



Abbey Hill School Menu

# Weekly Menu 2

7<sup>th</sup> September, 5<sup>th</sup> October, 9<sup>th</sup> November & 7<sup>th</sup> December, 2020

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
<b>Main</b>	Spaghetti Bolognaise with Homemade Garlic Bread or Quorn Bolognaise (V)	Breaded Chicken Breast	Mince & Dumplings or Quorn Mince & Dumplings (V)	Roast Pork with Sage & Onion Stuffing	Battered Fish Fillet
	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)
	Sausage Roll	Macaroni Cheese (V)	Fish Stars	Jacket Potato filled with:- Tuna, Cheese (V) or Baked Beans (V)	Pizza Whirls (V)
	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches
<b>Potatoes &amp; Vegetables</b>	Oven Baked Potato Wedges Homemade Garlic Bread Sweetcorn Spaghetti Hoops	Homemade Herby Bread Oven Roasted Potatoes Garden Peas Diced Carrots	Creamed Potatoes Oven Baked Jacket Potatoes Broccoli/ Swede Baked Beans	Creamed Potatoes Baby Boiled Potatoes Baton Carrots/Cabbage Spaghetti Hoops	Oven Baked Chips Duchess Potatoes Garden Peas Baked Beans
<b>Desserts</b>	Marble Sponge with Custard Sauce  Cold Bar Fresh Fruit Bowl	Jam Roly Poly with Custard Sauce  Cold Bar Fresh Fruit Platter	Syrup Sponge with Custard Sauce  Cold Bar Fresh Fruit Bowl	Bakewell Tart with Custard Sauce  Cold Bar Melon Boat	Creamy Rice Pudding with Jam 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