

# YOUR MENU

(v) = vegetarian

(ve) = vegan

**Scholes in  
Elmet Primary**

*Week 1*

W/C - 04/09/23, 25/09/23,  
16/10/23, 13/11/23, 04/12/23,  
08/01/24, 29/01/24

## MONDAY

Chicken Curry with Rice

Vegetarian Grill with Jacket  
Wedges (ve)

Jacket Potato with Tuna

Vanilla Ice Cream with  
Homemade Strawberry  
Sauce

## Tuesday

Beef Cottage Pie

Super Five Vegetable Pasta  
Bake with Crusty Bread (v)

Cheese Bap with Pasta  
Salad (v)

Shortbread Finger with  
Fresh Fruit Wedges

**AVAILABLE DAILY**  
**YOGHURTS**  
**AND**  
**Fresh Fruit**

MENUS ARE SUBJECT  
TO AVAILABILITY



## Wednesday

Tortilla Pizza with Jacket  
Wedges (v)

Vegetarian Spaghetti  
Bolognese (ve)

Jacket Potato with Baked  
Beans (v)

Lemon Sponge with  
Custard

RED TRACTOR STANDARDS



## THURSDAY

Roast Gammon 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 Orange  
Cookie



## FRIDAY

Fish Fingers with Chips

Vegetable Biryani (ve)

Jacket Potato with Cheese  
and Coleslaw (v)

Cheese and Crackers with  
Apple Wedges

Please note, whilst we make every effort to prevent cross contamination in our kitchens, we cannot guarantee that any food item is free from any specific allergen. We produce our food fresh every day in kitchens where allergens are handled by our staff and where utensils and equipment are used for multiple menu items.



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*Week 2*

W/C - 11/09/23, 02/10/23,  
23/10/23, 20/11/23,  
11/12/23, 15/01/24,

## MONDAY

Cheese and Onion Slice  
with Jacket Wedges (v)

Vegetarian Pasta  
Bolognese (ve)

Loaded Vegetarian  
Bolognese Jacket Wedges  
(v)

Ice Cream with Fresh Fruit  
Salad

## Tuesday

Chicken Pie with Mashed  
Potato

Vegetarian Sausage with  
Mashed Potato (v)

Cheese Bap with Herby  
Diced Potatoes (v)

Flapjack

**AVAILABLE DAILY**  
**YOGHURTS**  
**AND**  
**Fresh Fruit**

MENUS ARE SUBJECT  
TO AVAILABILITY



## Wednesday

Chicken Curry with Rice

Margherita Pizza with  
Jacket Wedges (v)

Jacket Potato with Tuna

Marble Sponge

RED TRACTOR STANDARDS



## THURSDAY

Pork Sausage with Yorkshire  
Pudding, Mashed and Roast  
Potatoes

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

Hot Roast Filled Bap with  
Roast Potatoes

Ginger Cookie with Fresh  
Fruit Wedges



## FRIDAY

Crispy Salmon Bites with  
Chips

Cheesy Bean Wrap with  
Chips (v)

Jacket Potato with Baked  
Beans (v)

Jelly with Fresh Fruit Salad

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*Week 3*

W/C - 18/09/23, 09/10/23,  
06/11/23, 27/11/23,  
18/12/23, 22/01/24

## MONDAY

Crispy Chicken Fillet with  
Jacket Wedges

Tomato and Chickpea  
Curry with Rice (v)

Jacket Potato with Cheese  
and Coleslaw (v)

Vanilla Ice Cream with  
Sliced Peaches

## Tuesday

Margherita Pizza with  
Herby Diced Potatoes (v)

Veggieballs in Gravy with  
Herby Diced Potatoes (ve)

Egg Mayonnaise Bap with  
Herby Diced Potatoes (v)

Golden Crunch Cookie with  
Fresh Fruit Wedges

**AVAILABLE DAILY**  
**YOGHURTS**  
**AND**  
**Fresh Fruit**

MENUS ARE SUBJECT  
TO AVAILABILITY



## Wednesday

Pasta with Beef Bolognese

Omelette with Jacket  
Wedges (v)

Jacket Potato with Tuna  
Crunch

Chocolate Sponge



## 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

Vanilla Traybake



## FRIDAY

Fish Fingers with Chips

Tomato Pasta Bake (v)

Jacket Potato with Cheese  
(v)

Jelly with Fresh Fruit  
Wedges

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