

Monday

We are delighted to share with you Autograph's new Spring/Summer menu. We know our school meals All of our recipes are evaluated by pupils and do not feature on menus without their seal of approval! We would love to hear your feedback, so please email us at autograph.schools@interserve.com

are a healthy and tasty option for your child, so we have made sure there are favourite dishes available each day

WEEK 1 - 16TH APRIL, 7TH MAY, 4TH JUNE, 25TH JUNE, 16TH JULY, 10TH SEPT, 1ST OCT

Wednesday

Triday

in carefully sourcing

our meat is British and

eggs are free range, sourcing. All of our

welfare and ethica

to support anima

our ingredients We take pride

Red Tractor certified

only use sustainably

sourced fish!

ingredients and we

Fairtrade certified

we use some



and animal welfare!	for British farming	ood which is better	high quality fresh	Juarantees we serve	Here menu which	for Life Served	This is a Gold Food	
are!	9	tter	Sh	e e	ဌ	2	od	

THE MAIN

EVENT

Vegetable Cottage Pie

with Gravy and

and Potato Wedges

Half a Jacket Potato

Gravy and Roast Potatoes

Sage and Onion Stuffing

Lasagne with Freshly Made Bread

Ketchup and Chips Pasta Twists

Our recipes are

Cheese and Tomato
Quiche with Chips

or Pasta Twists

Roast Chicken with

Pizza with

Beef and Tomato

Freshly Made Bread

with Freshly Made Bread

Gravy and Roast Potatoes

with a Choice of Fillings

Jacket Potato

Vegetable Gratin with

Macaroni Cheese





	TO FINISH				
Served Daily	Apple Cake with Custard				
Freshly Made Bread	Jam Biscuit				
Seasonal Vegetables/Salads	Ice Cream with Chorolate Sauce				
Fresh Fruit	Chocolate Fudge Cake				
Organic Yeo Valley Yoghurt	Vanilla Shortbread with Fruity Friday				

Sweetcorn and Peas

Colesiaw and Green Beans

Carrots and Broccoli

Salad Bar

Baked Beans and Peas







































Desserts which contain at least half a portion of fruit, to help pupils on their way to achieving their 5 A DAY! Dishes which contain an extra half portion of vegetables (in addition to the vegetables and salads served as an accompaniment with every meal!)

Dishes with wholegrain ingredients to increase fibre and promote healthy digestion