



Abbey Hill School Menu

Weekly Menu 3

20th January, 24th February & 23rd March, 2020

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
	Chicken Curry & Rice or Diced Quorn Curry (V)	Lasagne & Homemade Garlic Bread or Quorn Lasagne (V)	Pork Pie or Diced Quorn Pie (V)	Roast Chicken with Sage & Onion Stuffing Cheese & Vegetable Bake (V)	Fish Goujons
	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)
	Margarita Pizza (V) Variety of Sandwiches	Salmon & Sweet Potato Fishcake Variety of Sandwiches	Jacket Potato filled with:- Tuna, Cheese (V) or Baked Beans (V) Variety of Sandwiches	Pork & Carrot Meatballs with Tomato Sauce Variety of Sandwiches	Baked Cheese & Onion Rolls (V) Variety of Sandwiches
Potatoes & Vegetables	Creamed Potatoes Oven Baked Jacket Potatoes Mixed Vegetables/Green Beans Spaghetti Hoops	Creamed Potatoes Oven Roasted Potatoes Garden Peas/Sweetcorn Baked Beans	Baby Boiled Potatoes Creamed Potatoes Cabbage Swede	Creamed Potatoes Oven Roasted Potatoes Broccoli/Diced Carrots Spaghetti Hoops	Oven Baked Chips Duchess Potatoes Garden Peas Spaghetti Hoops
Desserts	Jam Sponge with Custard Sauce Cold Bar Fresh Fruit Platter	Creamy Rice Pudding with Peaches Cold Bar Melon Boat	Mixed Fruit Pie with Custard Sauce Cold Bar Grape & Strawberry Pots	Vanilla Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl	Cornflake Tart 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 & yoghurt