

Creations Café

Winter Menu 2016/17

WEEK 1

Monday	Chicken Italienne (breast of chicken topped with tomato sauce and cheese) or quorn Italienne served with rice and sweetcorn. Salad bar. Or jacket potato with cheese and baked beans. Homemade chocolate brownie with an orange wedge.
Tuesday	Homemade sausage roll or vegetarian sausage roll served with creamy mash, baked beans or garden peas. Or wholemeal sub roll filled with ham and salad. Oat cookie.
Wednesday	Local butcher's roast chicken or lentil roast served with Yorkshire pudding, roast potatoes, fresh sliced carrots, broccoli florets and gravy. Ice cream tub.
Thursday	Homemade spaghetti Bolognese or vegetarian Bolognese and wholemeal rice, served with garlic bread slice. Salad bar. Or jacket potato with tuna mayonnaise. Homemade lemon and raspberry buns.
Friday	Harry Ramsden fish fillet or cheddar cheese whirl with ketchup or mayonnaise served with chips, sweetcorn or baked beans. Salad bar. 100% fruit lolly.

WEEK 2

Monday	Pasta day (a combination of plain and wholegrain pasta) with a tomato and basil sauce or a three cheese sauce, served with homemade bread. Salad bar. Or jacket potato with cheese. American pancakes served with warmed golden syrup.
Tuesday	Local butcher's sausage or vegetarian sausage with rich onion gravy served with crispy potato slices, fresh sliced carrots, shredded savoy cabbage. Salad bar. Or jacket potato with baked beans. Homemade vanilla shortbread finger served with fruit.
Wednesday	Local butcher's roast gammon or roasted quorn fillet with Yorkshire pudding and gravy, served with roast potatoes, cauliflower florets and fresh sliced carrots. Cheese, biscuits and grapes.
Thursday	Mild chicken korma with wholegrain and white rice or homemade macaroni cheese served with naan bread or garlic bread. Salad bar. Or wholemeal sub roll filled with gammon and salad. Apple crumble and custard.
Friday	Oven baked Birds Eye Omega 3 chunky fish finger or vegetable nuggets with ketchup or mayonnaise served with chips, garden peas and baked beans. Salad bar. Iced fruit smoothies.

WEEK 3

Monday	Jacket potato day: Choose from a selection of tuna and sweetcorn, baked beans, grated cheese or vegetarian bolognese served with homemade coleslaw. Salad bar. Or wholemeal sub roll filled with tuna crunch. Chocolate orange zest pudding and custard.
Tuesday	Homemade meatballs or quorn meatballs in a rich tomato sauce served with pasta spirals and sweetcorn. Salad bar. Or jacket potato with baked beans. Toffee tart.
Wednesday	Local butcher's roast pork or sage and onion topped quorn fillet with Yorkshire pudding and gravy, served with roast potatoes, fresh sliced carrots and green beans. Peach slices and ice cream.
Thursday	Homemade puff pastry topped roast chicken pie or cheese and onion pie with gravy served with mashed potato, fresh sliced carrots, and broccoli florets. Salad bar. Or jacket potato with cheese. Apricot flapjack.
Friday	Oven baked Young's omega 3 fish fingers or free range folded omelette served with chips, baked beans or garden peas. Salad bar. Fruity yoghurt muffins.

A COLD OPTION or JACKET POTATO IS AVAILABLE MONDAYS, TUESDAYS AND THURSDAYS



AVAILABLE DAILY: FRESH BREAD AND COLD MILK OR FRUIT JUICE

Alternative desert: fresh fruit or Muller yoghurt

Menu subject to change, dependent on availability



FOR YOUR INFORMATION

Week 1 Menu: Week beginning: 31/10/16
21/11/16
12/12/16
02/01/17
23/01/17
20/02/17
13/03/17

Week 2 Menu: Week beginning: 7/11/16
28/11/16
19/12/16
09/01/17
30/01/17
27/02/17
20/03/17

Week 3 Menu: Week beginning: 14/11/16
5/12/16
16/01/17
06/02/17
06/03/17
27/03/17

Please note:

If your child is vegetarian, please ensure that you have informed the school office, so that a vegetarian option is always available for your child.



Look out for our special theme days!