Week One

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

|  |  |
| --- | --- |
| Monday | Sausages  Chipped Potatoes  Crusty Bread  \*\*\*  Arctic Roll and Mandarins  Fresh Fruit |
| Tuesday | Chicken Korma  Rice  Pitta Bread  \*\*\*  Oat Cookie, Cheese, Apple  Fresh Fruit |
| Wednesday | Lasagne  Green beans, carrots  Garlic Bread  \*\*\*  Eves Pudding and Custard  Fresh Fruit |
| Thursday | Chicken Fajitas  Potato Wedges  \*\*\*  Chocolate cornflake pudding with banana.  Fresh Fruit |
| Friday | Breaded Salmon Fillet  Broccoli, Carrots  New Potatoes  Crusty Bread  \*\*\*  Fresh Medley of Melon and Pineapple  Fresh Fruit |

Week Two

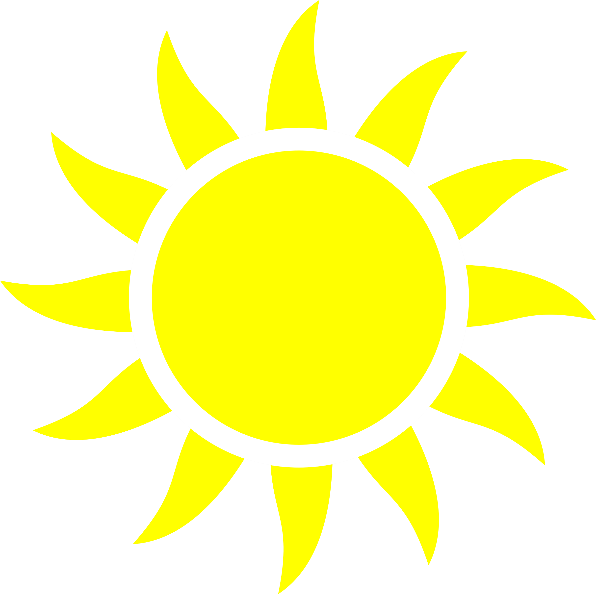
(23rd Apr, 14th May, 11th June, 2nd July)

|  |  |
| --- | --- |
| Monday | Organic Meatballs, Pasta  Broccoli, Sweetcorn  Wholemeal Bread  \*\*\*  Apple Crumble and Custard  Fresh Fruit |
| Tuesday | Margarita Pizza  Vegetable Sticks  Sauté Potatoes  \*\*\*  Chocolate Orange Flapjack  Fresh Fruit |
| Wednesday | Roast Chicken, Gravy, Mash  Peas, Cauliflower  Crusty Bread  \*\*\*  Lemon Drizzle Cake  Fresh Fruit |
| Thursday | Minced Beef and Yorkshire Pudding, New Potatoes  Cabbage, Carrots  Pitta Bread  \*\*\*  Chocolate Cake and Chocolate Sauce  Fresh Fruit |
| Friday | Fish Fingers  Peas, Sweetcorn  Seed Bread  \*\*\*  Custard Cookie, ¼ Orange  Fresh Fruit |

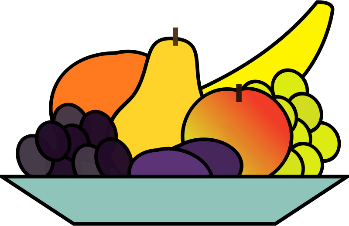
Week Three

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

|  |  |
| --- | --- |
| Monday | Macaroni Cheese  Broccoli, Carrots  Poppy Seed Bread  \*\*\*  Shortbread and Yoghurt  Fresh Fruit |
| Tuesday | Honey Glazed Chicken, Rice  Vegetable Sticks  Wholemeal Bread  \*\*\*  Sponge and Custard  Fresh Fruit |
| Wednesday | Minced Beef Crumble  Green Beans, Sweetcorn  Roast Potatoes  Pumpkin Seed Bread  \*\*\*  Fresh Fruit Salad and Ice Cream  Fresh Fruit |
| Thursday | Turkey and Sweetcorn Pie  New Potatoes  Cauliflower, Carrots  Wholemeal Bread  \*\*\*  Peach Melba Squares  Fresh Fruit |
| Friday | Battered Fish, Chips  Peas, Carrots  Crusty 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.

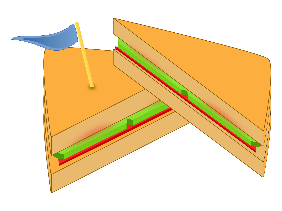
**School Meals in North Yorkshire**

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**

June Taylor, Facilities Management - Catering

County Hall, Northallerton, North Yorkshire,

DL7 8AE.

Tel: 01609 536889

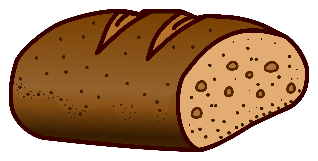
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[www.northyorks.gov.uk](http://www.northyorks.gov.uk)

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.