

Summer 2017 Menu Heathfield Schools' Partnership



W/Comm- 17 April, 8 May, 5 June, 26 June, 17 July	Monday	Tuesday	Wednesday	Thursday	Friday
1st Option	Golden Fish Fingers served with Herby Diced Potatoes	Organic Beef Bolognese served with Pasta Twists	Southern Gold Roast Pork served with Roast Potatoes, Stuffing & Gravy	Sweet 'n Sour Free Range Chicken served with Rice	Cajun Chicken Pizza served with Chips
2nd Option	Spring Vegetable Frittata served with Herby Diced Potatoes	Penne Arabiatta	Ricotta Tortellini served with a Tomato and Basil Sauce	Leek, Potato and Cheese Bake	Three Cheese Pizza served with Chips
3rd Option	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw	Ham, Cheese or Tuna Mayo Baguette	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw	Ham, Cheese or Tuna Mayo Baguette	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw
Vegetables	Garden Peas and Sweetcorn	Sliced Carrots and Cabbage	Baton Carrots and Broccoli	Sweetcorn and Green Beans	Garden Peas and Baked Beans
Dessert	Oat and Raisin Cooke	Iced Lemon Sponge	Apple and Berry Crumble with Custard	Apple and Banana Crunch	Soft Scoop Vanilla Ice Cream

W/Comm- 24 April, 15 May, 12 June, 3 July	Monday	Tuesday	Wednesday	Thursday	Friday
1st Option	Lingfield Sausage and Apple Plat served with Mashed Potatoes	Chinese Spiced Free Range Chicken and Vegetables served with Noodles	Roast Organic Beef with Roast Potatoes, Yorkshire Pudding & Gravy	Breaded Fish Fillet served with New Potatoes	Beef Burger served with Chips
2nd Option	Roasted Vegetables served with Pitta Bread and Humous Dip	Macaroni Cheese	Roast Quorn Fillet served with Roast Potatoes and Gravy	Spinach and Feta Pinwheel served with New Potatoes	Vegetable Burger served with Chips
3rd Option	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw	Ham, Cheese or Tuna Mayo Baguette	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw	Ham, Cheese or Tuna Mayo Baguette	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw
Vegetables	Baton Carrots and Green Beans	Sweetcorn and Stir Fried Cabbage and Leeks	Cauliflower and Butternut Squash	Peas and Sweetcorn	Garden Peas and Baked Beans
Dessert	Apple and Raspberry Crumble Slice	Lemon Shortbread	Mandarin and Orange Jelly	Jam Tart and Custard	Fruit Lolly

W/Comm- 1 May, 22 May, 19 June, 10 July	Monday	Tuesday	Wednesday	Thursday	Friday
1st Option	Mild Organic Beef Chilli Con Carne served with Rice	Salmon and Broccoli Quiche served with Chips	Free Range Chicken Thigh served with Roast Potatoes, Stuffing & Gravy	Turkey Lasagne served with Garlic Bread	Lingfield Sausage Hotdog served with Chips
2nd Option	Roasted Vegetable Strudel served with New Potatoes	Pesto Pasta Twists	Cauliflower Cheese Bake served with Roast Potatoes	Sweet Potato and Lentil Curry served with Rice	Quorn Sausage Hotdog
3rd Option	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw	Ham, Cheese or Tuna Mayo Baguette	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw	Ham, Cheese or Tuna Mayo Baguette	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw
Vegetables	Cauliflower and Garden Peas	Roasted Root Vegetables and Cabbage	Baton Carrots and Roast Parsnips	Sweetcorn and Green Beans	Garden Peas and Baked Beans
Dessert	Cheese and Biscuits	Banana Bar	Apple Flapjack	Cherry Pie with Custard	Sticky Toffee Pudding served with Custard

School lunch is provided by Pride Catering by Churchill and the menu is quality assured by Food for Life programme.

Also available every day is Freshly Baked Crusty Bread, Bio Yogurt, Fruit & Salad Selections.

For food allergy or special dietary requirements please speak to a member of staff.



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Week 1

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1st Option	Golden Fish Fingers served with Herby Diced Potatoes	Organic Beef Bolognese served with Pasta Twists	Southern Gold Roast Pork served with Roast Potatoes, Stuffing & Gravy	Sweet 'n Sour Free Range Chicken served with Rice	Cajun Chicken Pizza served with Chips
2nd Option	Spring Vegetable Frittata served with Herby Diced Potatoes	Penne Arabiatta	Ricotta Tortellini served with a Tomato and Basil Sauce	Leek, Potato and Cheese Bake	Three Cheese Pizza served with Chips
3rd Option	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw	Ham, Cheese or Tuna Mayo Baguette	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw	Ham, Cheese or Tuna Mayo Baguette	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw
Vegetables	Garden Peas and Sweetcorn	Sliced Carrots and Cabbage	Baton Carrots and Broccoli	Sweetcorn and Green Beans	Garden Peas and Baked Beans
Dessert	Oat and Raisin Cooke	Iced Lemon Sponge	Apple and Berry Crumble with Custard	Apple and Banana Crunch	Soft Scoop Vanilla Ice Cream



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Week 2

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1st Option	Lingfield Sausage and Apple Plait served with Mashed Potatoes	Chinese Spiced Free Range Chicken and Vegetables served with Noodles	Roast Organic Beef with Roast Potatoes, Yorkshire Pudding & Gravy	Breaded Fish Fillet served with New Potatoes	Beef Burger served with Chips
2nd Option	Roasted Vegetables served with Pitta Bread and Humous Dip	Macaroni Cheese	Roast Quorn Fillet served with Roast Potatoes and Gravy	Spinach and Feta Pinwheel served with New Potatoes	Vegetable Burger served with Chips
3rd Option	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw	Ham, Cheese or Tuna Mayo Baguette	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw	Ham, Cheese or Tuna Mayo Baguette	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw
Vegetables	Baton Carrots and Green Beans	Sweetcorn and Stir Fried Cabbage and Leeks	Cauliflower and Butternut Squash	Peas and Sweetcorn	Garden Peas and Baked Beans
Dessert	Apple and Raspberry Crumble Slice	Lemon Shortbread	Mandarin and Orange Jelly	Jam Tart and Custard	Fruit Lolly

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Week 3

W/Comm- 1 May, 22 May, 19 June, 10 July	Monday	Tuesday	Wednesday	Thursday	Friday
1st Option	Mild Organic Beef Chilli Con Carne served with Rice	Salmon and Broccoli Quiche served with Chips	Free Range Chicken Thigh served with Roast Potatoes, Stuffing & Gravy	Turkey Lasagne served with Garlic Bread	Lingfield Sausage Hotdog served with Chips
2nd Option	Roasted Vegetable Strudel served with New Potatoes	Pesto Pasta Twists	Cauliflower Cheese Bake served with Roast Potatoes	Sweet Potato and Lentil Curry served with Rice	Quorn Sausage Hotdog
3rd Option	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw	Ham, Cheese or Tuna Mayo Baguette	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw	Ham, Cheese or Tuna Mayo Baguette	Jacket Potato with Grated Cheese, Tuna Mayo, Baked Beans or Coleslaw
Vegetables	Cauliflower and Garden Peas	Roasted Root Vegetables and Cabbage	Baton Carrots and Roast Parsnips	Sweetcorn and Green Beans	Garden Peas and Baked Beans
Dessert	Cheese and Biscuits	Banana Bar	Apple Flapjack	Cherry Pie with Custard	Sticky Toffee Pudding served with Custard



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