Week One

(16th Apr, 7th May, 4th, 25th Jun, 16th Jul)

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| --- | --- |
| Monday | SausagesChipped PotatoesCrusty Bread\*\*\*Arctic Roll and MandarinsFresh Fruit |
| Tuesday | Chicken KormaRice Pitta Bread\*\*\*Oat Cookie, Cheese, AppleFresh Fruit |
| Wednesday | LasagneGreen beans, carrotsGarlic Bread\*\*\*Eves Pudding and CustardFresh Fruit |
| Thursday | Chicken FajitasPotato Wedges\*\*\*Chocolate cornflake pudding with banana.Fresh Fruit |
| Friday | Breaded Salmon FilletBroccoli, CarrotsNew PotatoesCrusty Bread\*\*\*Fresh Medley of Melon and PineappleFresh Fruit |

Week Two

(23rd Apr, 14th May, 11th June, 2nd July)

|  |  |
| --- | --- |
| Monday | Organic Meatballs, PastaBroccoli, SweetcornWholemeal Bread\*\*\*Apple Crumble and CustardFresh Fruit |
| Tuesday | Margarita PizzaVegetable SticksSauté Potatoes\*\*\*Chocolate Orange FlapjackFresh Fruit |
| Wednesday | Roast Chicken, Gravy, MashPeas, CauliflowerCrusty Bread\*\*\*Lemon Drizzle CakeFresh Fruit |
| Thursday | Minced Beef and Yorkshire Pudding, New PotatoesCabbage, CarrotsPitta Bread\*\*\*Chocolate Cake and Chocolate SauceFresh Fruit |
| Friday | Fish FingersPeas, SweetcornSeed Bread\*\*\*Custard Cookie, ¼ OrangeFresh Fruit |

Week Three

(30th Apr, 21st May, 18th June, 9th July)

|  |  |
| --- | --- |
| Monday | Macaroni CheeseBroccoli, CarrotsPoppy Seed Bread\*\*\*Shortbread and YoghurtFresh Fruit |
| Tuesday | Honey Glazed Chicken, RiceVegetable SticksWholemeal Bread\*\*\*Sponge and CustardFresh Fruit |
| Wednesday | Minced Beef CrumbleGreen Beans, SweetcornRoast PotatoesPumpkin Seed Bread\*\*\*Fresh Fruit Salad and Ice CreamFresh Fruit |
| Thursday | Turkey and Sweetcorn PieNew PotatoesCauliflower, CarrotsWholemeal Bread\*\*\*Peach Melba SquaresFresh Fruit |
| Friday | Battered Fish, ChipsPeas, CarrotsCrusty Bread\*\*\*Chocolate Krispie, ¼ Orange |

**Sheriff Hutton Primary School**

Summer Menu 2018



This term we are running a three week menu.

The school’s ‘Food Council’ helped to design our final menu alongside the catering staff and in line with North Yorkshire’s recommendations.

We will continue to offer a ‘cold option’ throughout the summer term – this includes a choice of sandwiches, pasta salad or cous cous, lettuce and vegetable sticks (carrot, cucumber, pepper etc). The dessert is as listed on the following menu.

**School Meals in North Yorkshire**

Children and young people in North Yorkshire can be confident that they are enjoying the best of British when they sit down to enjoy a school lunch provided by North Yorkshire County Council’s school meal service, Facilities Management - Catering.

 All food suppliers are based in the Yorkshire region with the majority being family owned businesses. Only fresh meat and poultry is used in school lunches most of which is sourced from within the county boundary.

Half of all fruit and vegetables are sourced from the north of England and all the eggs we use are free range. They are sourced in the Yorkshire region and have received a “Good Egg Award” for our free range egg policy from the animal welfare charity Compassion in World Farming.

We use a range of fair trade products including sugar, coffee and cocoa. Gluten free items are also stocked including sausages, pasta, flour and bread and we are now using organic pasta as well.

All food served in our schools is freshly prepared from scratch every day.

**CONTACT US**

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Visit:

[www.northyorks.gov.uk](http://www.northyorks.gov.uk)

or

[www.myschoollunch.co.uk/northyorks](http://www.myschoollunch.co.uk/northyorks)



**Special Dietary Requirements**

If your child has any special dietary requirements please inform the school and our catering team will happily discuss their needs.