



Abbey Hill School Menu

Weekly Menu 1

2nd September, 30th September, 4th November & 2nd December, 2019

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
	Mince & Suet Crust or Quorn Casserole Suet Crust (V)	Sweet & Sour Pork or Sweet & Sour Quorn (V) with Rice	Chicken Pie Diced Quorn Pie (V)	Roast Turkey with Sage & Onion Stuffing	Fish Goujons
	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Baked Quorn Sausages (V) Baked Sausages	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	 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	Apple & Pear Crumble with Custard Sauce Cold Bar Fresh Fruit Bowl	Chocolate Crunch with Custard Sauce Cold Bar Melon Boat	Ginger Pudding with Custard Sauce Cold Bar Grape & Strawberry Pots	Syrup 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