

THE KITCHEN

@ MEONCROSS
SCHOOL



Week One: 24 Feb/17 Mar/21 Apr/12 May/
9 Jun/30 Jun

M

- **Italian pizza slices (v)**
- **Lentil dahl and rice (v)**
- Potato wedges, sweetcorn, roasted vegetables
- Blueberry and lemon muffin

T

- **Crispy chicken fillet with tomato & basil sauce**
- **Loaded Mexican-style wedges (v)**
- Tortilla wrap, savoury rice, cucumber batons, stir-fry veggies
- Raspberry flapjack

W

- **Pasta bar selection with various sauces (v)**
- **Italian frittata (v)**
- Wholewheat pasta, garlic bread, broccoli
- Carrot cake

T

- **Pulled beef or turkey fillet with Yorkshire pud and stuffing**
- **Quorn roast (v)**
- Crispy roasties and seasonal veggies
- Apple and custard crunch pot

F

- **Katsu fritter (v)**
- **Fish of the day**
- **Bacon and cheese slice**
- Oven -baked chips, peas, baked beans
- Mixed fruit yoghurt pots

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Week Two: 3 Mar/24 Mar/28 Apr/19 May/
16 Jun/7 Jul

M

- **Pesto bake (v)**
- **Mac 'n' cheese (v)**
- **Japanese veggie stir fry (v)**
- Colèslaw, sweetcorn, jasmine rice
- Orange and mango ice

T

- **Chicken fillet**
- **Gammon roast with Yorkshire pud**
- **Crispy lentil roast (v)**
- Crispy roasties, creamed potatoes, seasonal veggies
- Berry jelly

W

- **Lasagne (v)**
- **Pork and apple slice**
- Crushed new potatoes, peas, cauliflower cheese
- Butterscotch crunch

T

- **Rustic pepperoni pizza (v)**
- **Thai green curry with saffron rice (v)**
- Garlic bread, cucumber, sweetcorn salad
- Chocolate beetroot muffin

F

- **Take Away Friday**

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Week Three: 10 Mar/31 Mar/5 May/2 Jun/
23 Jun

M

- **Chicken korma curry with naan bread**
- **Italian meatball sub (v)**
- Rice, peas, broccoli
- Berry muffin

T

- **Ultimate three-bean wrap (v)**
- **Mediterranean ragu (v)**
- Wholewheat pasta, garlic bread, carrots
- Cookie selection

W

- **Pulled pork or turkey fillet with Yorkshire pud**
- **Humble pie (v)**
- **Crispy roasties, creamed potatoes, seasonal veggies**
- **Banana crunch**

T

- **Succulent sausage (v)**
- **Crispy crumb burger in a bap (v)**
- Creamed potatoes, sweetcorn and stir fry carrots
- Chocolate brownie surprise

F

- **Baked dippers with dips (v)**
- **Fish of the day**
- Oven baked chips, baked beans, minted peas
- Vanilla ice cream with raspberry coulis



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Best for you

Our Catering Team, led by Chef Debbie, prepare all meals in-house from scratch, using quality, locally-sourced (where possible), fresh ingredients.

Themed Days

Special holidays and seasonal events are celebrated with themed lunches. Details of these will be posted on our social media platforms and promoted around school.

Good food, everyday

Fresh, oven-cooked baked potatoes with a choice of fillings, freshly baked bread, salad bar, fresh fruit, and yoghurts are available everyday.

Upper School

Meal deals, street food options, and a choice of filled rolls/wraps/sandwiches are available everyday for Upper School pupils. Why not fill your roll with some salad from the salad bar?

Nut-free zone

Whilst we do not bring whole nuts or ingredients with nuts into our kitchens, some products are subject to 'may contain' status in manufacturing. Dairy-free and gluten-free options are available daily.

Allergy aware

All food is subject to availability and change. We make every effort to identify ingredients that may cause allergic reactions. We have strict policies in place to avoid cross-contamination, however, there is always a risk. We cannot guarantee a total absence of these allergens in the foods we produce.