



Abbey Hill School Menu

Weekly Menu 1

6th January, 3rd February, 9th March & 20th April, 2020

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
	Mince & Dumplings or Quorn Casserole & Dumplings (V)	Ham & Mushroom Pasta Bake or Diced Quorn & Mushroom Pasta Bake (V)	Chicken & Vegetables with Puff Pastry Lid Diced Quorn with Puff Pastry Lid (V)	Roast Turkey with Sage & Onion Stuffing Baked Quorn Sausages (V)	Fish Goujons
	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)
	Jacket Potato filled with:- Tuna, Cheese (V) or Baked Beans (V) Variety of Sandwiches	Pizza (V) Variety of Sandwiches	Fish Stars Variety of Sandwiches	Baked Sausages Variety of Sandwiches	Penne Pasta in a Rich Tomato Sauce (V) Variety of Sandwiches
Potatoes & Vegetables	Oven Baked Jacket Potatoes Creamed Potatoes Diced Carrots/Green Beans	Creamed Potatoes Oven Roasted Potatoes Broccoli/Mixed Vegetables Spaghetti Hoops	Oven Baked Potato Wedges Creamed Potatoes Sweetcorn/Garden Peas Baked Beans	Oven Roasted Potatoes Creamed Potatoes Cauliflower/Diced Swede Spaghetti Hoops	Oven Baked Chips Homemade Cheese Bread Garden Peas Baked Beans
Desserts	Chocolate Chip Sponge with Custard Sauce Cold Bar Fresh Fruit Salad	Ginger Pudding with Custard Sauce Cold Bar Fresh Fruit Bowl	Chocolate Crunch with Custard Sauce Cold Bar Melon Boat	Apple Pie with Custard Sauce Cold Bar Grape & Strawberry Pots	Vanilla Sponge with Custard Sauce Cold Bar Fresh Fruit Platter



For allergen information please ask a member of the Catering Team

Salad bar available daily

Fresh juice, milk & water served daily

Daily additional choice: Homemade biscuit & yoghurt