

YOUR MENU

(v) = vegetarian

(ve) = vegan

**Scholes in
Elmet Primary**

Week 1

W/C –14/11/22, 5/12/22,
9/01/23, 30/01/23

MONDAY

Macaroni Cheese (v)

Vegetarian Burger in a Bun
with Jacket Wedges (ve)

Jacket Potato with Pizza
Topping (v)

Ice Cream with Peach
Compote

Tuesday

Sticky Chicken Wrap with
Rice

Margherita Pizza with
Jacket Wedges (v)

Egg Mayonnaise Sandwich
with Jacket Wedges (v)

Chocolate Cornflake Cake
with Fresh Fruit Wedges

AVAILABLE DAILY
YOGHURTS
AND
Fresh Fruit

MENUS ARE SUBJECT
TO AVAILABILITY



Wednesday

Minced Beef and Onion Pie
with Mashed Potato

Vegetable Korma with Rice
(v)

Jacket Potato with Baked
Beans (ve)

Apple and Parsnip Flapjack

RED TRACTOR STANDARDS



THURSDAY

Roast Pork with Yorkshire
Pudding, Mashed and Roast
Potatoes

Vegetarian Sausage with
Yorkshire Pudding, Mashed
and Roast Potatoes (v)

Hot Roast Filled Bap with
Roast Potatoes

Lemon Cookie with Fresh
Fruit Wedges



FRIDAY

Fish Fingers with Chips

Omelette with Chips (v)

Jacket Potato with Tuna

Pear and Ginger Sponge
and Custard

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Week 2

W/C -31/10/22, 21/11/22,
12/12/22, 16/01/23,
6/02/23

MONDAY

Breaded Chicken in Curry
Sauce with Rice

Vegetarian Sausage Pasta
Bake (v)

Jacket Potato with Tuna
and Sweetcorn

Ice Cream with Sponge
Finger

Tuesday

Vegetable Lasagne (v)

Cheesy Bean Slice with
Jacket Wedges (v)

Wholemeal Egg
Mayonnaise Sandwich with
Jacket Wedges (v)

Orange Sponge with
Chocolate Custard

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YOGHURTS
AND
Fresh Fruit**

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Wednesday

Sausage Casserole

Vegetarian Kebab Wrap
with Baby Baked Potatoes
(ve)

Jacket Potato with Cheese
and Salad (v)

Fruit Jelly with Fresh Fruit
Salad

RED TRACTOR STANDARDS



THURSDAY

Roast Chicken with Yorkshire
Pudding, Mashed and Roast
Potatoes

Vegetarian Sausage with
Yorkshire Pudding, Mashed and
Roast Potatoes (v)

Hot Roast Filled Bap with
Roast Potatoes

Chocolate and Beetroot
Brownie with Pear
Wedges



FRIDAY

Crispy Salmon Bites with
Chips

Margherita Pizza with
Chips (v)

Jacket Potato with a
Chunky Tomato Sauce (ve)

Cheese and Crackers with
Apple Wedges

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Soil Association

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Week 3

W/C -7/11/22, 28/11/22,
2/01/23, 23/01/23

MONDAY

Spaghetti Bolognese (v)

Spanish Omelette served
with Jacket Wedges (v)

Jacket Potato with Baked
Beans (ve)

Rice Pudding with
Homemade Strawberry
Sauce

Tuesday

Meat Feast Pizza with
Herby Diced Potatoes

Sweet Potato Vegetable
Chilli with Rainbow Rice
(ve)

Wholemeal Tuna and
Cucumber Sandwich with
Rainbow Rice

Coconut Sponge with Custard

AVAILABLE DAILY
YOGHURTS
AND
Fresh Fruit

MENUS ARE SUBJECT
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Wednesday

Roast Chicken and Stuffing
Bap with Jacket Wedges

Super Five Pasta Bake (v)

Jacket Potato with Cheese
(v)

Winter Fruit Flapjack



THURSDAY

Savoury Mince with
Yorkshire Pudding, Mashed
and Roast Potatoes

Vegetarian Sausage with
Yorkshire Pudding, Mashed
and Roast Potatoes (v)

Vegetarian Sausage Filled
Bap with Roast Potatoes (v)

Golden Crunch Cookie
with Fresh Fruit wedges



FRIDAY

Battered Fish with Chips

Vegetable Nuggets with
Chips (ve)

Jacket Potato with
Vegetable Curry (v)

Chocolate Shortbread with
Orange Wedges

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