

SCHOOL: Hunslet Moor

LUNCHTIME MENU



(V) = VEGETARIAN
(VE) = VEGAN



Week 1 w/c 24/02/25, 17/03/25,
07/04/25, 28/04/25, 19/05/25,
09/06/25, 30/06/25, 21/07/25

Menus are subject to availability

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Jacket Potato with Chicken Curry Seasonal Vegetables	Pork Sausage Mashed Potatoes Seasonal Vegetables	Vegetarian Shepherd's Pie (V)(H) Seasonal Vegetables	Roast Chicken Yorkshire Pudding Mashed and Roast Potatoes Seasonal Vegetables	Battered Fish (H) Chips Seasonal Vegetables
Margherita Pizza (V)(H) Jacket Wedges Seasonal Vegetables	Vegetarian Sausage (VE)(H) Mashed Potatoes Seasonal Vegetables	Cheese and Onion Roll (V)(H) Jacket Wedges Seasonal Vegetables	Vegetarian Sausage (VE)(H) Yorkshire Pudding Mashed and Roast Potatoes Seasonal Vegetables	Cheesy Topped Ravioli (V)(H) Chips Seasonal Vegetables
Jacket Potato with Halal Chicken Curry Seasonal Vegetables	Vegetarian Sausage (ve) Mashed Potatoes Seasonal Vegetables	Vegetarian Sausage Roll (v) Seasonal Vegetables	Halal Roast Chicken Yorkshire Pudding Mashed and Roast Potatoes Seasonal Vegetables	Battered Fish Chips Seasonal Vegetables
Cheese Salad Wrap (V)(H) Jacket Wedges	Wholemeal Tuna Bap(H) Jacket Wedges	Jacket Potato Tuna Mayonnaise (H)	Hot Roast Chicken Bap or Vegetarian Sausage Bap (VE)(H) Roast Potatoes Seasonal Vegetables	Jacket Potato Baked Beans (V)(H)
Ice Cream Sliced Peaches	Chocolate Sponge and Chocolate Custard	Apple Flapjack	Strawberry Jelly	Shortbread Cookie Fresh Fruit



Yoghurt and fresh fruit available daily

Red Tractor Standards



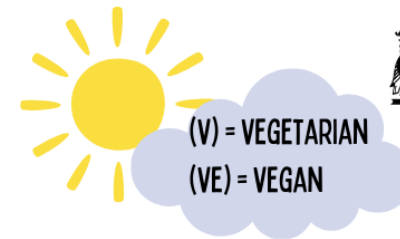
Seasonal local produce used wherever possible



WE PRODUCE OUR FOOD, FRESH EVERY DAY IN KITCHENS WHERE ALLERGENS ARE HANDLED BY OUR STAFF. WHILE WE TAKE EXTREME CAUTION TO MINIMISE THE RISK OF CROSS CONTAMINATION AND MEALS ARE PRODUCED WITH THE UTMOST CARE AND ATTENTION, WE CANNOT LEGALLY GUARANTEE MEALS WILL BE ALLERGEN-FREE EVEN AFTER ALLERGEN-INGREDIENTS HAVE BEEN REMOVED FROM OUR RECIPES. CATERING LEEDS WILL NOT INTENTIONALLY USE ANY TREE-NUTS, PEANUTS OR SESAME, OR ANY PRODUCT CONTAINING NUTS/SESAME AS AN INGREDIENT WITHIN OUR FOOD OFFER. INGREDIENTS OR ITEMS DECLARED AS "MAY CONTAIN NUTS" ARE ALSO EXCLUDED FROM OUR MENUS.

