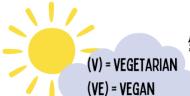
SCHOOL: Moortown Primary

LUNCHTIME MENU





Week 1

W/C 02/09/24, 23/09/24, 14/10/24, 11/11/24, 02/12/24, 06/01/25, 27/01/25

Menus are subject to availability

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Vegetable Curry Rice (ve)	Beef Cottage Pie	Chicken Tortilla Pizza Jacket Wedges	Roast Chicken Yorkshire Pudding Mashed and Roast Potatoes	Battered Fish Chips
Vegetarian Burger in a Bun Jacket Wedges (ve)	Vegetable Pasta Bake (v)	Vegetarian Pasta Bolognese (ve)	Vegetarian Sausage Yorkshire Pudding Mashed and Roast Potatoes (v)	Quorn Dippers Chips (ve)
Jacket Potato Cheddar Cheese (v)	Jacket Potato Tuna Mayonnaise	Jacket Potato Cheese (v)		Jacket Potato Baked Beans (v)
Apple Flapjack	Peach Melba Jelly	Chocolate Brownie Fresh Fruit Wedges	Seasonal Fruit Crumble Custard	Fun Fruit Friday

This menu has been agreed in consultation with School.











WE PRODUCE OUR FOOD, FRESH EVERY DAY IN KITCHENS WHERE ALLERGENS ARE HANDLES BY OUR
STAFF. WHILE WE TAKE EXTREME CAUTION TO MINIMISE THE RISK OF CROSS CONTAMINATION AND MEALS
ARE PRODUCED WITH THE UTMOST CARE AND ATTENTION, WE CANNOT LEGALLY GUARANTEE MEALS WILL
BE ALLERGEN-FREE EVEN AFTER ALLERGEN-INGREDIENTS HAVE BEEN REMOVED FROM OUR RECIPES.

CATERING LEEDS WILL NOT INTENTIONALLY USE ANY TREE-NUTS, PEANUTS OR SESAME, OR ANY
PRODUCT CONTAINING NUTS/SESAME AS AN INGREDIENT WITHIN OUR FOOD OFFER. INGREDIENTS OR

SCHOOL: Moortown Primary

LUNCHTIME MENU

(V) = VEGETARIAN (VE) = VEGAN

Menus are subject to availability

Week 2 W/C 09/09/24, 30/09/24, 21/10/24, 18/11/24, 09/12/24, 13/01/25, 03/02/25

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY

Vegetarian Pizza Baby Baked Potatoes (v)	Pork Meatballs with Gravy Mashed Potatoes	Chicken Curry Rice	Roast Beef Yorkshire Pudding Mashed and Roast Potatoes	Crispy Salmon Bites with Lemon Mayonnaise Dip Chips
BBQ Quorn Wrap Baby Baked Potatoes (v)	Roasted Vegetable Mac and Cheese (v)	Veggieball Sub Jacket Wedges (v)	Vegetarian Sausage Yorkshire Pudding Mashed and Roast Potatoes (v)	Vegetarian All Day Breakfast (v)
Jacket Potato Cheddar Cheese (v)	Jacket Potato Cheese and Crunchy Slaw (v)	Jacket Potato Tuna Mayonnaise		Jacket Potato Baked Beans (v)
Orange Sponge Chocolate Custard	Ice Cream Sliced Peaches	Cinnamon Swirl	Fruit of the Forest Jelly	Fun Fruit Friday

This menu has been agreed in consultation with School.



Red Tractor Standards







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SCHOOL: Moortown Primary

LUNCHTIME MENU

(V) = VEGETARIAN (VE) = VEGAN



Week 3 W/C 16/09/24, 07/10/24, 04/11/24, 25/11/24, 16/12/24, 20/01/25, 10/02/25

Menus are subject to availability

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Margherita Pizza Baby Baked Potatoes	Crispy Chicken Nuggets BBQ Dip Baby Baked Potatoes	Beef Pasta Bolognese	Pork Sausage Yorkshire Pudding Mashed and Roast Potatoes	Fish Fingers Chips
Veggie Sausage Hot Dog Baby Baked Potatoes (ve)	Vegetable Casserole (v)	Omelette Jacket Wedges (v)	Vegetarian Sausage Yorkshire Pudding Mashed and Roast Potatoes (v)	Cheese and Tomato Pastry Pinwheel Chips (v)
Jacket Potato Tuna Mayonnaise	Jacket Potato Cheese (v)	Jacket Potato Tuna Mayonnaise		Jacket Potato Baked Beans (v)
Strawberry Mousse and Homemade Strawberry Sauce	Chocolate Ice Cream Pears	Sprinkle Sponge with Custard	Chocolate Crispy Slice Fresh Fruit Wedges	Fun Fruit Friday

This menu has been agreed in consultation with School.

Yoghurt and fresh fruit available daily

Red Tractor Standards







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ITEMS DECLADED. AS "MAY CONTAIN NUTS" ARE ALSO FXCLUDED FROM OUR MENTS.