

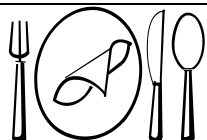


School Dinner Menu

Summer/Autumn 2010



Week 1:	19 th April, 10 th May, 7 th June, 28 th June, 19 th July, 13 th September, 4 th October				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Chicken Breast Nibbles Diced Potatoes Baked beans, Sweetcorn Vanilla Crunch & Strawberry Sauce	Lasagne Granary Wedge Carrots, Broccoli Chocolate Brownie & Chocolate Custard	Pizza Potato Salad Sweetcorn, Peas Oaty Fruit Bar	Roast Pork & Yorkshire Pudding Roast Potatoes Carrots, Cauliflower Apple Crumble & Custard	Salmon & Potato Fishcake Chips Baked Beans, peas Stick Toffee Pudding & Ice Cream	
Week 2:	26 th April, 17 th May, 14 th Jun, 5 th Jul, 1 st September, 20 th September, 11 th October				
Sausages & Gravy Creamed Potato Peas, Sweetcorn mix Strawberry Whip & Mini Cookie	Mild Chicken Curry Rice Carrots, green Beans Chocolate Crunch & Chocolate Custard	Pasta with Bolognaise Sauce Garlic Bread Cauliflower, Sweetcorn Frozen Raspberry Ripple Mousse	Roast Turkey, Stuffing & Gravy Roast Potatoes Broccoli, Carrots Flapjack & Custard	Fish Fingers Chips Baked beans Apple & Raspberry Danish	
Week 3:	3 rd May, 24 th May, 21 st June, 12 th July, 6 th September, 27 th September, 18 th October				
Pizza Homemade Jacket Wedges Sweetcorn, Peas Ice Cream Sponge Roll & Fruit Slice	Meatballs & Gravy Creamed Potatoes Carrots, green Beans Cheesecake topped with Kiwi & strawberries	Macaroni Cheese Herby Diced Potatoes Broccoli, Sweetcorn Gingerbread Buddy & Fruit Juice Drink	Roast Beef & Yorkshire Pudding Carrots, seasonal Cabbage Oaty Fruit Crunch & Custard	Battered Fish Chips Baked beans Chocolate Fudge Sponge	



Fresh fruit, jelly or cheese and biscuits are always available as an alternative dessert
The new lunch menu from Suffolk County Catering looks excellent. The meals cost £2.00 per day.
This is good value and all meals meet all new Government Guidelines

