

PRIMARY MENU SUMMER/AUTUMN 2008

WEEK 1 –SUMMER TERM 08 - WEEK COMMENCING 7/4, 28/4, 19/5, 16/6 & 7/7 – AUTUMN TERM 08 - 01/09, 22/09, & 13/10

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Meal	Baked Sausages with Gravy	Chicken Italian or Chicken Korma	Pizza Wedge V	Roast Beef Yorkshire and Gravy	Oven-Baked Fish
Meal	Veggie Sausage with Yorkshire Pudding & Gravy V	Italian Cheese Wrap V	Sausage Roll	Quiche V	Mediterranean Pasta V
Potato or Bread	Creamed Potatoes Home Baked Bread	Noodles or Rice Home Baked Bread	Jacket Wedges or Creamed Potato Home Baked Bread	Roast Potatoes Home Baked Bread	Chipped Potatoes Home Baked Bread
Vegetable/ Beans	Broccoli & Sweet corn	Green Beans Carrots	Baked Beans Peas	Cabbage & Carrots	Baked Beans Peas
Salad	Choice of Freshly Made Salads				
Dessert	Apple and Banana Crisp & Custard	Chocolate Sponge & Chocolate Custard	Oaty Biscuit & Custard	Oaty Fruit Crunch with Strawberry Custard	Ice cream
	Fresh Fruit or Yoghurt or Cheese and Biscuits are available as an alternative dessert				

SALAD AVAILABLE EVERY DAY

WHOLEMEAL FLOUR IS USED WHEREVER POSSIBLE ~ OVEN BAKING IS OUR PREFERRED COOKING METHOD

It is Suffolk County Catering's purchasing policy that all food products sourced are checked for the presence of GM Food content.

PRIMARY MENU SUMMER/AUTUMN 2008

WEEK 2 - WEEK COMMENCING - SUMMER TERM 08 - 14/4, 5/05, 2/6, 23/6, & 14/7 - AUTUMN TERM 08 - 08/09, 29/09 & 20/10

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Meal	Minced Beef Pasta Bolognaise	Turkey Burger in a Homemade Bap	Chicken Mini Fillet	Roast Pork and Gravy or Roast Turkey & Gravy	Haddock Nibbles
Meal	Vegetable Chilli V	Vegetable Balls in Tomato Sauce V	Broccoli & Cauliflower Cheese V	Shepherdess Pie V	Cheese and Bean filled Yorkie V
Potato or Bread	Herby Bread Spaghetti Pasta	Sauté Potatoes or Noodles Home Baked Bread	Jacket Wedges Bread	Roast Potatoes Home Baked Bread	Chipped Potatoes Home Baked Bread
Vegetable/ Beans	Peas and Cauliflower	Baked Beans Sweetcorn	Green Beans Carrots	Cabbage and Carrots	Baked Beans Peas
Salad	Choice of Freshly Made Salads				
Dessert	Fruity Chocolate Cracknell	Vanilla Crunch & Custard	Fruit Jelly	Banana Muffins & Custard	Fruit Crumble & Custard
	Fresh Fruit or Yoghurt or Cheese and Biscuits are available as an alternative dessert				

SALAD AVAILABLE EVERY DAY

WHOLEMEAL FLOUR IS USED WHEREVER POSSIBLE ~ OVEN BAKING IS OUR PREFERRED COOKING METHOD

It is Suffolk County Catering's purchasing policy that all food products sourced are checked for the presence of GM Food content.

PRIMARY MENU SUMMER/AUTUMN 2008

WEEK 3 - WEEK COMMENCING SUMMER TERM 21/4, 12/5, 09/6, 30/6 & 21/7 AUTUMN TERM 08- 15/09, & 06/10,

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Meal	Cod & Salmon Fishcake	Pizza V	Pasta layer Twist with Minced Lamb	Roast Beef and Yorkshire or Roast Pork	Fish Fingers
Meal	Macaroni Cheese V	Meatballs in Tomato Sauce or Gravy	Vegetable Curry V	Sweet Chilli Pasta V	Cheese & Potato Pie V
Potato or Bread	Creamed Potatoes Home Baked Bread	Jacket Wedges or Noodles Homemade Bread	Home Baked Bread Creamed Potatoes	Roast Potatoes Home Baked Bread	Chipped Potatoes Home Baked Bread
Vegetable/ Beans	Baked Beans Sweetcorn	Carrots Green Beans	Cauliflower and Mixed Vegetables	Carrots and Cabbage	Baked Beans Peas
Salad	Choice of Freshly Made Salads				
Dessert	Chocolate Crunch & Chocolate Custard	Sultana Flapjacks & Custard	Ice Cream	Apple Crumble & Custard	Apricot Fruit Muffin & Custard
	Fresh Fruit or Yoghurt or Cheese and Biscuits are available as an alternative dessert				

SALAD AVAILABLE EVERY DAY

WHOLEMEAL FLOUR IS USED WHEREVER POSSIBLE ~ OVEN BAKING IS OUR PREFERRED COOKING METHOD

It is Suffolk County Catering's purchasing policy that all food products sourced are checked for the presence of GM Food content.