

WEEK ONE

4 November
25 November
16 December
20 January
10 February
10 March
31 March



MONDAY

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| Option One | NEW Tomato Pasta |
| Option Two | Mexican Fajitas with Rice |
| Option Three | Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise |
| Vegetables | Vegetables of the Day |
| Dessert | Melting Moment Biscuit |

TUESDAY

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| Sausage with Mash and Gravy |
| NEW Creamy Curry with Rice |
| Jacket Potato with Cheese, Baked Beans or Salmon Mayonnaise |
| Vegetables of the Day |
| Blackberry and Apple Crumble with Custard |



WEDNESDAY

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| Roast Chicken with Roast Potatoes & Gravy |
| Vegetable Roast with Roast Potatoes & Gravy |
| Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise |
| Vegetables of the Day |
| Jelly and Peaches |



THURSDAY

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| Beef Pasta Bake |
| NEW Baked Bean Hot Pot |
| Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise |
| Vegetables of the Day |
| Winter Cake with Custard |



FRIDAY

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| Fish Fingers with Chips & Tomato Ketchup |
| Mexican Bean Roll with Chips & Tomato Ketchup |
| Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise |
| Peas and Baked Beans |
| Chocolate Orange Cookie |

WEEK TWO

11 November
2 December
6 January
27 January
24 February
17 March
7 April

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| Option One | Cheese and Tomato Pizza With New Potatoes |
| Option Two | NEW Caribbean Stew with Rice |
| Option Three | Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise |
| Vegetables | Vegetables of the Day |
| Dessert | Vanilla Shortbread |

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| Meatballs in Tomato Sauce with Rice |
| NEW Cheesy Pasta with Garlic Bread |
| Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise |
| Vegetables of the Day |
| Marble Cake with Chocolate Sauce |

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| Roast Gammon with Roast Potatoes and Gravy |
| Vegan Sausage with Roast Potatoes & Gravy |
| Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise |
| Vegetables of the Day |
| Fruit Medley |

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| Chicken Tikka Masala with Rice |
| NEW Mild Mexican Chili with Rice |
| Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise |
| Vegetables of the Day |
| Peach Upside Down Cake with Custard |

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| Fish Fingers with Chips & Tomato Ketchup |
| Cheese and Tomato Quiche with Chips & Tomato Ketchup |
| Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise |
| Peas and Baked Beans |
| Oaty Cookie |

WEEK THREE

18 November
9 December
13 January
3 February
3 March
24 March

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| Option One | Macaroni Cheese |
| Option Two | Vegan Plant Balls in Tomato Sauce with Rice |
| Option Three | Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise |
| Vegetables | Vegetables of the Day |
| Dessert | Chocolate Brownie |

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| NEW Cowboy Casserole |
| Cheese and Tomato Pizza With Potato Wedges |
| Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise |
| Vegetables of the Day |
| Sticky Toffee Apple Crumble with Custard |

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| Roast Turkey with Roast Potatoes and Gravy |
| Vegan Quorn with Roast Potatoes and Gravy |
| Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise |
| Vegetables of the Day |
| Ice Cream |

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| Spaghetti Bolognese with Garlic Dough Balls |
| Chinese Vegetable Curry with Rice |
| Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise |
| Vegetables of the Day |
| Vanilla Cake with Chocolate Sauce |

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| Breaded Fish with Chips & Tomato Ketchup |
| Cheese and Red Pepper Frittata with Chips & Tomato Ketchup |
| Jacket Potato with Cheese, Baked Beans or Tuna Mayonnaise |
| Peas and Baked Beans |
| Cinnamon Swirl with Apple Slices |

MENU KEY



Added Plant Power



Wholemeal



Vegan

Available Daily: Fresh Bread – 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 cross contamination.