

WEEK ONE

MONDAY

NEW Tomato & Vegetable Pasta 

Mexican Fajitas with Rice  

Vegetables of the Day

Blackberry and Apple Crumble with Custard 

TUESDAY

Cottage Pie with Gravy 

NEW Creamy Chickpea and Coconut Curry with Rice  

Vegetables of the Day

Melting Moment Biscuit

WEDNESDAY

CHICKEN SHACK

Peri Peri or BBQ Chicken or Quorn with Diced Seasoned Potatoes & Sweetcorn Salsa 

Vegetables of the Day

Fruit Platter 

THURSDAY

Meatballs in Tomato Sauce with Rice 

NEW Cheese and Broccoli Pasta with Garlic Bread

Vegetables of the Day

Carrot and Courgette Cake

FRIDAY

Salmon Fishfingers/ Fishfingers with Chips & Tomato Sauce

Mexican Bean Roll with Chips & Tomato Sauce 

Vegetables of the Day

Chocolate Orange Cookie 

WEEK TWO

Classic Cheese and Tomato Pizza 

Or Rainbow Pizza With Potato Wedges 

Vegetables of the Day

Marble Sponge Cake with Custard

NEW Chicken Pasta Bake with Garlic Bread

Chinese Vegetable Curry with Rice  

Vegetables of the Day

Jelly with Mandarins 

Sausage and Mash with Gravy

Vegan Sausage and Mash with Gravy 

Vegetables of the Day

Fruit Medley 

Chicken Tikka Masala with Rice  

NEW Mild Mexican Chilli with Rice  

Vegetables of the Day

Peach Cake

NEW Tuna Pasta Bake or Fishfingers with Chips & Tomato Sauce

Cheese and Tomato Quiche with Chips & Tomato Sauce 

Vegetables of the Day

Oaty Cookie  

WEEK THREE

Macaroni Cheese

Plant Balls in Tomato Sauce with Rice  

Vegetables of the Day

Chocolate and Beetroot Brownie



NEW Mild Caribbean Chicken with Rice and Peas

NEW Caribbean Butterbean Stew with Rice and Peas 

Vegetables of the Day

Sticky Toffee Apple Crumble with Custard 

Roast of the Day with Stuffing, Roast Potatoes and Gravy

Cottage Pie with Gravy 

Vegetables of the Day

Fruit Salad 

Spaghetti Bolognese 

NEW Hot Pot Baked Bean Casserole with Rice  

Vegetables of the Day

NEW Savoury Cheese Scone

Breaded Fish with Chips & Tomato Sauce

Cheese and Pepper Omelette with Chips & Tomato Sauce

Vegetables of the Day

Vanilla Shortbread 

MENU KEY



Added Plant Power



Wholemeal



Vegan

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.

Available Daily: Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt
Selection of Sandwiches - Jacket Potato with Various Fillings