

Let's see what's for lunch...

Cranmere Primary Menu - Summer 2021

Monday

Main Meals

- Chicken & Vegetable Paella
- Vegan sausage roll with rice **Ve**
- Pasta with Cheese Sauce **V**

Vegetables

- Peas **Ve**
- Dessert**
- Carrot & Apple Flapjack **V**

Tuesday

Main Meals

- Beef & Broccoli Stir Fry with Egg Noodles
- Vegan mince and vegetable pasta bake **Ve**
- Jacket Potato with Cheese **V** or Salmon Mayonnaise (KS2 option)

Vegetables

- Chinese Cabbage **Ve**
- Dessert**
- Berry Crumble Slice **V**

Wednesday

Main Meals

- Roast Chicken Fillets with Roast Potatoes & Gravy
- Vegan Cornish Pasty with Roast Potatoes **Ve**
- Pasta with Roasted Tomato & Pepper Sauce **Ve**

Vegetables

- Green Cabbage & Carrots **Ve**
- Dessert**
- Lemon Drizzle Cake **V**

Thursday

Main Meals

- Cumberland Sausage with Mash & Gravy
- Potato Crust Cheese & Tomato Quiche with Side Salad **V**
- Jacket Potato with Baked Beans & Cheese **V**

Vegetables

- Green Beans & Cauliflower **Ve**
- Dessert**
- Fruit Burst Jelly **V**

Friday

Main Meals

- Fish Finger Bap with Homemade ketchup & Side Salad
- Vegetarian Finger Bap with Homemade Ketchup & Side Salad **Ve**
- Pasta with Tomato Sauce **V**

Vegetables

- Baked Beans & Sweetcorn **Ve**
- Dessert**
- Chocolate & Orange Cookie **V**

Freshly Baked Bread:

- Pumpkin & Carrot **V** Wholemeal **V**

Week 1:

12th Apr, 3rd May, 24th May, 14th Jun, 5th Jul, 26th Jul, 30th Aug, 20th Sep, 11th Oct

Monday

Main Meals

- Cheesy Leek & Bacon Pasta Bake with a Herby Crust
- Tofu Sweet & Sour Mixed Vegetables with Steamed Rice **Ve**
- Jacket Potato with Baked Beans & Cheese **V**

Vegetables

- Green Beans **Ve**
- Dessert**
- Coconut & Jam Sponge **V**

Tuesday

Main Meals

- Beef Lasagne
- Layered Vegetable Baked Ratatouille **Ve**
- Pasta with Tomato Sauce **V**

Vegetables

- Sweetcorn **Ve**
- Dessert**
- Berry Crumble Slice **Ve**

Wednesday

Main Meals

- Roast Pork with Roast Potatoes & Gravy
- Vegan Sausage Roll with Roast Potatoes **Ve**
- Jacket Potato with Baked Beans & Cheese **V**

Vegetables

- Roasted Butternut Squash & Kale **Ve**
- Dessert**
- Lemon Drizzle Cake **V**

Thursday

Main Meals

- Chicken & Vegetable Curry with Steamed Rice
- Vegetable Lasagne with Garlic Bread **V**
- Pasta with Tomato & Basil Sauce **Ve**

Vegetables

- Carrots & Cauliflower **Ve**
- Dessert**
- Fruit Burst Jelly **Ve**

Friday

Main Meals

- Oven Baked Battered Fish with Baked Chips
- Roasted Vegetable Wrap **V**
- Jacket Potato with Baked Beans & Cheese **V**

Vegetables

- Baked Beans & Garden Peas **Ve**
- Dessert**
- Cherry Cookie **V**

Freshly Baked Bread:

- Courgette, Oat & Thyme **V** Wholemeal **V**

Week 2:

19th Apr, 10th May, 31st May, 21st Jun, 12th Jul, 6th Sep, 27th Sep, 18th Oct

Monday

Main Meals

- Chicken Biryani
- Homemade Vegan Burger with Baked Sweet Potato **Ve**
- Pasta with Tomato & Vegetable Sauce **Ve**

Vegetables

- Broccoli Florets **Ve**
- Dessert**
- Carrot & Apple Flapjack **V**

Tuesday

Main Meals

- Spaghetti Bolognese
- Carrot & Pea Risotto **Ve**
- Jacket Potato with Baked Beans & Cheese **V**

Vegetables

- Carrots & Peas **Ve**
- Dessert**
- Berry Crumble Slice **V**

Wednesday

Main Meals

- Roast Turkey with Roast Potatoes & Gravy
- Vegan Sausage Roll with Roast Potatoes **Ve**
- Wholewheat Pasta with Cheese Sauce **V**

Vegetables

- Green Cabbage & Roast Carrots **Ve**
- Dessert**
- Lemon Drizzle Cake **V**

Thursday

Main Meals

- Beef Burger in a Bun with Potato Salad
- Margherita Pizza with Potato Salad **V**
- Jacket Potato with Baked Beans & Cheese **V**

Vegetables

- Sweetcorn **Ve**
- Dessert**
- Fruit Burst Jelly **V**

Friday

Main Meals

- Fish Fingers with Oven Baked Chips
- Vegetable Croquette with Oven Baked Chips **Ve**
- Pasta with Tomato Sauce **Ve**

Vegetables

- Baked Beans & Garden Peas **Ve**
- Dessert**
- Chocolate & Raisin Shortbread **Ve**

Freshly Baked Bread:

- Sunflower, Rosemary & Tomato **V** Wholemeal **V**

Week 3:

26th Apr, 17th May, 7th Jun, 28th Jun, 19th Jul, 13th Sep, 4th Oct

V - Suitable for vegetarians
Ve - Suitable for vegans & vegetarians
 All products are subject to availability.

Available Every Day
 Fresh Fruit Platter **Ve**
 Fresh Natural Yoghurt with Fruit Puree **V**

Pabulum Salad Bar
 Children can help themselves to an unlimited selection of freshly prepared healthy salads. Our new salad bar features all of the children's favourites, is completely free of the 14 recognised allergens, is suitable for vegetarians and vegans and packed full of fibre and nutrients.

BM1 Cranmere

April 2021