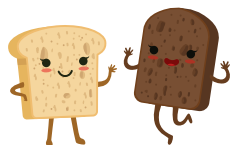


Bread served  
with every  
meal



If your child has an allergy or special dietary requirements, please inform the school and our catering team so we can discuss their needs.

 Please note, we are unable to guarantee a completely food allergen free environment as foods containing allergens are used in our kitchens.

All main meals are served with vegetables or salad.

Our menus comply with Government School Food Standards.

	WEEK 1	WEEK 2	WEEK 3
	Served w/c 12th April, 3rd & 24th May, 21st June, 12th July	Served w/c 19th April, 10th May, 7th & 28th June, 19th July	Served w/c 26th April, 17th May, 14th June, 5th July
Monday	<p><input checked="" type="checkbox"/> Cheese &amp; Tomato Pizza with Diced Potatoes</p> <p>Peaches &amp; Ice Cream Fresh Fruit or Fruit Yoghurt</p>	<p>Minced Beef Enchiladas</p> <p>Fresh Fruit or Fruit Yoghurt</p>	<p>Chicken Korma &amp; Rice</p> <p>Fresh Fruit or Fruit Yoghurt</p>
Tuesday	<p>Tuna &amp; Sweetcorn Pasta Bake</p> <p>Fresh Fruit or Fruit Yoghurt</p>	<p><input checked="" type="checkbox"/> Sweet Lentil &amp; Veg Curry &amp; Rice</p> <p>Chocolate Crunch with ¼ Orange Fresh Fruit or Fruit Yoghurt</p>	<p>Sausages &amp; Onion Gravy with Creamy Mash</p> <p>Crunchy Apple Crumble with Ice Cream Fresh Fruit or Fruit Yoghurt</p>
Wednesday	<p>Pork &amp; Apple Plait with Gravy and 1/2 Jacket Potato</p> <p>Cheese &amp; Crackers with Apple Fresh Fruit or Fruit Yoghurt</p>	<p>Roast Chicken with Sage &amp; Onion Stuffing &amp; Gravy with Creamy Mashed Potatoes</p> <p>Fresh Fruit or Fruit Yoghurt</p>	<p>Minced Beef &amp; Yorkshire Pudding with Roast Potatoes &amp; Gravy</p> <p>Fresh Fruit or Fruit Yoghurt</p>
Thursday	<p>Beef Lasagne</p> <p>Fruity Gingerbread &amp; Custard Fresh Fruit or Fruit Yoghurt</p>	<p>Pork Meatballs in Tomato Sauce &amp; Pasta</p> <p>Raspberry Bun &amp; Cheese Fresh Fruit or Fruit Yoghurt</p>	<p>Creamy Chicken &amp; Broccoli Pasta</p> <p>Krispie Cereal Bar Fresh Fruit or Fruit Yoghurt</p>
Friday	<p> Harry Ramsdens Battered Fish and Chipped Potatoes</p> <p>Date &amp; Oat Squares Fresh Fruit or Fruit Yoghurt</p>	<p>Crunchy Breaded Fish and Potato Wedges</p> <p>Marble Berry Sponge &amp; Chocolate Sauce Fresh Fruit or Fruit Yoghurt</p>	<p>Fish Fingers and Chipped Potatoes</p> <p>Banana Brownie Fresh Fruit or Fruit Yoghurt</p>



This recognises that:

- Our Menus are designed to make the best use of Seasonal Ingredients
- Our Eggs are always Free Range Eggs
- We serve more of the good stuff - our meals are free from undesirable additives, colouring and sweeteners



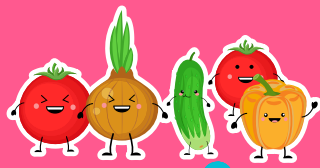
Larger schools offer a range of deli style options all available with a range of delicious fillings:

Jacket potatoes  
Sandwiches  
Salads

= Vegetarian. All main meals are served with vegetables or salad.

# Upcoming events

Check with your school to see what's on offer this term.



## Earth Day



22nd April 2021

Celebrating Food with a Low Carbon Footprint to help protect Earth.

## Bake Off Social Media Competition

June 2021

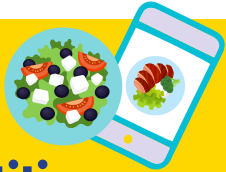


Who will be this year's Star Baker?

Needs to be a sweet treat containing fruits or vegetables. *Local Small Business Baker Tor from Tor Bakes Cakes will be judging!*

## Social Media Competition

April 2021



Design your own School Main Meal

April Winners will get their meal published on the Primary Menus for Autumn/Winter 2021!

## Sports Day



Go for gold with our winning dishes!

## 20th May 2021 Fakeaway Day



Try something new and exciting with us on Fakeaway Day!

## Seaside Special

15th July 2021



15th July 2021 – No catch to delicious and good quality food! Reminding us of a classic English seaside day out!

## A Royal Celebration!

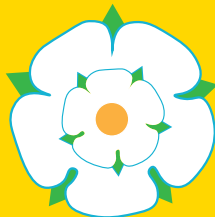
11th June 2021



Royally celebrate tasty food and good company, set to be the most Royal affair of the year!

## Yorkshire Rose Social Media Activity

July 2021



Send us your Yorkshire Roses, drawn or created it's up to you!

# Lemon Drizzle Scones

(Makes 12 Large)



<b>For the Base</b>	300g Self Raising Flour	300g Wholemeal Self Raising Flour	2 tsp Baking Powder	150g Marg	150g Sugar	300ml Semi-Skimmed Milk	60g Sultanas
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**For the drizzle -** 100g Icing Sugar. Lemon juice from one of the lemons.

### Method

1. Pre-heat the oven to 180c/ Gas mark 4.
2. Place the flour, baking powder and marg into a bowl & rub together until the mix resembles breadcrumbs.
3. Mix in the sugar, sultanas and the lemon zest.
4. Gradually add the milk, until it forms a smooth dough.
5. Tip on to a floured surface and knead for 1-2 mins. Roll out to the required thickness (about 1 ½ to 2cm).
6. Then with a pastry cutter stamp out the circles and place on a greased baking tray. Bake for 15 mins or until golden, cool on a wire rack.
7. Make the lemon drizzle icing by placing the lemon juice in a bowl with 2 tsp of the icing sugar – then dip the top of each scone into the mixture.
8. Next mix in the remaining icing sugar, and drizzle over each scone.

## Fibre is an Important Nutrient

It's important to get fibre from a variety of sources, as eating too much of one type of food doesn't provide you with a healthy, balanced diet. Fibre also makes us feel fuller, can help digestion, and prevent constipation.



Plus there are lots of tasty foods that are high in fibre!

To find out more please visit **NHS Live Well, Eat Well** to find out more about a healthy and balanced diet.