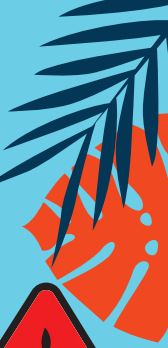


# BRINDISHE LEE

SUMMER 2022

## WEEK 1

18/04, 09/05, 06/06,  
27/06, 18/07



### Option 1

Cheese and Tomato  
Pizza served with Potato  
Wedges

### Tuesday.

Organic Beef Lasagne

### Wednesday.

Sausage Plait served with  
New Potatoes

### Thursday.

Sticky Hoisin Chicken  
served with Noodles

### Friday.

Gluten Free Breaded Fish  
served with Chips

### Option 2 V Vegetarian

Rainbow Pizza served  
with Potato Wedges

Vegetable Lasagne

Vegetarian Sausage  
served with Apple Sauce  
and New Potatoes (Ve)

Chinese Vegetable  
Noodles with Edamame  
Beans

Vegetable Nuggets  
served with  
Chips (Ve)

### Option 3

Three Bean Pasta (Ve)

Build your own Bap or  
Baguette. Choose from  
Cheese, Tuna Mayonnaise,  
Egg Mayonnaise or Roasted  
Vegetables and  
Hummus (Ve)

Tomato and Basil Pasta (Ve)

Build your own Bap or  
Baguette. Choose from  
Cheese, Tuna Mayonnaise,  
Egg Mayonnaise or Roasted  
Vegetables and  
Hummus (Ve)

Jacket Potato served with  
Cheese, Baked Beans  
(Ve), Tuna Mayonnaise or  
Coleslaw

### Vegetables

Sweetcorn  
Broccoli

Medley of Vegetables

Carrots  
Cabbage

Cauliflower  
Green Beans

Baked Beans  
Garden Peas

### Dessert

Fruit Slushy (Ve)

Summer Fruits Sponge

Fruit Salad (Ve)

Chocolate Shortbread  
Finger (Ve)

Chocolate Slice

## WEEK 2

25/04, 16/05,  
13/06, 04/07

### Option 1

Crunchy Topped  
Macaroni Cheese

### Tuesday.

BBQ Chicken Burger with  
Herby  
Diced Potatoes

### Wednesday.

Roast Turkey served with  
Roast Potatoes, Stuffing  
and Gravy

### Thursday.

Organic Beef Chilli Con  
Carne served with  
Steamed Rice

### Friday.

Fish Fingers or Salmon  
Fish Fingers  
served with Chips

### Option 2 V Vegetarian

Sweet Potato, Spinach  
and Lentil Curry served  
with Steamed Rice (Ve)

Falafel Burger with  
Mango Chutney  
and Herby Diced  
Potatoes

Potato and Spinach  
Frittata served with Roast  
Potatoes

Veggie Chilli served with  
Steamed Rice (Ve)

Cheese and Tomato  
Wheel served with Chips

### Option 3

Roasted Vegetable  
Pasta (Ve)

Build your own Bap or  
Baguette. Choose from  
Cheese, Tuna Mayonnaise,  
Egg Mayonnaise or Roasted  
Vegetables and  
Hummus (Ve)

Neapolitan Pasta (Ve)

Build your own Bap or  
Baguette. Choose from  
Cheese, Tuna Mayonnaise,  
Egg Mayonnaise or Roasted  
Vegetables and  
Hummus (Ve)

Jacket Potato served with  
Cheese, Baked Beans  
(Ve), Tuna Mayonnaise or  
Coleslaw

### Vegetables

Green Beans  
Carrots

Broccoli  
Sweetcorn

Garden Peas  
Cabbage

Carrots  
Sweetcorn

Baked Beans  
Garden Peas

### Dessert

Fruit Slushy (Ve)

Apple Crunch (Ve)

Sugar Free Vanilla Cookie

Toffee and Banana  
Sponge

Strawberry Ice Cream

## WEEK 3

02/05, 23/05,  
20/06, 11/07

### Option 1

Tomato and  
Mascarpone Pasta

### Tuesday.

Cajun Chicken Pizza  
served with Potato  
Wedges

### Wednesday.

Chicken Sausage  
served with Mashed New  
Potatoes and Gravy

### Thursday.

Minced Organic Beef and  
Pasta Bake with a  
Cheesy Topping

### Friday.

Gluten Free Breaded Fish  
served with Chips

### Option 2 V Vegetarian

Spicy Vegetable Rice (Ve)

Cheese and Tomato  
Pizza served with Potato  
Wedges

Vegetarian Sausage (Ve)  
served with Mashed New  
Potatoes and Gravy

Veggie Mince and Pasta  
Bake with a  
Cheesy Topping

Vegetable Nuggets  
served with  
Chips (Ve)

### Option 3

Pesto Pasta (Ve)

Build your own Bap or  
Baguette. Choose from  
Cheese, Tuna Mayonnaise,  
Egg Mayonnaise or Roasted  
Vegetables and  
Hummus (Ve)

Macaroni Cheese

Build your own Bap or  
Baguette. Choose from  
Cheese, Tuna Mayonnaise,  
Egg Mayonnaise or Roasted  
Vegetables and  
Hummus (Ve)

Jacket Potato served with  
Cheese, Baked Beans  
(Ve), Tuna Mayonnaise or  
Coleslaw

### Vegetables

Cauliflower  
Garden Peas

Carrots  
Sweetcorn

Garden Peas  
Cabbage

Medley of Vegetables

Baked Beans  
Garden Peas

### Dessert

Fruit Slushy (Ve)

Orange Jelly with  
Mandarins (Ve)

Fruit Salad (Ve)

Flapjack (Ve)

Ice Lolly (Ve)



**SUGAR  
SHERIFF**



FRESHLY BAKED BREAD, SALAD BAR, YOGHURT AND FRESH FRUIT ARE AVAILABLE DAILY  
WE ALWAYS MEET THE GOVERNMENT FOOD BASED STANDARD FOR SCHOOL LUNCHES. ALL OF OUR MEALS ARE FRESHLY PREPARED ON SITE BY OUR TEAM TO ENSURE THERE ARE NO UNDESIRABLE ADDITIVES. MANY OF OUR DISHES CONTAIN HIDDEN VEGETABLES TO INCREASE VEGETABLE INTAKE. WE ARE CONTINUOUSLY WORKING TO REDUCE THE AMOUNT OF REFINED SUGAR IN OUR MENUS.

THIS MENU SUPPORTS:

