



Spring Term Menu



Putteridge Primary Pantry

Week 1 Menu <i>WC: Tuesday 7th Jan, 27th Jan, Tuesday 25th Feb, 17th March,</i>	Monday	Tuesday	Wednesday	Thursday	Friday
Red Menu	Omega 3 fish fingers <i>(fish/gluten)</i>	Chicken curry	Beef burger in bun <i>(gluten)</i>	Pork sausage rolls <i>(gluten/dairy/sulphur dioxide/soya)</i>	KS1 Fish Dippers KS2 Fish Squares <i>(gluten/fish)</i>
Green Menu	Vegan fingers <i>(gluten)</i>	Quorn curry <i>(eggs)</i>	Quorn burger in bun <i>(gluten/dairy/eggs)</i>	Cheese Flan <i>(gluten/dairy/eggs/mustard)</i>	Home-made cheese pizza <i>(gluten/eggs/dairy/soya)</i>
Yellow Menu	Jacket potato with baked beans	Tuna pasta pot <i>(fish/gluten)</i>	Jacket potato with cheese <i>(dairy)</i>	Tuna mayo wrap <i>(fish/gluten)</i>	Jacket potato with baked beans and cheese <i>(dairy)</i>
Starchy food Also provided - bread choice each day of the week <i>(soya/dairy/gluten)</i>	Herby diced potatoes <i>(sulphur dioxide celery/dairy)</i>	Savoury rice	Hash browns <i>(gluten/dairy)</i>	Baked potato wedges	Chips Pasta <i>(gluten)</i>
Vegetables Daily Salad bowl	Baked beans Sweetcorn	Carrots Peas	Corn on the cob Baked beans	Peas Carrots	Sweetcorn Baked beans
Dessert	Ice cream pots <i>(dairy)</i> Organic yoghurt <i>(dairy)</i> Fresh fruit	Iced sponge <i>(gluten/eggs/dairy)</i> Organic yoghurt <i>(dairy)</i> Fresh fruit	Cherry cookie <i>(gluten/dairy/eggs/soya)</i> Organic yoghurt <i>(dairy)</i> Fresh fruit	Pancakes with fruit <i>(gluten/dairy/eggs)</i> Organic yoghurt <i>(dairy)</i> Fresh fruit	KS1 Rocket lollies KS2 Double lollies Organic yoghurt <i>(dairy)</i> Fresh fruit

Our meals are prepared daily by our dedicated kitchen team. All meat is farm assured and meets welfare standards. We use locally sourced foods products and suppliers where possible, (subject to availability). We use free range eggs on a daily basis. Putteridge Primary Pantry is a 'not for profit' School Company run by the school.



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Week 2 Menu <i>WC:</i> 13 th Jan, 3 rd Feb, 3 rd March, 24 th March	Monday	Tuesday	Wednesday	Thursday	Friday
Red Menu	Battered chicken fillet (gluten/celery/soya/mustard/dairy)	Beef meatballs	Roast beef with gravy and Yorkshire pudding (gluten/dairy/eggs)	Chicken pie with gravy (gluten/dairy/eggs)	KS1 Fish Dippers KS2 Fish Squares (gluten/fish)
Green Menu	Breaded Quorn steak (eggs/dairy/gluten)	Macaroni cheese (gluten/mustard/dairy)	Quorn roast with gravy and Yorkshire pudding (gluten/dairy/eggs)	Cheese pin wheels (gluten/dairy/mustard)	Home-made cheese pizza (gluten/eggs/dairy/soya)
Yellow Menu	Jacket potato with cheese (dairy)	Tuna mayo wrap (fish/gluten)	Jacket potato with baked beans	Jacket potato with tuna mayo (fish)	Jacket potato with baked beans and cheese (dairy)
Starchy food Also provided - bread choice each day of the week (soya/dairy/gluten)	Potato croquettes (gluten/dairy/sulphur dioxide)	Pasta Garlic bread (gluten)	Roast potatoes	New potatoes	Chips Pasta (gluten)
Vegetables Daily Salad bowl	Baked beans Sweetcorn	Carrots Peas	Broccoli Cauliflower	Green beans Mixed vegetables	Sweetcorn Baked beans
Dessert	Frozen smoothie Organic yoghurt (dairy) Fresh fruit	Cornflake tart with custard (gluten/dairy) Organic yoghurt (dairy) Fresh fruit	Waffles with syrup (gluten/dairy/eggs/soya) Organic yoghurt (dairy) Fresh fruit	Jelly fruit and cream pots (dairy) Organic yoghurt (dairy) Fresh fruit	KS1 Rocket lollies KS2 Double lollies Organic yoghurt (dairy) Fresh fruit

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Week 3 Menu <i>WC:</i> 20 th Jan, 10 th Feb, 10 th March, 31 st March	Monday	Tuesday	Wednesday	Thursday	Friday
Red Menu	Chicken goujons (gluten/celery/soya/ mustard/dairy)	Fish cake (gluten/fish)	Roast chicken with gravy	Pork sausages with gravy (sulphur dioxide/gluten/soya)	KS1 Fish Dippers KS2 Fish Squares (gluten/fish)
Green Menu	Veggie bites (gluten/pea starch/pea protein)	Vegan sausage roll (gluten)	Roast Quorn with gravy (dairy/eggs)	Quorn sausages with gravy (gluten)	Home-made cheese pizza (gluten/eggs/dairy/ soya)
Yellow Menu	Jacket potato with baked beans	Jacket potato with tuna mayo (fish)	Cheese wrap (dairy/gluten)	Tuna pasta pot (fish/gluten)	Jacket potato with baked beans and cheese (dairy)
Starchy food Also provided - bread choice each day of the week (soya/dairy/gluten)	Potato croquettes (gluten/dairy/sulphur dioxide)	Herby diced potatoes (sulphur dioxide celery/dairy)	Roast potatoes	Mashed potatoes (dairy)	Chips Pasta (gluten)
Vegetables Daily Salad bowl	Corn on the cob Baked beans	Peas Mixed vegetables	Broccoli Cauliflower	Green beans Mixed vegetables	Sweetcorn Baked beans
Dessert	Chocolate ice-cream pot (dairy) Organic yoghurt (dairy) Fresh fruit	Chocolate and pear sponge with chocolate custard (gluten/dairy/eggs) Organic yoghurt (dairy) Fresh fruit	Strawberry whip with cream and sprinkles (dairy) Organic yoghurt (dairy) Fresh fruit	Chocolate sponge with chocolate sauce (gluten/dairy/eggs) Organic yoghurt (dairy) Fresh fruit	KS1 Rocket lollies KS2 Double lollies Organic yoghurt (dairy) Fresh fruit

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