

Heather Garth Bistro

Dinner menu
Summer Term 2022

Please remember you can now pay for your child's dinner,
check your current balance and see your child's meal choice
on school comms.



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Schoolgateway

www.schoolgateway.com

Heather Garth Bistro Menu Week 1

Week commencing 25 April, 16 May, 6 & 27 June and 18 July 2022

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Spaghetti Bolognese served with Garlic Bread	Roast Turkey & Stuffing served with Mashed Potatoes	Chicken Curry served with Rice	Roast Gammon served with Roast Potatoes	Fish Fingers served with Chips
Lite Bite	Jacket Potato with Assorted Fillings including Veggie Sausage & Beans	Jacket Potato with Assorted Fillings including Cheese & Coleslaw	Jacket Potato with Assorted Fillings including Tuna Mayonnaise	Jacket Potato with Assorted Fillings including Cheese & Beans	Jacket Potato with Assorted Fillings
Veggies	Garden Peas Sweetcorn	Cabbage Fresh Carrot Batons	Mixed Vegetables	Green Beans Carrots	Spaghetti Hoops Garden Peas
Dessert	Homemade Oat Cookies	Jelly & Ice Cream	Iced Sponge & Custard	Jam Tart	Ginger Bread Biscuit
Drinks	Jugs of fresh water on each table every day				
Daily	Self-Serve Salad Bar, Yoghurts, Cheese and Crackers and Fruit Pots				

***May we remind you of our school meals debt policy:-
If your child orders a school meal, you MUST pay in advance.
A school meal costs £2.20 per day (£11.00 per week).***

Heather Garth Bistro Menu Week 2

Week commencing 2 & 23 May, 13 June and 4 July 2022

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Pork Sausage Roll served with Potato Smiles	Roast Chicken & Yorkshire Pudding served with Mashed Potatoes	All Day Breakfast	Chicken Burger in a Bun served with Smiley Faces	Fillet of Fish served with Chips
Lite Bite	Jacket Potato with Assorted Fillings including Cheese & Coleslaw	Jacket Potato with Assorted Fillings including Veggie Sausage & Beans	Jacket Potato with Assorted Fillings including Tuna Mayo	Jacket Potato with Assorted Fillings including Cheese & Beans	Jacket Potato with Assorted Fillings
Veggies	Garden Peas Baked Beans	Carrots Fresh Broccoli	Beans Tomatoes	Spaghetti Hoops	Baked Beans Garden Peas
Dessert	Chocolate Muffin Cake	Ice Cream	Feather Iced Sponge and Custard	Strawberry Mousse	Jelly & Fruit
Drinks	Jugs of fresh water on each table everyday				
Daily	Self-Serve Salad Bar, Yoghurts, Cheese and Crackers and Fruit Pots				

Your child's dinner account MUST ALWAYS BE IN CREDIT and never in arrears.

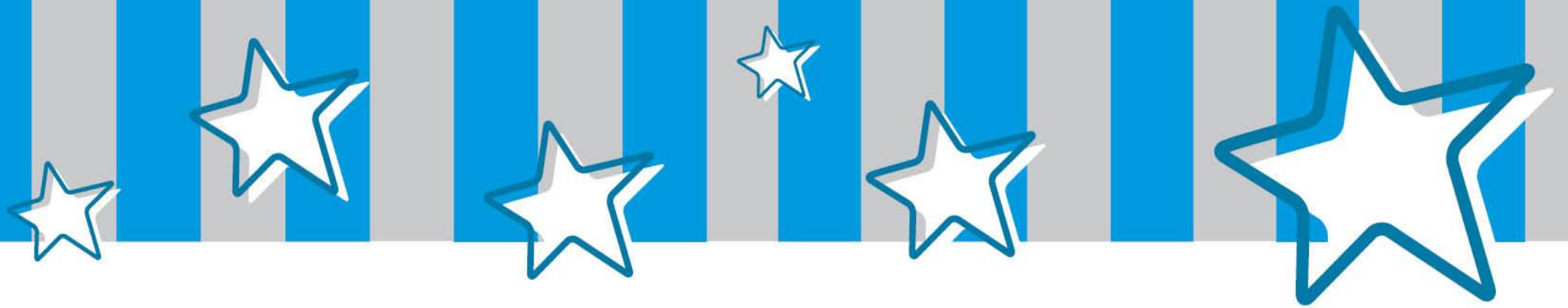
It is your responsibility to check your child's dinner account on a regular basis and to ensure that it has sufficient funds on for any meals ordered.

Heather Garth Bistro Menu Week 3
Week commencing 9 May, 20 June and 11 July 2022

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1	Assorted Pizza Slices served with Potato Wedges	Roast Pork & Yorkshire Pudding served with Mashed Potatoes	Chicken in Tomato and Basil Sauce served with Pasta and Crusty Bread	Butchers Sausage served with Mashed Potatoes	Fish Cake served with Chips
Lite Bite	Jacket Potato with Assorted Fillings including Cheese & Coleslaw	Jacket Potato with Assorted Fillings including Veggie Sausage & Beans	Jacket Potato with Assorted Fillings including Cheese & Beans	Jacket Potato with Assorted Fillings including Tuna Mayonnaise	Jacket Potato with Assorted Fillings
Veggies	Mixed Vegetables	Carrots Cauliflower	Garden Peas Sweetcorn	Carrots Green Beans	Baked Beans Garden Peas
Dessert	HM Chocolate Chip Cookie	Jelly & Ice Cream	Summer Berry Muffins	Lemon Sponge	Strawberry Mousse
Drinks	Jugs of fresh water on each table everyday				
Daily	Self-Serve Salad Bar, Yoghurts, Cheese and Crackers and Fruit Pots				

We follow these guidelines very strictly and would appreciate your co-operation.

All food costs come out of the school budget, and therefore, any debt has to be covered from money that would normally be spent on your child's education.



All our meat is locally sourced wherever possible from
Yorkshire and UK farm assured.
All vegetables are fresh from a local supplier.
All fish used in our dishes are from sustainable sources.

