



Abbey Hill School Menu

Weekly Menu 4

13th May, 17th June & 15th July, 2019

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
	Ham & Mushroom Pasta Bake served with Cheese Bread	Mince & Suet Crust or Minced Quorn & Suet Crust (V)	Turkey Burger Bun or Quorn Burger Bun (V)	Mediterranean Bolognese & Pasta Twirls or Mediterranean Quorn Bolognese & Pasta Twirls (V)	Tempura Battered Fish Fillet
	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)
	Fish Fillet Fingers	Pizza (V)	Salmon & Sweet Potato Fish Cake	Oven Baked Cheese Pasty (V)	Jacket Potato filled with Tuna, Cheese (V) or Baked Beans (V)
	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches
Potatoes & Vegetables	Oven Roasted Potatoes Creamed Potatoes Sweetcorn/Diced Carrots Baked Beans	Oven Baked Potato Wedges Creamed Potatoes Cauliflower/Mixed Vegetables Spaghetti Hoops	Oven Baked Chips Oven Baked Potato Wedges Garden Peas/Sweetcorn Baked Beans	Homemade Garlic Bread Creamed Potatoes Diced Carrots/Green Beans Spaghetti Hoops	Oven Roasted Potatoes Creamed Potatoes Garden Peas Baked Beans
Desserts	Jam Roly Poly with Custard Sauce Cold Bar Melon Boat	Orange Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl	Creamy Rice Pudding with Mandarin Oranges Cold Bar Grape & Strawberry Pots	Chocolate Chip Sponge with Custard Sauce Cold Bar Fresh Fruit Salad	Cornflake Tart with Custard Sauce Cold Bar Fresh Fruit Kebab



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