

YOUR MENU

(v) = vegetarian

(ve) = vegan

FRIDAY

Fish Fingers with Chips

Vegetable Biryani (ve)

Jacket Potato with Cheese and Coleslaw (v)

Chocolate and Orange Cookie

Please note, whilst we make every effort to prevent cross contamination in our kitchens, we cannot guarantee that any food item is free from any specific allergen. We produce our food fresh every day in kitchens where allergens are handled by our staff and where utensils and equipment are used for multiple menu items.



**Kirkstall St
Stephens C of E
Primary**

Week 1

W/C - 04/09/23, 25/09/23,
16/10/23, 13/11/23, 04/12/23,
08/01/24, 29/01/24

MONDAY

Chicken Curry with Rice

Vegetarian Grill with Jacket
Wedges (ve)

Jacket Potato with Tuna

Shortbread Finger with
Fresh Fruit Wedges

Tuesday

Beef Cottage Pie

Super Five Vegetable Pasta
Bake with Crusty Bread (v)

Cheese Bap with Pasta
Salad (v)

Vanilla Ice Cream with
Homemade Strawberry
Sauce

**AVAILABLE DAILY
YOGHURTS
AND
Fresh Fruit**

MENUS ARE SUBJECT
TO AVAILABILITY



Wednesday

Tortilla Pizza with Jacket
Wedges (v)

Vegetarian Spaghetti
Bolognese (ve)

Jacket Potato with Baked
Beans (v)

Lemon Sponge with
Custard

RED TRACTOR STANDARDS



THURSDAY

Roast Gammon with
Yorkshire Pudding, Mashed
and Roast Potatoes

Vegetarian Sausage with
Yorkshire Pudding, Mashed
and Roast Potatoes (v)

Hot Roast Filled Bap with
Roast Potatoes

Cheese and Crackers with
Apple Wedges



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**Kirkstall St
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Week 2

W/C - 11/09/23, 02/10/23,
23/10/23, 20/11/23,
11/12/23, 15/01/24,
05/02/24

MONDAY

Cheese and Onion Slice
with Jacket Wedges (v)

Vegetarian Pasta
Bolognese (ve)

Loaded Vegetarian
Bolognese Jacket Wedges
(v)

Ice Cream with Fresh Fruit
Salad

Tuesday

Chicken Pie with Mashed
Potato

Vegetarian Sausage with
Mashed Potato (v)

Cheese Bap with Herby
Diced Potatoes (v)

Pineapple Oaty Slice

**AVAILABLE DAILY
YOGHURTS
AND
Fresh Fruit**

MENUS ARE SUBJECT
TO AVAILABILITY



Wednesday

Chicken Curry with Rice

Margherita Pizza with
Jacket Wedges (v)

Jacket Potato with Tuna

Marble Sponge and
Custard

RED TRACTOR STANDARDS



THURSDAY

Pork Sausage with Yorkshire
Pudding, Mashed and Roast
Potatoes

Vegetarian Sausage with
Yorkshire Pudding, Mashed and
Roast Potatoes (v)

Hot Roast Filled Bap with
Roast Potatoes

Fun Fruit Thursday



FRIDAY

Crispy Salmon Bites with
Chips

Cheesy Bean Wrap with
Chips (v)

Jacket Potato with Baked
Beans (v)

Jelly with Fresh Fruit Salad

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Week 3

W/C - 18/09/23, 09/10/23,
06/11/23, 27/11/23,
18/12/23, 22/01/24

MONDAY

Crispy Chicken Fillet with
Jacket Wedges

Tomato and Chickpea
Curry with Rice (v)

Jacket Potato with Cheese
and Coleslaw (v)

Golden Crunch Cookie
with Fresh Fruit Wedges

Tuesday

Margherita Pizza with
Herby Diced Potatoes (v)

Veggieballs in Gravy with
Herby Diced Potatoes (ve)

Egg Mayonnaise Bap with
Herby Diced Potatoes (v)

Seasonal Fruit Crumble and
Custard

**AVAILABLE DAILY
YOGHURTS
AND
Fresh Fruit**

MENUS ARE SUBJECT
TO AVAILABILITY



Wednesday

Pasta with Beef Bolognese

Omelette with Jacket
Wedges (v)

Jacket Potato with Tuna
Crunch

Chocolate Sponge and
Custard

RED TRACTOR STANDARDS



THURSDAY

Roast Pork with Yorkshire
Pudding, Mashed and Roast
Potatoes

Vegetarian Sausage with
Yorkshire Pudding, Mashed
and Roast Potatoes (v)

Hot Roast filled Bap with
Roast Potatoes

Vanilla Ice Cream with
Sliced Peaches



FRIDAY

Fish Fingers with Chips

Tomato Pasta Bake (v)

Jacket Potato with Cheese
(v)

Jelly with Fresh Fruit
Wedges

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Soil Association