

Commencing Date: week 1

Viewley Hill Academy Catering Menu

Day	1 Main	1 Popular Fare 1 Vegetarian	Lighter Bites Jacket Potatoes + Sandwiches	Potatoes 2 choices of potatoes daily only serve chipped and roast potatoes once per week	Vegetables A minimum 3 choices of hot vegetables daily - 1 must be fresh	1 Sweet Plus a choice of prepared fresh fruit, fresh fruit salad, yoghurt & biscuit, cheese & biscuit and milk
Monday	Roast Chicken with Yorkshire Pudding and Stuffing	Meatballs in Gravy	Cheese and Tuna	Creamed Potato	Broccoli Sweetcorn Carrots	Steamed Chocolate Pudding
		Homemade Macaroni Cheese		Oven Roast Potatoes		
Tuesday	Spaghetti Bolognese with Garlic Dough Balls	Savoury Chicken Puffs	Cheese and Tuna	Oven Roast Baby Boiled	Broccoli Baked Beans Sweetcorn	Cornflake Tart
		Baked Fish Fingers		Creamed Potatoes		
Wednesday	Chicken Curry with Rice	Homemade Sausage Rolls	Cheese and Tuna	Creamed Potatoes	Broccoli Carrots Sweetcorn	Decorated Cupcakes
		Fish goujons		New Potatoes		
Thursday	Homemade Lasagne	Homemade Margarita Pizza	Cheese and Tuna	Creamed Potatoes	Broccoli Spaghetti Corn on the Cob	Treacle Sponge
		Plain Omelette		Chunky Potato Wedges		
Friday	Mince Pie	Chicken Parmesan	Cheese and Tuna	Chips	Broccoli Baked Beans Carrots	Ice Cream with Fudge Sauce
		Fish in Crispy Batter		Creamed Potato		