FISHERGATE SPRING MENU 2025

		MONDAY (MEAT FREE)	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	OPTION 1 (MEAT/FISH)	Cheese & Tomato Pizza with Roasted New Potatoes (VEG)	Pasta Bolognese with Garlic Bread	Sausages with Mashed Potatoes & Yorkshire Pudding	Mild Chicken Tikka Masala with Rice	Fish Fingers or Salmon Fingers with Chips & Ketchup
WC 3rd Feb 2025 WC 24th Feb 2025 WC 10th Mar 2025	OPTION 2 (VEG/VG)	Veggie Burger In a Bun with Roasted New Potatoes (VEG)	Vegan Pasta Bolognese with Garlic Bread (VG)	Veggie Sausages with Mashed Potatoes & Yorkshire Pudding (VEG)	Vegetable Fajita with Rice (VG)	Cheese Baguette with Chips & Ketchup (VEG)
WC 24th Mar 2025	OPTION 3 (JP)	Baked Potato with Choice of Filling	Baked Potato with Choice of Filling	Baked Potato with Choice of Filling	Baked Potato with Choice of Filling	Baked Potato with Choice of Filling
	DESSERT	Apple Crumble with Ice Cream	Iced Sprinkle Sponge Cake	Berry Mousse	Jelly with Fruit	Vanilla Shorty
WEEK TWO	OPTION 1 (MEAT/FISH)	Macaroni Cheese (VEG)	Greek Chicken Pitta with Rice	Roast Gammon with Mashed Potatoes & Yorkshire Pudding	Beef Lasagne with Garlic Bread	Fish Fingers with Chips & Ketchup
WC 10th Feb 2025 WC 3rd Mar 2025	OPTION 2 (VEG/VG))	Vegan Sausage Roll with New Potatoes (VG)	Greek Quorn Pitta with Rice (VEG)	Creamy Vegetable Pie with Mashed Potatoes (VEG)	Vegetable Lasagne with Garlic Bread (VEG)	Quorn Nuggets with Chips & Ketchup (VG)
WC 17th Mar 2025 WC 31st Mar 2025	OPTION 3 (JP)	Baked Potato with Choice of Filling	Baked Potato with Choice of Filling	Baked Potato with Choice of Filling	Baked Potato with Choice of Filling	Baked Potato with Choice of Filling
	DESSERT	Chocolate Cookie	Lemon Drizzle Cake	Rice Pudding with Berry Compote	Peach Crumble with Cream	Ice Cream with Fruit

AVAILABLE DAILY

- Seasonal Vegetables of the Day
- Salad Bar
- Seasonal Fresh Fruit
- Freshly Baked Bread

ALLERGY INFORMATION

If you would like to know about particular allergens in foods please ask a member of the catering team for info. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary info to cater for your child's needs.

We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchen it is not possible to completely remove the risk of allergen cross contact.

MENU KEY - VEG = Vegetarian VG = Vegan JP = Jacket Potato