<mark>20</mark>23/2024



Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	
speciality	Breaded Chicken Katsu Curry	Macaroni Cheese With Garlic Bread	Hand carved Roast Beef with Yorkshire Pudding	Homemade Quiche	Chipped Shop Battered Fish	
Vegetarian meal	Creamy Spinach and Mushroom Bake	Vegetable Kiev	Broccoli Mushroom Pasta bake	Vegetable kebab's	Red Pepp <mark>er</mark> and Brie Tart	
Potato/ rice Vegetable	Boiled rice Seasonal Vegetables	Seasonal Vegetables	Roast potatoes Seasonal Vegetables	Buttered Potatoes Seasonal Vegetables	Chipped potatoes Seasonal Vegetables	
Mix & match pasta, rice jacket bar	Mix & match pasta, rice and jacket potato bar see separate menu					
Filled Bread selection	At least 2 x vegetarian 2 x meat /fish per day					
pudding of the Day	Fruit Crumble with custard	Syrup Sponge With Custard	Chocolate Sponge	Daily dessert	Ice Cream	
Cold desserts	A range of daily cold desserts including fresh fruit, fruit shakers ,jelly & Tray Bakes					
Beverages	A range of juices, milk drinks and Water Based Drinks					

2023/2024

KINGS ACADEMY

week 2

	Monday	Tuesday	Wednesday	Thursday	Friday	
Speciality	Breaded Chicken Tikka	Meatball in a Rich Tomato Sauce with Garlic Bread	Giant Yorkshire Pudding with Sausages	Traditional Chicken & Vegetable Pie	Oven Baked Breaded Fishcakes	
Vegetarian meal	Stuffed Beef Tomatoes	Macaroni Cheese	Mixed bean and Pepper Pancakes	Mushroom with goat's cheese frittata	Vegetable stir fry with egg rice	
Vegetable/ potatoes	Seasonal vegetables Boiled rice	Seasonal vegetable	Seasonal vegetables Roast Potatoes	Seasonal vegetables Spicy Baby Wedges	Seasonal Vegetable Chipped Potatoes	
Pasta bar	Mix & match pasta, rice and jacket potato bar see separate menu					
Filled rolls sandwiches	At least 2 x vegetarian 2 x meat /fish per day					
pudding of the Day	Apple Crumble	Chocolate Chip Spon with Custa	ge Pudding	e Daily Dessert	Ice Cream	
Cold desserts	A range of daily cold desserts including fresh fruit, fruit shake <mark>rs ,jelly &</mark> Tray Bakes					
Beverages	A range of juices, milk drinks and Water Based Drinks.					

<mark>20</mark>23-2024

.



Week 3					
	Monday	Tuesday	Wednesday	Thursday	Friday
speciality	Sweet and Sour Breaded Chicken Breast	Traditional Beef Lasagne Garlic Bread	Hand Carved Roast Pork with Apple Sauce	Traditional Cheese & Onion Pie	Chip Shop Battered fish
Vegetarian meal	Cauliflower and Broccoli Bake	Spanish Omelette	Vegetable cannelloni	Pasta Margherita	Vegeta <mark>ble</mark> Fajitas
Potato/ Rice vegetables	Rice Seasonal Vegetable	Seasonal Vegetable	Roast Potatoes Seasonal vegetables	Creamed Potato Seasonal vegetable	Chipped potatoes Seasonal Vegetables
mix & match pasta jacket & rice bar	Mix & match pasta, rice and jacket potato bar see separate menu				
Filled rolls/ sandwiches	At least 2 x vegetarian 2 x meat /fish per day				
pudding of the Day	Oatie Apple & Sultana Crumble	Syrup Sponge with Custard	Chocolate Sponge with Chocolate sauce	Daily Dessert	Ice Cream
Cold desserts	A range of daily cold desserts including fresh fruit, fruit shakers ,jelly, and Tray Bakes				
Beverages	A range of juices, milk drinks and water-based drinks				

<mark>202</mark>2/2023

KINGS ACADEMY

	Monday				
Week 4	Monday	Tuesday	Wednesday	Thursday	Friday
speciality	Breaded Chicken Margherita	Carbonara with Garlic Bread	Hand Carved Roast Turkey with Cranberry Sauce	Traditional Steak Pie	Oven Baked Breaded Fishfingers
Vegetarian meal		Vegetable Lasagne with Garlic Bread	Cheese and Roast Onion Pasty	Veggie Cottage pie	Halloumi Burger
Potato/ Rice vegetables	Boiled Rice Seasonal vegetable	Seasonal vegetable	Roast Potatoes Seasonal vegetables	Creamed Potato Seasonal Vegetable	Chipped potatoes Seasonal vegetables
mix & match pasta jacket & rice bar	Mix & match pasta, rice and jacket potato bar see separate menu				
Filled rolls/ sandwiches	At least 2 x vegetarian 2 x meat /fish per day				
of the Day	Fruit Crumble with Custard	Chocolate Sponge with Chocolate Sauce	Sticky Toffee Pudding	Rollie Poly Pudding with Custard	Ice Cream
Cold desserts	A range of daily cold desserts including fresh fruit, fruit shakers, jelly & Tray Bakes.				
Beverages	A range of juices, milk drinks and Water Based Drinks.				