SCHOOL: Hunslet Moor

LUNCHTIME MENU



Week 2 w/c 03/03/25, 24/03/25,
14/04/25, 05/05/25, 26/05/25,
16/06/25, 07/07/25

Menus are subject to availability

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Mediterranean Pasta Bake (V)(H) Seasonal Vegetables	Roast Chicken Roast Potatoes Seasonal Vegetables	Veggie Balls in a Mediterranean Tomato Sauce (VE)(H) Pasta Seasonal Vegetables	Roast Chicken Yorkshire Pudding Mashed Potatoes Seasonal Vegetables	Breaded Salmon Bites Chips (H) Seasonal Vegetables
Omelette (V)(H) Jacket Wedges Seasonal Vegetables	Vegan Sausage Roll (VE)(H) Roast Potatoes Seasonal Vegetables	Margherita Pizza (V)(H) Baby Baked Potatoes Seasonal Vegetables	Vegetarian Sausage (VE)(H) Yorkshire Pudding Mashed Potatoes Seasonal Vegetables	Cheesy Bean Wrap (V)(H) Chips Seasonal Vegetables
Mediterranean Pasta Bake (v) Seasonal Vegetables	Halal Roast Chicken Roast Potatoes Seasonal Vegetables	Veggie Balls in a Mediterranean Tomato Sauce with Pasta (ve) Seasonal Vegetables	Halal Roast Chicken Yorkshire Pudding Mashed Potatoes Seasonal Vegetables	Breaded Salmon Bites Chips Seasonal Vegetables
Tuna Mayonnaise Wrap Jacket Wedges (H)	Jacket Potato Cheese (V)(H)	Jacket Potato with Tuna Mayonnaise (H)	Hot Roast Chicken Bap or Vegetarian Sausage Bap (VE)(H) Jacket Wedges Seasonal Vegetables	Jacket Potato Baked Beans (V)(H)
Vanilla Ice Cream Fresh Fruit	Chocolate Cookie Fresh Fruit	Lemon Sponge and Custard	Banana Oaty Slice	Butterscotch Cookie Fresh Fruit



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Red Tractor
Standards



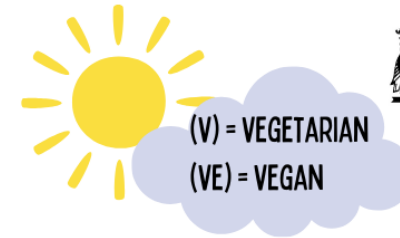
Seasonal local
produce used
wherever possible



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SCHOOL: Hunslet Moor

LUNCHTIME MENU



Week 3 w/c 10/03/25, 31/03/25,
21/04/25, 12/05/25, 02/06/25,
23/06/25, 14/07/25

Menus are subject to availability

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Crispy Chicken Bites with Tomato Dip Jacket Wedges Seasonal Vegetables	Margherita Pizza (V)(H) Baby Baked Potatoes Seasonal Vegetables	Sausage Casserole Mashed Potatoes Seasonal Vegetables	Roast Chicken Yorkshire Pudding Mashed and Roast Potatoes Seasonal Vegetables	Golden Fish Nuggets (H) Chips Seasonal Vegetables
Vegetarian Sausage in a Finger Roll (VE)(H) Jacket Wedges Seasonal Vegetables	Vegetarian Bolognese Pasta (V)(H) Seasonal Vegetables	Tomato Pasta Bake with Crusty Bread (V)(H) Seasonal Vegetables	Veggie Balls in Gravy (VE)(H) Yorkshire Pudding Mashed and Roast Potatoes Seasonal Vegetables	Crispy Vegetable Fingers (V)(H) Chips Seasonal Vegetables
Vegetarian Sausage in a Finger Roll (v) Jacket Wedges Seasonal Vegetables	Margherita Pizza (v) Baby Baked Potatoes Seasonal Vegetables	Vegetable Curry (v) with Yoghurt and Mint Dip Rice Salad	Halal Roast Chicken Yorkshire Pudding Mashed Potatoes Seasonal Vegetables	Golden Fish Nuggets Chips Seasonal Vegetables
Jacket Potato Cheese (V)(H)	Egg Mayonnaise Bap (V)(H) Baby Baked Potatoes	Jacket Potato with Tuna Mayonnaise (H)	Hot Roast Chicken Bap or Veggie Ball Bap (V)(H) Roast Potatoes Seasonal Vegetables	Jacket Potato Baked Beans (V)(H)
Ice Cream with Summer Fruit Sauce	Marble Sponge and Custard	Orange Jelly	Sprinkle Cookies Fresh Fruit	Flapjack Fresh Fruit Wedges



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Red Tractor Standards



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