



Abbey Hill School Menu

# Weekly Menu 1

1<sup>st</sup> September, 28<sup>th</sup> September, 2<sup>nd</sup> November & 30<sup>th</sup> November, 2020

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
<b>Main</b>	Moussaka or Quorn Moussaka (V)	Chicken Casserole with Herby Dumplings	Minced Beef Pie	Roast Gammon served with Pineapple  Baked Quorn Sausages (V)	Fish Goujons
	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)
	Fish Fillet Fingers  Variety of Sandwiches	Pizza (V)  Variety of Sandwiches	Cheese Omelette (V)  Variety of Sandwiches	Baked Sausages  Variety of Sandwiches	Penne Pasta in a Rich Tomato Sauce (V)  Variety of Sandwiches
<b>Potatoes &amp; Vegetables</b>	Oven Baked Jacket Potatoes Homemade Garlic Bread Diced Carrots/Green Beans Baked 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
<b>Desserts</b>	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