

WEEK ONE

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



MONDAY

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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.

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4 November
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MONDAY

Option One	NEW Tomato & Vegetable Pasta V302
Option Two	Mexican Fajitas V308 with Rice SD84
Option Three	Jacket Potato SD55 with Cheese V85 , Baked Beans SD22 or Tuna Mayonnaise F11
Vegetables	Carrots SD28 , Green Beans SD24
Dessert	Melting Moment Biscuit D231

TUESDAY

Sausage P3 with Mash SD1 and Gravy SD118
NEW Creamy Chickpea and Coconut Curry V303 with Rice SD84
Jacket Potato SD55 with Cheese V85 Baked Beans SD22 or Salmon Mayonnaise F32
Peas SD18 , Broccoli SD20

WEDNESDAY

Roast Chicken C4 with Roast Potatoes SD7 , SD82 & Gravy SD118
Vegetable Roast V13 with Roast Potatoes SD7 , SD82 & Gravy SD118
Jacket Potato SD55 with Cheese V85 , Baked Beans SD22 or Tuna Mayonnaise F11
Cauliflower SD27 , Red Cabbage SD23

THURSDAY

Minced Beef Pasta Bake B50
NEW Baked Bean Hot Pot V307
Jacket Potato SD55 with Cheese V85 , Baked Beans SD22 or Tuna Mayonnaise F11
Broccoli SD20 , Sweetcorn SD19

Fish FRIDAY

Fish Fingers F6 with Chips SD5 & Tomato Sauce SD14
Mexican Bean Roll V161 with Chips SD5 & Tomato Sauce SD14
Jacket Potato SD55 with Cheese V85 , Baked Beans SD22 or Tuna Mayonnaise F11
Peas SD18 and Baked Beans SD22

WEEK TWO

11 November
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7 April

Option One	Cheese and Tomato Pizza V231 With New Potatoes SD2
Option Two	NEW Caribbean Butterbean Stew V306 with Rice SD84
Option Three	Jacket Potato SD55 with Cheese V85 , Baked Beans SD22 or Tuna Mayonnaise F11
Vegetables	Butternut Squash SD31 , Peas SD18
Dessert	Vanilla Shortbread D57

Meatballs C104 in Tomato Sauce V225 with Rice SD84
NEW Cheese and Broccoli Pasta V304 with Garlic Bread SD50
Jacket Potato SD55 with Cheese V85 , Baked Beans SD22 or Tuna Mayonnaise F11
Green Beans SD24 , Cauliflower SD27
Marble Sponge Cake D199 with Chocolate Sauce D3

Roast Gammon P5 with Roast Potatoes SD7 , SD82 and Gravy SD118
Vegan Sausage V238 with Roast Potatoes SD7 , SD82 & Gravy SD118
Jacket Potato SD55 with Cheese V85 , Baked Beans SD22 or Tuna Mayonnaise F11
Broccoli SD20 , Sweetcorn SD19
Fruit Medley D224

Chicken Tikka Masala C45 with Rice SD84
NEW Mild Mexican Chilli V309 with Rice SD84
Jacket Potato SD55 with Cheese V85 , Baked Beans SD22 or Tuna Mayonnaise F11
Carrots SD28 , Broccoli SD27
Peach Upside Down Cake D176 with Custard D2

Fish Fingers F6 with Chips SD5 & Tomato Sauce SD14
Cheese and Tomato Quiche V49 with Chips SD5 & Tomato Sauce SD14
Jacket Potato SD55 with Cheese V85 , Baked Beans SD22 or Tuna Mayonnaise F11
Peas SD19 and Baked Beans SD22
Oaty Cookie D85

WEEK THREE

18 November
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24 March

Option one	Macaroni Cheese V11
Option two	Plant Balls V237 in Tomato Sauce V225 with Rice SD84
Option Three	Jacket Potato SD55 with Cheese V85 , Baked Beans SD22 or Tuna Mayonnaise F11
Vegetables	Carrots SD28 , Peas SD18
Dessert	Chocolate Beetroot Brownie D169

NEW Cowboy Casserole P22
Cheese and Tomato Pizza V231 With Potato Wedges SD6
Jacket Potato SD55 with Cheese V85 , Baked Beans SD22 or Tuna Mayonnaise F11
Broccoli SD20 , Sweetcorn SD19
Sticky Toffee Apple Crumble D243 with Custard D2

Roast Turkey T1 with Roast Potatoes SD7 , SD82 and Gravy SD118
Vegan Quorn V204 with Roast Potatoes SD7 , SD82 and Gravy SD118
Jacket Potato SD55 with Cheese V85 , Baked Beans SD22 or Tuna Mayonnaise F11
Cauliflower SD27 , Green Beans SD24
Ice Cream D13

Spaghetti SD8 Bolognese B48 with Garlic Dough Balls SD50
Chinese Vegetable Curry V212 with Rice SD84
Jacket Potato SD55 with Cheese V85 , Baked Beans SD22 or Tuna Mayonnaise F11
Broccoli SD20 , Carrots SD28
Vanilla Sponge D193 with Chocolate Sauce D3

Breaded Fish F7 with Chips SD5 & Tomato Sauce SD14
Cheese and Red Pepper Frittata V24 with Chips SD5 & Tomato Sauce SD14
Jacket Potato SD55 with Cheese V85 , Baked Beans SD22 or Tuna Mayonnaise F11
Peas SD18 and Baked Beans SD22
Cinnamon Swirl D244 with Apple Slices D216

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Wholemeal



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