THE MILL ACADEMY DINNER MENU WEEK 1

Week 1 — Week Commencing: 02/11/26, 23/11/26, 14/12/26, 18/01/27, 08/02/27 & 08/03/27

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Cheese Pizza	Meatball Sub	Chicken Fillets & Yorkshire Puddings	Minced Beef & Onion Pie	Fishfingers
Vegetarian Option	Cheese Pizza	Quorn Sub	Quorn Fillet	Quorn Pie	Tomato Pasta Bake
Served with	Homemade Wedges, Peas & Sweetcorn	Diced Potatoes, Peas & Carrots	Mashed Potato, Broccoli, Cauliflower & Gravy	Mashed Potato, Mushy Peas/Peas & Gravy	Vegetable Medley
Jacket	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce, Peas & Carrots	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce, Peas & Sweetcorn	Jacket Potato with a choice of fillings
Dessert	Lemon Drizzle Cake	Blueberry Muffins	Malt Loaf	Jelly with Fruit	Frozen Yoghurts

Fresh salad/crusty bread available from the refrigerated salad bar daily
A selection of fresh fruit/cheese, crackers & yogurts available daily
Water available daily. Flavoured fruit available on mid-week roast days (Wednesday)

Food allergies and Intolerances: Information can be obtained by talking to staff.
Where a diet plan can be arranged to suit dietary requirements
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.

THE MILL ACADEMY DINNER MENU WEEK 2

Week 2 — Week Commencing: 09/11/26, 30/11/26, 04/01/27, 25/01/27, 22/02/27 & 15/03/27

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Bolognese with Pasta	Quorn Dipper Wrap	Roast Gammon & Yorkshire Puddings	Chicken Korma & Rice	Fishcake
Vegetarian Option	Vegetarian Bolognese	Quorn Dipper Wrap	Quorn Fillet	Vegetarian Korma & Rice	Mac & Cheese
Served with	Sweetcorn & Peas	Diced Potatoes, Peas & Carrots	New Potatoes, Cabbage, Carrots & Gravy	Broccoli & Cauliflower	Chips, Peas & Sweetcorn
Jacket Potato/Pasta	Jacket Potato with a choice of fillings	Pasta & Pasta Sauce	Jacket Potato with a choice of fillings	Pasta & Pasta Sauce	Jacket Potato with a choice of fillings
Dessert	Rice Pudding with Fresh Fruit	Vanilla Cake & Fresh Fruit Slice	Malt Loaf	Raspberry Bun with Fresh Fruit	Ice Cream

Fresh salad/crusty bread available from the refrigerated salad bar daily
A selection of fresh fruit/cheese, crackers & yogurts available daily
Water available daily. Flavoured fruit available on mid-week roast days (Wednesday)

Food allergies and Intolerances: Information can be obtained by talking to staff.
Where a diet plan can be arranged to suit dietary requirements
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.

THE MILL ACADEMY DINNER MENU WEEK 3

Week 3 — Week Commencing: 16/11/26, 07/12/26, 11/01/27, 01/02/27, 01/03/27 & 22/03/27

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Lasagne with Garlic Bread	Breakfast Muffin	Roast Beef & Yorkshire Puddings	Chicken Fillet Wrap	Fish Fingers
Vegetarian Option	Vegetarian Lasagne	Vegetarian Breakfast Muffin	Quorn Fillet	Quorn Pieces Wrap	Homemade Cheese & Onion Roll
Served with	Peas & Sweetcorn	Bacon, Egg Omelette, Hash Brown, Beans & Tomatoes	Mashed Potatoes, Broccoli, Cauliflower & Gravy	Wholemeal Rice, Carrots & Peas	Chips, Sweetcorn & Peas
Jacket Potato/Pasta	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings
Dessert	Rice Pudding & Fruit Slice	Custard Cookie with Fruit	Malt Loaf	Marble Sponge & Custard	Frozen Yoghurt

Fresh salad/crusty bread available from the refrigerated salad bar daily
A selection of fresh fruit/cheese, crackers & yogurts available daily
Water available daily. Flavoured fruit available on mid-week roast days (Wednesday)

Food allergies and Intolerances: Information can be obtained by talking to staff.
Where a diet plan can be arranged to suit dietary requirements
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.