

AUTUMN MENU 2019

	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	Paprika Pork Cous Cous Carrot/Bean Mix Fruit Sponge	Chicken Parmigiana Potato Wedges Salad Chelsea Bun	Roast Gammon Parmentier Potatoes Cauliflower Cheese Bread & Butter Pud	Spaghetti Bolognese Crusty Bread Salad Fruit Wedges	Breaded Fish Chips Peas & Sweetcorn Apple Flapjack
Week 2	Sausage Pasta Bake Salad Crusty Bread Rock Buns	Chicken & Leek Pie Mash Potato Green Beans Raspberry Muffin	Roast Pork New Potatoes Cabbage & Leeks Dorset Apple cake	Oriental Chicken Fried Rice Carrot & Bean Medley Fruit Wedges	Jacket Potato Tuna Mayo Salad Sultana Pancakes
Week 3	Sweet & Sour Pork Noodles Stir Fry Veg Ginger Biscuits	Lasagne Crusty Bread Salad Crumble Slice	Roast Turkey & Stuffing New Potatoes Cabbage Passion Cake	Savoury Mince Mashed Potatoes Mixed Veg Fruit Wedges	Fish Fingers Hash Browns Baked Beans Honey Cake
Week 4	Toad in the Hole Mashed Potato Baby Carrots Forest Fruits Cake	Margherita Pizza Jacket Potato Salad Oatie Biscuit	Roast Beef Yorkshire Pudding Roast Potatoes Broccoli Rock Buns	Chicken Korma Rice Tomato & Cucumber Fruit Wedges	Fish Gougons Sauté Potatoes Salad Apricot Flapjack

**MILK AND WATER, FRESH FRUIT AND YOGHURTS AVAILABLE DAILY
VEGETARIAN OPTION AVAILABLE ON REQUEST**

**LOCAL FREE RANGE SAUSAGE AND PORK SUPPLIED BY HIGHER CLIFF FARM
BEEF, CHICKEN AND GAMMON SUPPLIED BY BARROWS OF BOLLINGTON**