




## ROYTON HALL PRIMARY SCHOOL LUNCH MENU SPRING/SUMMER 2024



**Menu begins with week 1 on Monday 15<sup>th</sup> April 2024**

We serve a selection of North West locally sourced seasonal produce within our menu cycle. A freshly prepared salad bar, jacket potatoes, wholemeal bread, seasonal fruits and yoghurts are available to accompany meals daily. Additionally, there is a sandwich selection available.


### WEEK 1

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free Day
Oven Baked Sausages /Quorn Sausages Cheese & Potato Slices  Creamed Potatoes Peas/Baked Beans  Jacket Potato with Various Fillings. Salad Bar	Herby Lamb Cobbler Wrap Selection  Potato Wedges Green Beans /Sweetcorn  Jacket Potato with Various Fillings Salad Bar	Roast Chicken & Stuffing Vegetable & Pasta Bake with Garlic Bread  Creamed /Roast Potatoes Carrots/Peas  Jacket Potato with Various Fillings Salad Bar	Meat & Potato Pie with Beetroot Oven Baked Fish   Crunchy Herby Potatoes Mixed Vegetables/Mushy Peas  Jacket Potato with Various Fillings Salad Bar	Crunchy Vegetable Burgers Wholemeal Cheese & Tomato Pizza  Chunky Chips Baked Beans /Salad Potatoes  Jacket Potato with Various Fillings Salad Bar
Raspberry Rounds Organic Yoghurt/Fresh Fruit	Rice Pudding with Sultanas Organic Yoghurt/Fresh Fruit	Fruit Flapjack Organic Yoghurt/Fresh Fruit	Iced Apple Sponge Organic Yoghurt/Fresh Fruit	Raspberry Ripple Ice-Cream Organic Yoghurt/Fresh Fruit



### WEEK 2

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free Day
Chicken Balti Curry, Rice & Naan Bread Fish Fingers   Parsley Potatoes Peas/Sweetcorn  Jacket Potato with Various Fillings. Salad Bar	Spaghetti Bolognese with Garlic Bread Cheese & Onion Pie  Herby Mash Potatoes Baked Beans /Sweetcorn  Jacket Potato with Various Fillings Salad Bar	Beef Braising Steak Breaded Salmon Fillets   Creamed Potatoes/Roast Potatoes Carrots/Cauliflower Cheese Bake  Jacket Potato with Various Fillings Salad Bar	Savoury Chicken & Vegetable Pie Penne Arrabiata with Garlic Bread  New Potatoes Peas /Sweetcorn  Jacket Potato with Various Fillings Salad Bar	Homemade Pizza Baguette Quorn Keema Curry & Rice  Chunky Chips Mixed Vegetables  Jacket Potato with Various Fillings Salad Bar
Fruit Mousse Organic Yoghurt/Fresh Fruit	Raspberry & Coconut Sponge & Custard Organic Yoghurt/Fresh Fruit	Strawberry Jelly Organic Yoghurt/Fresh Fruit	Ginger Biscuits Organic Yoghurt/Fresh Fruit	Arctic Roll Organic Yoghurt/Fresh Fruit

### WEEK 3

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free Day
Chicken Stew with Dumplings Oven Baked Fish & Parsley  Sauce Herby Diced Potatoes Sweetcorn/Peas  Jacket Potato with Various Fillings. Salad Bar	Homemade Sausage Rolls/ Vegetarian Rolls Tomato Pasta Bake with Garlic Bread  Creamed Potatoes Baked Beans / Mixed Vegetables  Jacket Potato with Various Fillings Salad Bar	Roast Chicken & Stuffing Cheese & Onion Pie  Creamed /Roast Potatoes Carrots/Broccoli  Jacket Potato with Various Fillings Salad Bar	Meatballs & Pasta Crispy Quorn Dippers  Herby Potato Wedges Sweetcorn/Baked Beans  Jacket Potato with Various Fillings Salad Bar	Cheese & Tomato Pizza Mixed Vegetable Chilli  Chunky Oven Chips/Rice Mixed Vegetables  Jacket Potato with Various Fillings Salad Bar
Melting Moments Organic Yoghurt/Fresh Fruit	Creamy Rice Pudding and Jam Organic Yoghurt/Fresh Fruit	Apple & Cocoa Flapjack Organic Yoghurt/Fresh Fruit	Fruit Mousse Organic Yoghurt/Fresh Fruit	Frozen Yoghurts Organic Yoghurt/Fresh Fruit

### WEEK 4

Monday	Tuesday	Wednesday	Thursday	Friday Meat Free Day
Oven Baked Hot Dog Sausages on a Roll Vegetable Quiche  Chips Baked Beans / Mixed Vegetables  Jacket Potato with Various Fillings Salad Bar	Chicken Tikka Masala with Rice/Naan Bread  Fish Fingers  Herby Potatoes Sweetcorn/Peas  Jacket Potato with Various Fillings Salad Bar	Roast Beef & Yorkshire Pudding Mediterranean Pasta Bake  Creamed Potatoes/Roast Potatoes Carrots/Broccoli  Jacket Potato with Various Fillings Salad Bar	Meat & Potato Pie with Beetroot  Salmon Fishcakes  Crunchy New Potatoes Mushy Peas/Sweetcorn  Jacket Potato with Various Fillings Salad Bar	Wholemeal Cheese & Tomato Pizza Vegetable & Sweet Potato Curry With Rice  Chunky Chips Sweetcorn/Peas  Jacket Potato with Various Fillings Salad Bar
Anzac Biscuits Organic Yoghurt/Fresh Fruit	Lemon Sponge and Custard Organic Yoghurt/Fresh Fruit	Mandarin Jelly Organic Yoghurt/Fresh Fruit	Sticky Ginger Muffins Organic Yoghurt/Fresh Fruit	Shortbread Cookies Organic Yoghurt/Fresh Fruit

If you require information regarding ingredients in respect of food allergies and intolerances - PLEASE ASK.

We serve a range of organic, local and fair trade produce and high welfare chicken, meat and eggs. All our fish is on the MSC list.

75% of our dishes are freshly prepared and cooked in our school kitchen by highly trained catering staff. Nutritional guidelines are strictly followed and we do not include GM ingredients or undesirable food additives or hydrogenated fats.

Vegetarian, cultural and special dietary needs can be catered for upon request. Some information is displayed on the origin of produce.

