

Your children at the heart of all we do

Kirklees School Meals Service Seasonal menus 2024/25



Spring / Summer Menus: April - July

week						
	MONDAY	Quorn Dippers served with Herb Potatoes and Peas & Sweetcorn	Cauliflower, Sweet Potato & Chickpea Curry served with Wholegrain Rice	Jacket Potato with Baked Beans & Cheese <i>served with</i> Seasonal Salad	Jam Shortcake served with Creamy Custard Homemade Flapjack Fresh Fruit Salad	
	TUESDAY	Mexican Chicken Fajitas <i>served with</i> Carnival Rice and Side Salad	Homemade Margherita Pizza <i>served with</i> Seasoned Wedges and Seasonal Salad	Pasta <i>served with</i> a Homemade Tomato & Basil Sauce with Homemade Garlic Bread	Fruit in Jelly Assorted Homemade Muffins Fresh Fruit Platter	
	WEDNESDAY	Roast of the Day served with Oven Roast and Creamed Potatoes and Seasonal Vegetables	Quorn Sausage <i>served with</i> Oven Roast and Creamed Potatoes and Seasonal Vegetables	Cheese & Tomato Panini served with Side Salad	Fruit Crumble served with Creamy Custard Reduced Sugar Desserts Mixed Fruit Yoghurts	
	THURSDAY	Homemade Sausage Roll <i>served with</i> Seasoned Wedges and Salad or Coleslaw	Cheese & Onion Roll served with Seasoned Wedges and Baked Beans	Jacket Potato with Tuna Mayonnaise & Coleslaw served with Seasonal Salad	Homemade Carrot Cake Assorted Ice Cream Fresh Fruit	
	FRIDAY	Oven Baked Fish Fingers <i>served with</i> Chips and Garden Peas	BBQ Vegetable & Bean Wrap <i>served with</i> Chips and Seasonal Salad	Tandoori Chicken Flatbread <i>served with</i> Chips and Raita Sauce	Chocolate Slab Cake Assorted Home Baking Fresh Fruit Salad	

Available daily: fresh bread, freshly prepared salad bar and drinking water

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2 MONDAY	Vegetable Ravolini served with a Homemade Tomato & Basil Sauce with Garlic Bread	Vegetable & Chickpea Tikka Curry <i>served with</i> Wholegrain Rice and Naan Bread	Cheese & Tomato Panini served with Seasonal Salad	Fruit Pie served with Creamy Custard Assorted Homemade Biscuits Fresh Fruit Platter
TUESDAY	Beef Burger in a Bun with Lettuce & Tomato <i>served with</i> Potato Wedges and Coleslaw	Homemade Falafel Burger in a Bun with Lettuce & Tomato served with Potato Wedges and Coleslaw	Jacket Potato with Baked Beans & Cheese served with Seasonal Salad	Homemade Ginger Cake with Fudge Topping Jelly & Ice Cream Fresh Fruit Salad
WEDNESDAY	Roast of the Day served with Oven Roast and Creamed Potatoes and Seasonal Vegetables	Seasoned Roast Quorn <i>served with</i> Oven Roast and Creamed Potatoes and Seasonal Vegetables	Salmon Fishcake served with Roast Potatoes and Seasonal Vegetables	Chunky Fruit Muffin Reduced Sugar Desserts Fruit Yoghurts
THURSDAY	Traditional Butter Chicken Curry <i>served with</i> Wholegrain Rice and Naan Bread	Macaroni Cheese served with Homemade Garlic Bread and Salad	Jacket Potato with Tuna Mayonnaise & Cheese served with Seasonal Salad	Chocolate Victoria Sponge served with Creamy Custard Assorted Mousse Fresh Fruit Platter
FRIDAY	Harry Ramsden's Battered Fish served with Chunky Chips and Garden Peas	Homemade Dhal <i>served with</i> Wholegrain Rice and Naan Bread	Cheese Sandwich served with Chunky Chips and Crudites	Chocolate Cornflake Bun Selection of Home Baking Fresh Fruit Salad

We hold the Food for life served here accreditation:

- At least 75% of dishes on the menu are freshly prepared
- We use local and seasonal produce
- All eggs are free range
- Meat is 'farm assured' as a minimum
- All fish comes from sustainable stocks
- No undesirable additives or artificial trans fats are used.



SEASONAL THEME DAYS

Please check with your school if they are taking part October 2024 - Census, Munch's travels November 2024 - National Roast Dinner Day December 2024 - Christmas Lunch January 2025 - Census April 2025 - Eid May 2025 - Census, Munch's travels

July 2025 - Summer Seaside theme

