

YOUR MENU

**Manor Wood
Primary
School**

Week 1

W/C 19/02/24 - 11/03/24 -
15/04/24 - 06/05/24 - 03/06/24
- 24/06/24 - 15/07/24

MONDAY

Margherita Pizza (v)
Jacket Wedges

Veggieballs in Onion Gravy
(v)
Jacket Wedges

Margherita Pizza (v)
Jacket Wedges

Ice Cream with Strawberry
Sauce

Tuesday

Savoury Minced Lamb
Mashed Potatoes

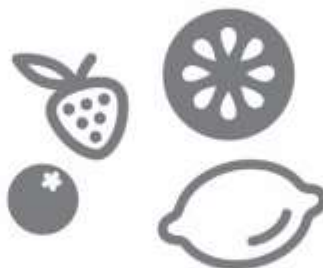
Quorn Vegetarian Roast (v)
Jacket Wedges

Halal Savoury Minced Beef
Mashed Potatoes

Carrot Cake with Fresh
Fruit Wedges

**AVAILABLE DAILY
YOGHURTS
AND
Fresh Fruit**

MENUS ARE SUBJECT
TO AVAILABILITY



Wednesday

Chicken Biryani

Super Five Vegetable Pasta
Bake (v)

Halal Chicken Biryani

Rainbow Shortbread with
Fresh Fruit Wedges

RED TRACTOR STANDARDS



THURSDAY

Roast Gammon
Yorkshire Pudding
Mashed and Roast Potatoes

Vegetarian Sausage (v)
Yorkshire Pudding
Mashed and Roast Potatoes

Halal Roast Chicken
Yorkshire Pudding
Mashed and Roast Potatoes

Fun Fruit Thursday



(v) = vegetarian
(ve) = vegan

FRIDAY

Battered Fish with Chips

Veggie Nugget Wrap (ve)
Chips

Battered Fish with Chips

Custard Cream Cupcake

Please note, whilst we make every effort to prevent cross contamination in our kitchens, we cannot guarantee that any food item is free from any specific allergen. We produce our food, fresh every day in kitchens where allergens are handled by our staff and where utensils and equipment are used for multiple menu items.



YOUR MENU

(v) = vegetarian

(ve) = vegan

FRIDAY

Salmon and Sweet Potato
Fishcake
Chips

Savoury Vegetarian Mince
(v)
Chips

Salmon and Sweet Potato
Fishcake
Chips

Frozen Strawberry Yoghurt
Sundae

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Week 2

W/C 26/02/24 – 18/03/24 -
22/04/24 - 13/05/24 – 10/06/24 -
01/07/24 - 22/07/24

MONDAY

Brunch Wrap (v)
Jacket Wedges

Vegetarian Pasta Bake (v)

Brunch Wrap (v)
Jacket Wedges

Peaches and Ice Cream

Tuesday

Chicken Breast topped with
BBQ Sauce and Cheese
Herby Diced Potatoes

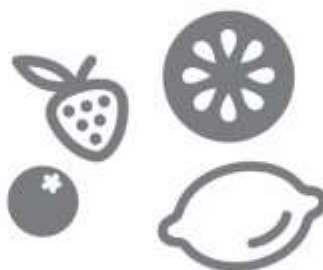
Tortilla Pizza (v)
Herby Diced Potatoes

Halal Chicken Breast topped
with BBQ Sauce and Cheese
Herby Diced Potatoes

Flapjack with Fresh Fruit
Wedges

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Wednesday

Lamb Spaghetti Bolognese

Herby Tomato Quiche (v)
Baby Baked Potatoes

Halal Beef Spaghetti
Bolognese

Chocolate and Orange
Cookie with Apple Wedges

RED TRACTOR STANDARDS



THURSDAY

Roast Chicken
Yorkshire Pudding
Mashed and Roast Potatoes

Vegetarian Sausage (v)
Yorkshire Pudding
Mashed and Roast Potatoes

Halal Roast Chicken
Yorkshire Pudding
Mashed and Roast Potatoes

Fun Fruit Thursday



YOUR MENU

**Manor Wood
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Week 3

W/C 04/03/24 – 25/03/24 -
29/04/24 – 20/05/24 -
17/06/24 – 08/07/24

MONDAY

French Bread Pizza (v)
Jacket Wedges

Veggie Grill (v)
Jacket Wedges

French Bread Pizza (v)
Jacket Wedges

Caramel Apple Cake and
Custard

Tuesday

Chicken Curry
Rice

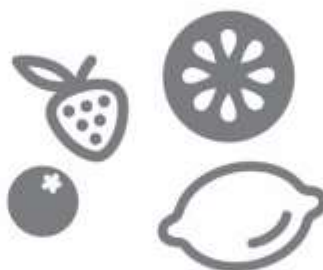
Cheesy Tomato Pasta (v)

Halal Chicken Curry
Rice

Vanilla Ice Cream with
Mandarin Oranges

AVAILABLE DAILY
YOGHURTS
AND
Fresh Fruit

MENUS ARE SUBJECT
TO AVAILABILITY



Wednesday

Lamb Bolognaise Pasta
Bake

Vegetarian Bolognaise
Pasta Bake

Halal Beef Bolognaise
Pasta Bake

Fruit Jelly with Fresh Fruit
Wedges

RED TRACTOR STANDARDS



THURSDAY

Pork Sausage
Yorkshire Pudding
Mashed and Roast Potatoes

Vegetarian Sausage (v)
Yorkshire Pudding
Mashed and Roast Potatoes

Halal Roast Chicken
Yorkshire Pudding
Mashed and Roast Potatoes

Fun Fruit Thursday



(v) = vegetarian

(ve) = vegan

FRIDAY

Fish Fingers
Chips

Homemade Cheese, Onion,
and Potato Slice (v)
Chips

Fish Fingers
Chips

Golden Crunch Cookie with
Fresh Fruit Wedges

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