

Lunchtime Menu Weekly Menu

Our school menus have been designed to provide balanced, delicious and healthy choices for your child using seasonal, local produce wherever possible

Week 1 Week Commencing – w/c 24/02/25, 17/03/25, 07/04/25, 28/04/25, 19/05/25, 09/06/25, 30/06/25

	NO MEAT Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Baked Potato with Cheese and Coleslaw with Seasonal Vegetables	Pork Sausage with New Potatoes and Seasonal Vegetables	Vegetarian Pasta Bolognese (v) with Seasonal Vegetables	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes and Seasonal Vegetables	Battered Fish and Chips with Seasonal Vegetables
Dish of the Day 2 (v)	Margherita Pizza (v) With Baked Potato Wedges and Seasonal Vegetables	Vegetarian Sausage (ve) with New Potatoes and Seasonal Vegetables	Cheese & Onion Roll (v) with Baked Potato Wedges and Seasonal Vegetables	Vegetarian Sausage (ve) with Yorkshire Pudding, Mashed and Roast Potatoes and Seasonal Vegetables	Cheesy Topped Ravioli (v) with Chips and Seasonal Vegetables
Oven Baked Potato / Sandwich of the Day	Wholemeal Tuna Bap with Baked Potato Wedges	Cheese Salad Wrap (v) with Baked Potato Wedges	Baked Potato with Tuna Mayonnaise	Hot Roast Chicken Bap with Roast Potatoes and Seasonal Vegetables	Baked Potato with Baked Beans
Desserts	Ice Cream with Sliced Peaches	Vanilla Sponge	Strawberry Jelly	Apple Flapjack	Fun Fruit Friday

Please note all sandwiches are served with potato of the day or if this is not appropriate then served with pasta or rice salad from the salad bar. Menus are subject to availability.

Catering Leeds produce our food fresh every day in kitchens where allergens are handled by our staff. Whilst we take extreme caution to minimise the risk of cross-contamination, and meals are produced with the utmost care and attention, we cannot legally guarantee meals will be allergen free, even after allergen ingredients have been removed from our recipes. Catering Leeds will not intentionally use any tree-nuts, peanuts or sesame, or any product containing nuts/sesame as an ingredient within our food. Ingredients or items declared as 'may contain nuts' are also excluded from our menus.

If you require any information regarding Allergens please contact Catering Leeds Head Office - 0113 3782321














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Week 2 Week Commencing – w/c 03/03/25, 24/03/25, 14/04/25, 05/05/25, 26/05/25, 16/06/25, 07/07/25

	NO MEAT Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Mediterranean Pasta Bake (v) with Seasonal Vegetables	Roast Gammon with Roast Potatoes and Seasonal Vegetables	Veggie Balls (ve) in a Mediterranean Tomato Pasta Sauce with Seasonal Vegetables	Roast Chicken with Yorkshire Pudding, Mashed and Roast Potatoes and Seasonal Vegetables	Breaded Salmon Bites with Chips and Seasonal Vegetables
Dish of the Day 2 (v)	Omelette (v) with Baked Potato Wedges and Seasonal Vegetables	Vegan Sausage Roll (ve) with Roast Potatoes and Seasonal Vegetables	Margherita Pizza (v) with Baby Baked Potatoes and Seasonal Vegetables	Vegetarian Sausage (v) with Yorkshire Pudding, Mashed and Roast Potatoes and Seasonal Vegetables	Cheesy Bean Wrap (v) with Chips and Seasonal Vegetables
Oven Baked Potato / Sandwich of the Day	Tuna Mayonnaise Wrap with Baked Potato Wedges	Baked Potato with Cheese (v)	Baked Potato with Tuna Mayonnaise (v)	Hot Roast Chicken Filled Bap with Roast Potatoes and Seasonal Vegetables	Baked Potato with Baked Beans (v)
Desserts	Butterscotch Cookie with Fresh Fruit	Vanilla Ice Cream with Fresh Fruit	Lemon Sponge	Banana Oaty Slice	Fun Fruit Friday

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Week 3 Week Commencing – w/c 10/03/25, 31/03/25, 21/04/25, 12/05/25, 02/06/25, 23/06/25, 14/07/25

	NO MEAT Monday	Tuesday	Wednesday	Thursday	Friday
Dish of the Day	Margherita Pizza (v) with Baby Baked Potatoes and Seasonal Vegetables	Crispy Chicken Bites with Tomato Dip, Baked Potato Wedges and Seasonal Vegetables	Sausage Casserole with Mashed Potatoes and Seasonal Vegetables	Roast Gammon with Yorkshire Pudding, Mashed and Roast Potatoes and Seasonal Vegetables	Golden Fish Nuggets with Chips and Seasonal Vegetables
Dish of the Day 2 (v)	Vegetarian Sausage (ve) in a Finger Roll with Baked Potato Wedges and Seasonal Vegetables	Vegetarian Bolognese Pasta with Seasonal Vegetables	Curried Vegetable Bake (v) with Yoghurt and Mint Dip and Rice Salad	Vegie Balls in Gravy (v) with Yorkshire Pudding, Mashed and Roast Potatoes and Seasonal Vegetables	Crispy Vegetable Fingers (v) with Chips and Seasonal Vegetables
Oven Baked Potato / Sandwich of the Day	Baked Potato with Cheese (v)	Egg Mayonnaise Bap with Baby Baked Potatoes (v)	Baked Potato with Tuna Mayonnaise (v)	Hot Gammon Filled Bap with Roast Potatoes	Baked Potato with Beans (v)
Desserts	Ice Cream with Summer Fruit Sauce	Marble Sponge	Orange Jelly	Sprinkle Cookies with Fresh Fruit	Fun Fruit Friday

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yoghurts & fresh fruit available daily
 PRODUCE FROM LOCAL GROWERS
 freshly prepared
 red tractor standards

Free Range Eggs - Locally sourced
 FRESH FRUIT & VEGETABLES

MSC & Sustainable Fish
 All menu items are subject to availability

Food for Life
 BRONZE SERVED HERE
 Soil Association

Locally sourced UK farm assured meat
 Catering Leeds