learning academy partnership

ALL SAINTS MARSH PRIMARY

SUMMER MENU

WEEK ONE

WEEKS COMMENCING: 20/4, 11/5, 1/6, 22/6, 13/7

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	Ham, Tomato and Mozzarella Gnocchi with Fine Green Beans and Fresh Summer Salad	Devon Beef Burrito with Steamed Rice, Sweetcorn and Salad Sticks	Roast Chicken and Gravy with Crispy Roast Potatoes, Fresh Baton Carrots and Savoy Cabbage	Devon Beef Bolognese with Pasta, Broccoli and Fresh Mixed Salad	Breaded Fish with Chips, Garden Peas and Baked Beans
MAIN TWO	Tomato and Mozzarella Gnocchi with Fine Green Beans Fresh Summer Salad	Vegetable Fajita with Steamed Rice, Sweetcorn and Salad Sticks	Roasted Vegetable and Lentil Wellington with Crispy Roast Potatoes, Fresh Baton Carrots and Savoy Cabbage	Vegan Bolognese with Pasta, Broccoli and Fresh Mixed Salad	Veggie Nuggets with Chips, Garden Peas and Baked Beans
JACKET POTATO	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings
SANDWICH	Cheese and Tomato	Egg Mayo	Ham and Tomato	Chicken Mayo	Cream Cheese and Cucumber
WRAP	Ham Salad	Tuna and Cucumber	Cheese and Cucumber	Cheese and Salad	Tuna Salad
DESSERT	Fresh Fruit Salad	Chocolate Shortbread	Ice Cream and Fruit	Custard Cookie and Fruit	Jam Tart

We are pleased to offer a variety of allergen free options on our food menu. Although all food is prepared in a kitchen that handles most allergens and therefore we cannot guarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening.

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SUMMER MENU

WEEK TWO

WEEKS COMMENCING: 27/4, 18/5, 8/6, 29/6, 20/7

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	Tuna Pasta Bake with Fresh Carrot and Pea Medley and Fresh Salad	Devon Pork Sausage Hot Dog with Potato Wedges, Sweetcorn and Fresh Chopped Salad	Roast Gammon and Gravy with Crispy Roast Potatoes, Fresh Baton Carrots and Savoy Cabbage	Chicken Jambalaya with Fine Green Beans and Salad Sticks	Fish Cakes with Chips, Garden Peas and Baked Beans
MAIN TWO	Macaroni Cheese with Fresh Carrot and Pea Medley and Fresh Salad	Vegan Hot Dog with Potato Wedges, Sweetcorn and Fresh Chopped Salad	Broccoli, Mixed Bean and Cauliflower Bake with Crispy Roast Potatoes, Fresh Baton Carrots and Savoy Cabbage	Caribbean Vegetable and Bean Jambalaya with Fine Green Beans and Salad Sticks	Black Bean and Mozzarella Quesadilla with Chips, Garden Peas and Baked Beans
JACKET POTATO	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings
SANDWICH	Ham	Tuna Salad	Cream Cheese and Cucumber	Egg Mayo	Chicken Mayo
WRAP	Cheese and Tomato	Ham and Tomato	Ham Salad	Tuna Salad	Cheese and Salad
DESSERT	Fresh Fruit Platter	Iced Lemon Shortbread and Fruit	Rocket Lolly	Chocolate Cracknel	Flapjack and Fruit

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SUMMER MENU

WEEK THREE

WEEKS COMMENCING: 4/5, 15/6, 6/7

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	JACKET POTATO DAY	Devon Beef Lasagne with Broccoli, Homemade Focaccia and Sweetcorn	Roast Pork and Gravy with Crispy Roast Potatoes, Fresh Baton Carrots and Savoy Cabbage	Hunters Chicken Wrap with Steamed Rice, Fine Beans and Sweetcorn	Fish Fingers or Salmon Fingers with Chips, Baked Beans and Garden Peas
MAIN TWO	Beans, Cheese, Beans and Cheese or Tuna Mayo with Peas, Sweetcorn and Fresh Summer Salad	Vegan Lasagne with Broccoli, Homemade Focaccia and Sweetcorn	Vegetable and Butterbean Chilli with Crispy Roast Potatoes, Fresh Baton Carrots and Savoy Cabbage	Five Bean Enchillada with Steamed Rice, Fine Beans and Sweetcorn	Cheese and Bean Pasty with Chips, Baked Beans and Garden Peas
JACKET POTATO		Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings	Jacket Potatoes served daily with a selection of fillings
SANDWICH	Cheese	Egg Mayo	Tuna Mayo	Ham Salad	Chicken Mayo
WRAP	Ham Salad	Tuna Salad	Ham and Tomato	Cheese	Cream Cheese and Cucumber
DESSERT	Orange and Melon Wedges	Chocolate Beetroot Brownie	Jelly and Fruit	Shortbread Biscuit	Strawberry Mousse and Fruit Pot

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