

Week 1- 8th January, 29<sup>th</sup> January, 26 February & 18<sup>th</sup> March 2024

FOOD SMART



"The Art of Food"

Monday	Tuesday	Wednesday	Thursday	Friday
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Planet Day

Planet day

<b>The Main Plate</b>	Homemade Macaroni Cheese (v)	Mild Minced Beef Chilli served with Rice	Minced Beef and Onion Pie	Roast Chicken with Yorkshire Pudding & Gravy	Oven Baked Fish Fingers
<b>The Main Plate (Vegetarian)</b>	Fresh Leek & Tomato Quiche (v)	Roasted Vegetable Omelette (v)	Homemade Vegetable Soup with a Crusty Roll (v)	Vegetable & Chickpea Curry served with Rice (ve)	Cheese & Potato Cakes (v)
<b>Jacket Potato</b>	Jacket Potato with Fillings	Jacket Potato with Fillings	Jacket Potato with Fillings	Jacket Potato with Fillings	Jacket Potato with Fillings
<b>Packed Lunch</b>	Ham Roll with Fresh Salad Pot	Tuna Mayonnaise Wrap	Turkey Roll with Fresh Salad Pot	Cheese Salad Wrap	Egg Mayonnaise Sandwich
<b>Daily Vegetable Selection</b>	Daily Selection of Vegetables & Potato (ve)	Daily Selection of Vegetables & Potato (ve)	Daily Selection of Vegetables & Potato (ve)	Daily Selection of Vegetables & Potato (ve)	Chips Baked Beans (ve)
<b>The Sweet Plate</b>	Chocolate Cracknell (ve) or Fresh Fruit	Fudge Tart with Chocolate Custard (v) or Fresh Fruit	Jam & Coconut Sponge with Custard (v) or Fresh Fruit	Sugar Biscuits (ve) or Fresh Fruit	Butterfly Cakes (ve) Or Fresh Fruit



We fully support health eating & our commitment to meat free day's "The Art of Food".  
Ve = vegan option





"The Art of Food"

Week 2 - 15<sup>th</sup> January 5<sup>th</sup> February, 4<sup>th</sup> March & 25<sup>th</sup> March 2024



Monday	Tuesday	Wednesday	Thursday	Friday
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Planet day

The Main Plate	Southern Fried Chicken	Meatballs Served in a Tomato & Herb Sauce	Beef Lasagne with Garlic Bread	Roast Pork, Apple Sauce with Yorkshire Pudding & Gravy	Fish Cakes
The Main Plate (Vegetarian)	Homemade Spinach & Mushroom Lasagne (v)	Homemade Cheese and Onion Slice (v)	Pasta with a Homemade Tomato & Herb Sauce (v)	Homemade Vegetable Stew with Toasted Bread Top (ve)	Vegetable Samosa with Curried Rice (ve)
Jacket Potato	Jacket Potato with Fillings	Jacket Potato with Fillings	Jacket Potato with Fillings	Jacket Potato with Fillings	Jacket Potato with Fillings
Packed Lunch	Ham Roll with Fresh Salad Pot	Tuna Mayonnaise Wrap	Turkey Roll with Fresh Salad Pot	Cheese Salad Wrap	Egg Mayonnaise Sandwich
Daily Vegetable Selection	Daily Selection of Vegetables & Potato (ve)	Daily Selection of Vegetables & Potato (ve)	Daily Selection of Vegetables & Potato (ve)	Daily Selection of Vegetables & Potato (ve)	Chips Peas Baked Beans (ve)
The Sweet Plate	Marble Sponge and Custard (v) or Fresh Fruit	Viennese Biscuit (ve) or Fresh Fruit	Fruit Jelly (ve) or Fresh Fruit	Chocolate Sponge with Custard (v) or Fresh Fruit	Chocolate Brownie (v) or Fresh Fruit



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"The Art of Food"





"The Art of Food"

Week 3 - 22<sup>nd</sup> January, 12<sup>th</sup> February & 11<sup>th</sup> March 2024



Monday	Tuesday	Wednesday	Thursday	Friday
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Planet day

The Main Plate	Cheese & Tomato Pizza (v)	Sausage & Mash with Gravy	Build a Beef Burger in a Bun	Roast Chicken with Stuffing & Gravy	Oven Baked Fish Fillet (v)
The Main Plate (Vegetarian)	BBQ Chicken Pizza	Cheese and Tomato Disco (Puff Pastry/Cheesy Mash) (v)	Build a Veggie Burger in a Bun (v)	Roast Stuffed Pepper (ve)	Roast Vegetable Wrap (ve)
Jacket Potato	Jacket Potato with Fillings	Jacket Potato with Fillings	Jacket Potato with Fillings	Jacket Potato with Fillings	Jacket Potato with Fillings
Packed Lunch	Ham Roll with Fresh Salad Pot	Tuna Mayonnaise Wrap	Turkey Roll with Fresh Salad Pot	Cheese Salad Wrap	Egg Mayonnaise Sandwich
Daily Vegetable Selection	Daily Selection of Vegetables & Potato (ve)	Daily Selection of Vegetables & Potato (ve)	Daily Selection of Vegetables & Potato (ve)	Daily Selection of Vegetables & Potato (ve)	Chips Peas (ve)
The Sweet Plate	Syrup Sponge and Custard (v) or Fresh Fruit	Homemade Banana Cake (v) or Fresh Fruit	Gingerbread Biscuits (ve) or Fresh Fruit	Fruit Crumble and Custard (v) or Fresh Fruit	Fork Cookie (ve) or Fresh Fruit



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