2012	Peas Baked Beans	Sweetcorn Cauliflower Florets	Broccoli Florets Baton Carrots	Baked Beans Sweetcorn	Baked Beans Garden Peas
13 th February 2012					
12 th March 2012	Choice of Salads	Choice of Salads	Choice of Salads	Choice of Salads	Choice of Salads
9 th April 2012	Homemade Semolina Pudding with Pears	Homemade Jelly with Fruit	Homemade Fruit Biscuit with Custard	Muller Strawberry Yoghurt	Homemade Marble Cake with Custard
	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter	Fresh Fruit Platter

A choice of brown and white bloomer or french bread is available daily, some bread served without spread. Our baked beans are reduced salt and sugar.
Our chipped potatoes and wedges are less than 5% fat. Cherry tomatoes, coleslaw and cucumber to be served daily with x2 additional salads.
Homemade sauce available with main course dishes daily. Fresh fruit platter available daily.