



Abbey Hill School Menu

# Weekly Menu 3

16<sup>th</sup> September, 14<sup>th</sup> October, 18<sup>th</sup> November & 16<sup>th</sup> December, 2019

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 Cobbler or Diced Quorn Cobbler (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	Pork & Carrot Meatballs  Variety of Sandwiches	Jacket Potato filled with:- Tuna, Cheese (V) OR Baked Beans (V)  Variety of Sandwiches	Salmon & Sweet Potato Fishcake  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	Sticky Toffee Pudding 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	Bakewell 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