



Abbey Hill School Menu

Weekly Menu 1

1st September, 28th September, 2nd November & 30th November, 2020

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
Main	Moussaka or Quorn Moussaka (V)	Chicken Casserole with Herby Dumplings	Minced Beef Pie	Roast Gammon served with Pineapple Baked Quorn Sausages (V)	Fish Goujons
	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)
	Fish Fillet Fingers	Pizza (V)	Cheese Omelette (V)	Baked Sausages	Penne Pasta in a Rich Tomato Sauce (V)
	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches
Potatoes & Vegetables	Oven Baked Jacket Potatoes Homemade Garlic Bread Diced Carrots/Green Beans Baked Beans	Creamed Potatoes Oven Roasted Potatoes Broccoli/Mixed Vegetables Spaghetti Hoops	Oven Baked Potato Wedges Creamed Potatoes Sweetcorn/Garden Peas Baked Beans	Oven Roasted Potatoes Creamed Potatoes Cauliflower/Diced Swede Spaghetti Hoops	Oven Baked Chips Homemade Cheese Bread Garden Peas Baked Beans
Desserts	Chocolate Chip Sponge with Custard Sauce Cold Bar Fresh Fruit Salad	Ginger Pudding with Custard Sauce Cold Bar Fresh Fruit Bowl	Chocolate Crunch with Custard Sauce Cold Bar Melon Boat	Apple Pie with Custard Sauce Cold Bar Grape & Strawberry Pots	Vanilla Sponge with Custard Sauce Cold Bar Fresh Fruit Platter



Abbey Hill School Menu

Weekly Menu 2

7th September, 5th October, 9th November & 7th December, 2020

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
Main	Spaghetti Bolognese with Homemade Garlic Bread or Quorn Bolognese (V)	Breaded Chicken Breast	Mince & Dumplings or Quorn Mince & Dumplings (V)	Roast Pork with Sage & Onion Stuffing	Battered Fish Fillet
	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)
Potatoes & Vegetables	Sausage Roll	Macaroni Cheese (V)	Fish Stars	Jacket Potato filled with:- Tuna, Cheese (V) or Baked Beans (V)	Pizza Whirls (V)
	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches
	Oven Baked Potato Wedges Homemade Garlic Bread Sweetcorn Spaghetti Hoops	Homemade Herby Bread Oven Roasted Potatoes Garden Peas Diced Carrots	Creamed Potatoes Oven Baked Jacket Potatoes Broccoli/ Swede Baked Beans	Creamed Potatoes Baby Boiled Potatoes Baton Carrots/Cabbage Spaghetti Hoops	Oven Baked Chips Duchess Potatoes Garden Peas Baked Beans
Desserts	Marble Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl	Jam Roly Poly with Custard Sauce Cold Bar Fresh Fruit Platter	Syrup Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl	Bakewell Tart with Custard Sauce Cold Bar Melon Boat	Creamy Rice Pudding with Jam Sauce Cold Bar Fresh Fruit Kebab



For allergen information please ask a member of the Catering Team

Salad bar available daily

Fresh juice, milk & water served daily

Daily additional choice: Homemade biscuit & yoghurt

Weekly Menu 3

14th September, 12th October, 16th November & 14th December, 2020



Dish	Day 1	Day 2	Day 3	Day 4	Day 5
Main	Chicken Curry & Garlic Naan Bread or Diced Quorn Curry & Garlic Naan Bread (V)	Lasagne & Homemade Garlic Bread or Quorn Lasagne & Homemade Garlic Bread (V)	Pork Goulash & Rice or Diced Quorn Goulash & Rice (V)	Roast Turkey with Sage & Onion Stuffing or Cheese & Vegetable Bake (V)	Fish Goujons
	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)
Potatoes & Vegetables	Pork & Carrot Meatballs in Tomato Sauce Variety of Sandwiches Hot Rice Oven Baked Jacket Potatoes Mixed Vegetables/Green Beans Spaghetti Hoops	Salmon & Sweet Potato Fishcake Variety of Sandwiches Creamed Potatoes Oven Roasted Potatoes Garden Peas/Sweetcorn Baked Beans	Margarita Pizza (V) Variety of Sandwiches Baby Boiled Potatoes Creamed Potatoes Cabbage Swede	Jacket Potato filled with:- Tuna, Cheese (V) or Baked Beans (V)	Baked Cheese & Onion Rolls (V)
Desserts	Jam Sponge with Custard Sauce Cold Bar Fresh Fruit Platter	Creamy Rice Pudding with Peaches Cold Bar Melon Boat	Mixed Fruit Pie with Custard Sauce Cold Bar Grape & Strawberry Pots	Vanilla Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl	Cornflake Tart with Custard Sauce Cold Bar Fresh Fruit Salad

Weekly Menu 4

21st September, 19th October & 23rd November 2020



	Day 1	Day 2	Day 3	Day 4	Day 5
Dish	Mediterranean Bolognese & Pasta Twirls with Homemade Garlic Bread or Mediterranean Quorn Bolognese & Pasta Twirls (V)	Chicken Pie Or Diced Quorn Pie (V)	Sweet & Sour Pork & Rice Or Quorn Burger Bun (V)	Toad in the Hole Cheese & Vegetable Bakes (V)	Battered Fish Fillet
Main	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)	Homemade Quiche (V)
	Fish Fillet Fingers	Pizza (V)	Turkey Burger in a Bun	Corned Beef Pie	Jacket Potato filled with Tuna, Cheese (V) or Baked Beans (V)
	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches	Variety of Sandwiches
Potatoes & Vegetables	Oven Roasted Potatoes Creamed Potatoes Sweetcorn/Diced Carrots Baked Beans	Oven Baked Potato Wedges Creamed Potatoes Cauliflower/Mixed Vegetables Spaghetti Hoops	Creamed Potatoes Oven Roasted Potatoes Garden Peas Sweetcorn	Oven Roasted Potatoes Creamed Potatoes Diced Carrots/Green Beans Spaghetti Hoops	Oven Baked Chips Creamed Potatoes Garden Peas Baked Beans
	Syrup Roly Poly with Custard Sauce	Mandarin Orange Sponge with Custard Sauce	Creamy Rice Pudding with Jam Sauce	Feathered Sponge with Custard Sauce	Apple Crumble with Custard Sauce
Desserts	Cold Bar Melon Boat	Cold Bar Fresh Fruit Bowl	Cold Bar Grape & Strawberry Pots	Cold Bar Fresh Fruit Salad	Cold Bar Fresh Fruit Kebab

For allergen information please ask a member of the Catering Team

Salad bar available daily

Fresh juice, milk & water served daily

Daily additional choice: Homemade biscuit & yoghurt

