

WEEK ONE

3/11, 24/11, 15/12,
19/1, 9/2, 9/3

MONDAY

Beef Lasagne with
Garlic Bread

Autumn Vegetable
Lasagne

Vegetables of the Day

Melting Moment Biscuit

TUESDAY

Plant Balls in a Tomato
Sauce With Rice

Beetroot and Lentil
Burger in a Bun with
Potato Wedges

Vegetables of the Day

NEW Apple Crumble
Cake with Custard

WEDNESDAY

Roast Chicken, Stuffing,
Roast Potatoes and
Gravy

Vegetarian Wellington
with Roast Potatoes and
Gravy

Vegetables of the Day

Fruit Medley

THURSDAY

NEW Chicken Biryani

NEW BBQ Sausage
Pasta with Garlic
Bread

Vegetables of the Day

Pineapple Drizzle Cake

FRIDAY

Fishfingers With Chips &
Tomato Sauce

Cheese and Bean Pasty
with Chips and Tomato
Sauce

Vegetables of the Day

Syrup Sponge with
Custard

WEEK TWO

10/11,
1/12, 5/1,
26/1,
23/2, 16/3

Classic Cheese and
Tomato Pizza
with Wedges

Mild Mexican Chili with
Rice

Vegetables of the Day

NEW Gingerbread
Cookie

Spaghetti
Bolognese

Vegan Spaghetti
Bolognese

Vegetables of the Day

Chocolate brownie

CHICKEN SHACK
Chicken or Quorn
with Seasoned
Potatoes

Vegetables of the Day

Fruit Salad

Meatballs in Tomato
Sauce with Rice

Creamy Chickpea and
Coconut Curry with Rice

Vegetables of the Day

Sticky Toffee Apple
Crumble with Custard

Fish Fingers With Chips

Cheese Whirl with Chips
and Tomato Sauce

Vegetables of the Day

Chocolate Shortbread

WEEK THREE

17/11,
8/12,
12/1,
2/2,
2/3,
23/3

Macaroni
Cheese

NEW Chefs Special
Lentil Curry with Rice

Vegetables of the Day

Oaty Cookie

NEW Chicken Enchilada
Bake with Paprika Wedges

Tomato Pasta

Vegetables of the Day

Pear & Berry Crumble with
Custard

Sausage with Roast
Potatoes and Gravy

Vegan Sausage and
Roast Potatoes
with Gravy

Vegetables of the Day

Fruit Salad

Mild Caribbean Chicken
with Golden Rice

Caribbean Stew with
Golden Rice

Vegetables of the Day

NEW Jamaican Ginger
Cake with Custard

Fishfingers with Chips &
Tomato Sauce

Red Pepper Frittata with
Chips & Tomato Sauce

Vegetables of the Day

Flapjack

MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection - Fresh Fruit and Yoghurt

ALLERGY INFORMATION:

If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.



WEEK ONE

MONDAY

Option One
V237 V225 Plant Balls in Tomato Sauce with SD84 Rice

Option Two
V44 Autumn Vegetable Lasagne

Vegetables
Vegetables of the Day

Dessert
D56 Cheese and Crackers

TUESDAY

B52 Beef Lasagne with SD50 Garlic Bread

B83 Beetroot and Lentil Burger in a SD17 Bun with SD6 Potato Wedges

Vegetables of the Day
NEW D268 Apple Crumb Cake with D2 Custard

WEDNESDAY

C4 C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes and SD118 Gravy

V232 Vegetarian Wellington with SD82 Roast Potatoes and SD118 Gravy

Vegetables of the Day
D224 Fruit Medley

THURSDAY

NEW C124 Chicken Biryani

NEW V270 BBQ Sausage Pasta with SD50 Garlic Bread

Vegetables of the Day
D235 Jelly with Mandarins

FRIDAY

F6 Fishfingers or F1 Salmon Fishfingers with SD5 Chips & SD14 Tomato Sauce

V191 Cheese & Bean Pasta with SD5 Chips & SD14 Tomato Sauce

Vegetables of the Day
D197 Syrup Sponge with D2 Custard

WEEK TWO

Option One
V231 Classic Cheese and Tomato Pizza with SD6 Wedges

Option Two
V309 Mild Mexican Chili with SD84 Rice

Vegetables
Vegetables of the Day

Dessert
NEW D267 Gingerbread Cookie

SD8 Spaghetti Bolognese

V233 Vegan SD8 Spaghetti Bolognese

Vegetables of the Day

D169 Chocolate and Beetroot Brownie with D3 Chocolate Sauce

Q814 BBQ Chicken or V311 Quorn with Q816 Seasoned Potatoes and Q83 Sweetcorn Salsa

Vegetables of the Day

D223 Fruit Salad

B57 Meatballs in V225 Tomato Sauce with SD84 Rice

V303 Creamy Chickpea and Coconut Curry with SD84 Rice

Vegetables of the Day

D243 Sticky Toffee Apple Crumble with D2 Custard

F7 Breaded Fish or F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce

V27 Cheese Whirl with SD5 Chips and SD14 Tomato Sauce

Vegetables of the Day

D57 Vanilla Shortbread

WEEK THREE

Option One
V318 Macaroni Cheese

Option Two
NEW V263 Chefs Special Lentil Curry with SD84 Rice

Vegetables
Vegetables of the Day

Dessert
D85 Oaty Cookie

NEW C125 Chicken 50% Enchilada Bake with SD81 Paprika Wedges

V302 Tomato Pasta

Vegetables of the Day

D236 Pear Crumble with D2 Custard

P3/ C6 Sausage with SD82 Roast Potatoes & SD118 Gravy

V238 Vegan Sausage with SD82 Roast Potatoes & SD118 Gravy

Vegetables of the Day

D225 Fruit Salad

C102 Mild Caribbean Chicken with GR5 Golden Rice

V306 Caribbean Stew with GR5 Golden Rice

Vegetables of the Day

NEW D265 Jamaican Ginger Cake with D2 Custard

F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce

V24 Red Pepper Frittata with SD5 Chips & SD14 Tomato Sauce

Vegetables of the Day

D221 Cornflake Tart

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