



Abbey Hill School Menu

Weekly Menu 3

6th May, 10th June & 8th July, 2019

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
	Steak Pie or Diced Quorn & Pie (V)	Lasagne or Quorn Lasagne (V)	Chicken Casserole & Herby Dumplings or Diced Quorn Casserole & Herby Dumplings (V)	Roast Beef & Yorkshire Puddings Cheese & Vegetable Bake (V)	Salmon Fillet Fingers
	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)
	Tuna Melt Variety of Sandwiches	Pork & Carrot Meatballs Variety of Sandwiches	Jacket Potato filed with Tuna, Cheese (V) OR Baked Beans (V) Variety of Sandwiches	Sausage Creole Variety of Sandwiches	Loaded Pizza (V) Variety of Sandwiches
Potatoes & Vegetables	Creamed Potatoes Boiled Potatoes Mixed Vegetables/Green Beans Spaghetti Hoops	Homemade Garlic Bread Creamed/ Roasted Potatoes Garden Peas/Sweetcorn Baked Beans	Baby Boiled Potatoes Creamed Potatoes Cabbage Swede	Creamed Potatoes Boiled Potatoes Broccoli/Diced Carrots Spaghetti Hoops	Oven Baked Chips Duchess Potatoes Garden Peas Spaghetti Hoops
Desserts	Pineapple Upside Down with Custard Sauce Cold Bar Fresh Fruit Platter	Creamy Rice Pudding with Peaches Cold Bar Melon Boat	Chocolate Sponge with Custard Sauce Cold Bar Grape & Strawberry Pots	Vanilla Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl	Apple Pie with Custard Sauce Cold Bar Fresh Fruit Salad



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 & yogurt