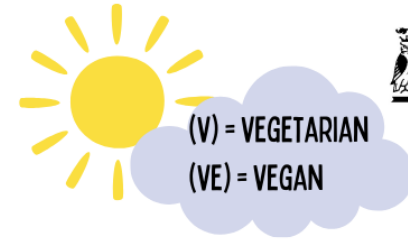


SCHOOL: Scholes Primary

LUNCHTIME MENU



Week 1 W/C 02/09/24, 23/09/24, 14/10/24,
11/11/24, 02/12/24, 06/01/25,
27/01/25,

Menus are subject to availability

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Chicken Curry Rice	Beef Cottage Pie	Tortilla Pizza Jacket Wedges (v)	Roast Pork Yorkshire Pudding Mashed and Roast Potatoes	Battered Fish Chips
Vegetarian Burger in a Bun Jacket Wedges (ve)	Vegetable Pasta Bake (v)	Vegetarian Spaghetti Bolognese (ve)	Vegetarian Sausage Yorkshire Pudding Mashed and Roast Potatoes (v)	Quorn Dippers Chips (ve)
Jacket Potato Cheddar Cheese (v)	Wholemeal Cheese Bap Baby Baked Potatoes	Jacket Potato Tuna Mayonnaise	Hot Roast Pork filled Bap Roast Potatoes	Jacket Potato Baked Beans (v)
Ice Cream with Fresh Fruit	Mango Sorbet Shortbread Finger	Chocolate Brownie Fresh Fruit Wedges	Apple Flapjack	Peach Melba Jelly



Yoghurt and fresh fruit available daily

Red Tractor
Standards



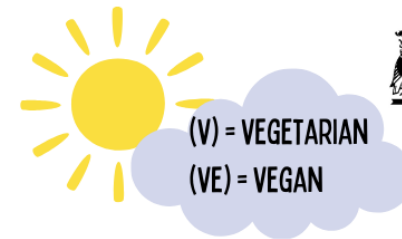
Seasonal local
produce used
wherever possible



WE PRODUCE OUR FOOD, FRESH EVERY DAY IN KITCHENS WHERE ALLERGENS ARE HANDLES BY OUR STAFF. WHILE WE TAKE EXTREME CAUTION TO MINIMISE THE RISK OF CROSS CONTAMINATION AND MEALS ARE PRODUCED WITH THE UTMOST CARE AND ATTENTION, WE CANNOT LEGALLY GUARANTEE MEALS WILL BE ALLERGEN-FREE EVEN AFTER ALLERGEN-INGREDIENTS HAVE BEEN REMOVED FROM OUR RECIPES. CATERING LEEDS WILL NOT INTENTIONALLY USE ANY TREE-NUTS, PEANUTS OR SESAME, OR ANY PRODUCT CONTAINING NUTS/SESAME AS AN INGREDIENT WITHIN OUR FOOD OFFER. INGREDIENTS OR ITEMS DECLARED AS "MAY CONTAIN NUTS" ARE ALSO EXCLUDED FROM OUR MENUS.

SCHOOL: Scholes Primary

LUNCHTIME MENU



Week 2 W/C 09/09/24, 30/09/24, 21/10/24,
18/11/24, 09/12/24, 13/01/25, 03/02/25

Menus are subject to availability

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Margherita Pizza Baby Baked Potatoes (v)	Pork Meatballs with Gravy Mashed Potatoes	Chicken Curry Rice	Roast Gammon Yorkshire Pudding Mashed and Roast Potatoes	Crispy Salmon Bites with Lemon Mayonnaise Dip Chips
BBQ Quorn Wrap Baby Baked Potatoes (v)	Vegetarian Sausage Roll Jacket Wedges (v)	Veggieball Sub Jacket Wedges (v)	Vegetarian Sausage Yorkshire Pudding Mashed and Roast Potatoes (v)	Vegetarian All Day Breakfast (v)
Jacket Potato Cheddar Cheese (v)	Tuna Mayonnaise Wrap Pasta Salad	Jacket Potato Tuna Mayonnaise	Hot Roast Gammon filled Bap Roast Potatoes	Jacket Potato Tuna Mayonnaise
Ice Cream Sliced Peaches	Cinnamon Swirl	Custard Cream Cookie	Orange Sponge Chocolate Custard	Fruits of the Forest Jelly



Yoghurt and fresh fruit available daily

Red Tractor
Standards



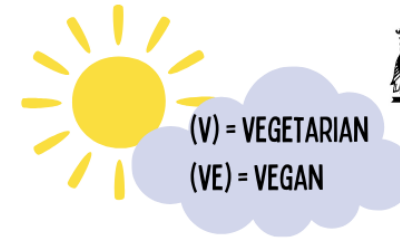
Seasonal local
produce used
wherever possible



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SCHOOL: Scholes Primary

LUNCHTIME MENU



Week 3 W/C 16/09/24, 07/10/24, 04/11/24, 25/11/24,
16/12/24, 20/01/25, 10/02/25

Menus are subject to availability

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Crispy Chicken Nuggets BBQ Dip Chips	Margherita Pizza Baby Baked Potatoes (v)	Beef Pasta Bolognese	Pork Sausage Yorkshire Pudding Mashed and Roast Potatoes	Fish Fingers Jacket Wedges
Veggie Sausage Hot Dog Chips (ve)	Vegetable Casserole Herby Dumplings (v)	Omelette Jacket Wedges (v)	Vegetarian Sausage Yorkshire Pudding Mashed and Roast Potatoes (v)	Cheese and Tomato Pastry Pinwheel Jacket Wedges (v)
Jacket Potato Cheese (v)	Wholemeal Bap with Egg Mayonnaise filling (v) Baby Baked Potatoes	Jacket Potato Tuna Crunch	Hot Pork Sausage filled Bap Roast Potatoes	Jacket Potato Baked Beans (v)
Strawberry Mousse and Homemade Strawberry Sauce	Chocolate Ice Cream Pears	Oaty Ginger Cookie	Sprinkle Cake with Custard	Fruit Jelly Fresh Fruit Wedges



Yoghurt and fresh fruit available daily

Red Tractor
Standards



Seasonal local
produce used
wherever possible



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