

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

Option One

Plant Balls in Tomato
Sauce with Rice



Beef Lasagne with
Garlic Bread



Roast Chicken, Stuffing,
Roast Potatoes and
Gravy

NEW Chicken Biryani

Fishfingers or Salmon
Fishfingers with Chips &
Tomato Sauce

Option Two

Autumn Vegetable
Lasagne

Beetroot and Lentil
Burger in a Bun with
Potato Wedges



Vegetarian Wellington
with Roast Potatoes and
Gravy



NEW BBQ Sausage
Pasta with Garlic
Bread



Cheese and Bean Pasty
with Chips and Tomato
Sauce

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

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Vegetables of the Day

Dessert

Cheese and Crackers

NEW Apple Crumb Cake
with Custard

Fruit Medley



Jelly with Mandarins



Syrup Sponge with
Custard

WEEK TWO

Option One

Classic Cheese and
Tomato Pizza
with Wedges



Spaghetti
Bolognaise



BBQ Chicken or Quorn
with Seasoned
Potatoes and
Sweetcorn Salsa

Meatballs in Tomato
Sauce with Rice



Breaded Fish or
Fishfingers with Chips &
Tomato Sauce

Option Two

Mild Mexican Chilli with
Rice



Vegan Spaghetti
Bolognaise



Vegetables of the Day

Creamy Chickpea and
Coconut Curry with Rice



Cheese Whirl with Chips
and Tomato Sauce

Vegetables

Vegetables of the Day

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Vegetables of the Day

Dessert

NEW Gingerbread
Cookie



Chocolate and Beetroot
Brownie with Chocolate
Sauce

Fruit Salad



Sticky Toffee Apple
Crumble with Custard



Vanilla Shortbread



WEEK THREE

Option One

Macaroni
Cheese



NEW Chicken 50%
Enchilada Bake with
Paprika Wedges



Sausage with Roast
Potatoes and Gravy



Mild Caribbean Chicken
with Golden Rice

Fishfingers with Chips &
Tomato Sauce

Option Two

NEW Chefs Special
Lentil Curry with Rice



Tomato Pasta



Vegan Sausage and
Roast Potatoes
with Gravy



Caribbean Stew with
Golden Rice



Red Pepper Frittata with
Chips & Tomato Sauce

Vegetables

Vegetables of the Day

Vegetables of the Day

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Vegetables of the Day

Vegetables of the Day

Dessert

Oaty Cookie



Pear Crumble with
Custard



Fruit Salad



NEW Jamaican Ginger
Cake with Custard

Cornflake Tart

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.

MONDAY

TUESDAY

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THURSDAY

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WEEK ONE

Option One	V237 V225 Plant Balls in Tomato Sauce with SD84 Rice	B52 Beef Lasagne with SD50 Garlic Bread	C4 C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes and SD118 Gravy	NEW C124 Chicken Biryani	F6 Fishfingers or F1 Salmon Fishfingers with SD5 Chips & SD14 Tomato Sauce
Option Two	V44 Autumn Vegetable Lasagne	BB3 Beetroot and Lentil Burger in a SD17 Bun with SD6 Potato Wedges	V232 Vegetarian Wellington with SD82 Roast Potatoes and SD118 Gravy	NEW V270 BBQ Sausage Pasta with SD50 Garlic Bread	V191 Cheese & Bean Pasty with SD5 Chips & SD14 Tomato Sauce
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	D56 Cheese and Crackers	NEW D268 Apple Crumb Cake with D2 Custard	D224 Fruit Medley	D235 Jelly with Mandarins	D197 Syrup Sponge with D2 Custard

WEEK TWO

Option One	V231 Classic Cheese and Tomato Pizza with SD6 Wedges	SD8 Spaghetti B48 Bolognaise	QB14 BBQ Chicken or V311 Quorn with QB16 Seasoned Potatoes and QB3 Sweetcorn Salsa	B57 Meatballs in V225 Tomato Sauce with SD84 Rice	F7 Breaded Fish or F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce
Option Two	V309 Mild Mexican Chilli with SD84 Rice	V233 Vegan SD8 Spaghetti Bolognaise		V303 Creamy Chickpea and Coconut Curry with SD84 Rice	V27 Cheese Whirl with SD5 Chips and SD14 Tomato Sauce
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	NEW D267 Gingerbread Cookie	D169 Chocolate and Beetroot Brownie with D3 Chocolate Sauce	D223 Fruit Salad	D243 Sticky Toffee Apple Crumble with D2 Custard	D57 Vanilla Shortbread

WEEK THREE

Option One	V318 Macaroni Cheese	NEW C125 Chicken 50% Enchilada Bake with SD81 Paprika Wedges	P3/ C6 Sausage with SD82 Roast Potatoes & SD118 Gravy	C102 Mild Caribbean Chicken with GR5 Golden Rice	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce
Option Two	NEW V263 Chefs Special Lentil Curry with SD84 Rice	V302 Tomato Pasta	V238 Vegan Sausage with SD82 Roast Potatoes & SD118 Gravy	V306 Caribbean Stew with GR5 Golden Rice	V24 Red Pepper Frittata with SD5 Chips & SD14 Tomato Sauce
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	D85 Oaty Cookie	D236 Pear Crumble with D2 Custard	D225 Fruit Salad	NEW D265 Jamaican Ginger Cake with D2 Custard	D221 Cornflake Tart

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