

## Turny Fillers



Week Commencing: 18th April, 8th May, 5th June, 26th June and 17th July 2017

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Sausage Roll served with New Potatoes and Baked Beans or Peas	Build A Wrap Fajita Chicken, Onions and Peppers served with Traffic Light Rice	Traditional Beef Lasagne served with Garlic Bread, Extended Salad Bar and Slaw	British Roast Gammon with Roast Potatoes, Yorkshire Pudding, Vegetables and Gravy	Jumbo Breaded Fish Finger with Chips and Baked Beans or Garden Peas
Vegetarian Meal	Quorn Sausage Roll served with New Potatoes and Baked Beans or Peas	Build A Wrap Spicy Bean Mix served with Traffic Light Rice	Vegetable Lasagne served with Garlic Bread, Extended Salad Bar and Slaw	Cheese and Potato Pie	Vegetable Fingers served with Chips and Baked Beans or Peas
Dessert	Chocolate Brownie	Shortbread	Bakewell Slice	Jelly Delight	Cupcake



## Week Commencing: 24th April, 15th May, 12th June and 3rd July 2017

Monday	Tuesday	Wednesday	Thursday	Friday
Butchers Sausage Hot Dog and Ketchup with Seasoned Diced Potatoes and BBQ Baked Beans	Chicken Korma served with Rice and Naan Bread	Italian Meatballs in a Tomato Sauce served with Pasta and Rustic Bread	Roast Turkey with Roast Potatoes, Yorkshire Pudding, Vegetables and Gravy	Chippy Style Fishcakes with Chips and Baked Beans or Garden Peas
Vegetarian Hot Dog and Ketchup with Seasoned Diced Potatoes and BBQ Baked Beans	Sweet Potato and Mixed Bean Stew	Ratatouille served with Pasta and Rustic Bread	Roast Quorn Fillet with Roast Potatoes, Yorkshire Pudding, Vegetables and Gravy	Pizza Whirl served with Chips and Baked Beans or Garden Peas
Chocolate Oatie	Toffee Cream Tart	Banana-Choc Muffin	Apple Crumble Slice	Cookies
	Hot Dog and Ketchup with Seasoned Diced Potatoes and BBQ Baked Beans Vegetarian Hot Dog and Ketchup with Seasoned Diced Potatoes and BBQ Baked Beans	Hot Dog and Ketchup with Seasoned Diced Potatoes and BBQ Baked Beans  Vegetarian Hot Dog and Ketchup with Seasoned Diced Potatoes and BBQ Baked Beans  served with Rice and Naan Bread  Sweet Potato and Mixed Bean Stew	Hot Dog and Ketchup with Seasoned Diced Potatoes and BBQ Baked Beans  Vegetarian Hot Dog and Ketchup with Seasoned Diced Potatoes and BBQ Baked Beans  Chocolate Oatie  Served with Rice and Naan Bread served with Pasta and Rustic Bread  in a Tomato Sauce served with Pasta and Rustic Bread  Ratatouille served with Pasta and Rustic Bread  Rustic Bread  Toffee Cream Tart  Banana-Choc	Hot Dog and Ketchup with Seasoned Diced Potatoes and BBQ Baked Beans  Vegetarian Hot Dog and Ketchup with Seasoned Diced Potatoes and BBQ Baked Beans  Vegetarian Hot Dog and Ketchup with Seasoned Diced Potatoes and BBQ Baked Beans  Toffee Cream Tart  In a Tomato Sauce served with Pasta and Rustic Bread  Ratatouille served with Pasta and Rustic Bread  Ratatouille served with Roast Quorn Fillet with Roast Potatoes, Yorkshire Pudding, Vegetables and With Roast Potatoes, Yorkshire Pudding, Vegetables and Gravy  Roast Potatoes, Yorkshire Pudding, Vegetables and With Roast Potatoes, Yorkshire Pudding, Yorkshire Pud



Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	British Beef Burger in a Bun with Hand Cut Potato Wedges and BBQ Beans or Sweetcorn	Pizza Selection with Cold Pasta Dishes, Sweetcorn and Extended Salad Bar	BBQ Glazed Chicken Fillet served with Mini Jacket Potatoes and Peas or Sweetcorn	Roast British Pork with Roast Potatoes, Yorkshire Pudding, Vegetables and Gravy	Breaded Fish Steak with Chips and Baked Beans or Garden Peas
Vegetarian Meal	Veggie Burger in a Bun with Hand Cut Potato Wedges and BBQ Beans or Sweetcorn	Extended Salad Bar	Southern Baked Quorn Fillet served with Mini Jacket Potatoes and Peas or Sweetcorn	Roast Vegetable Tartlet with Roast Potatoes, Yorkshire Pudding, Vegetables and Gravy	Veggie Nuggets served with Chips and Baked Beans or Garden Peas
Dessert	Rice Crispy Cake	Vanilla Shortbread	Lemon Drizzle Cake	Ice Cream	Toffee Muffin







Edwards & Blake are delighted to be providing the catering services at Hevingham Primary School. Our kitchens have a hard working and skilled set of staff to ensure that all of the products for sale are made fresh on site using seasonal ingredients and sourced as locally as our supply chain will allow.

IF YOU SUFFER FROM EITHER OF THE ABOVE, PLEASE SPEAK TO THE CHEF MANAGER PRIOR TO PLACING YOUR ORDER WE WILL BE PLEASED TO DISCUSS THE CONTENTS OF ANY DISH WITH YOU

## Salad Feast

Freshly prepared salad bar, filled jackets, homemade yoghurts and fruit available daily





