

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

04/11/2024
25/11/2024
16/12/2024
20/01/2025
10/02/2025
10/03/2025
31/03/2025

Option One

NEW Tomato & Vegetable Pasta



Beef Lasagne with Garlic Bread

Peri Peri or BBQ Chicken with Diced Seasoned Potatoes, Sweetcorn Salsa

Soya Mince Lasagne with Garlic Bread

Salmon Fishfingers/ Fishfingers with Chips & Tomato Sauce

Option Two

Mexican Fajitas with Rice



NEW Creamy Chickpea and Coconut Curry with Rice



Parsnip and Sweet Potato Loaf, Stuffing, Roast Potatoes and Gravy

Cheese and Broccoli Pasta with Garlic Bread

Mexican Bean Roll with Chips & Tomato Sauce

Vegetables

Baked Beans & Mixed Vegetables

Cauliflower Florets & Garden Peas

Broccoli Florets & Sliced Carrots

Green Beans & Sweetcorn

Garden Peas Baked Beans

Dessert

Blackberry and Apple Crumble with Custard

Melting Moment Biscuit

Fruit Platter

Carrot and Courgette Cake

Chocolate Orange Cookie

WEEK TWO

11/11/2024
02/12/2024
06/01/2025
27/01/2025
24/02/2025
17/03/2025

Option One

Classic Cheese and Tomato Pizza with Potato Wedges



NEW Chicken Pasta Bake with Garlic Bread

Sausage and Mash with Gravy

Vegan Spaghetti Bolognese with Garlic Bread

Fishfingers with Chips & Tomato Sauce

Option Two

NEW Mild Mexican Chilli with Rice



Lentil and Sweet Potato Curry with Rice



Vegan Sausage and Mash with Gravy

Vegan Quorn Korma with Rice

Cheese and Tomato Quiche with Chips & Tomato Sauce

Vegetables

Sweetcorn & BBQ Beans

Green Beans & Cauliflower Florets

Savoy Cabbage & Sliced Carrots

Mediterranean Vegetables

Garden Peas Baked Beans

Dessert

Marble Sponge Cake with Custard

Jelly with Mandarins

Fruit Medley

Peach Cake

Oaty Cookie

WEEK THREE

18/11/2024
09/12/2024
13/01/2025
03/02/2025
03/03/2025
24/03/2025

Option One

Macaroni Cheese

Beef and Bean Burger with Potato Wedges

Roast Beef Roast Potatoes and Gravy

Rainbow Pizza with Potato Wedges

Breaded Fish with Chips & Tomato Sauce

Option Two

Plant Balls in Tomato Sauce with Rice



Homemade Beetroot Burger with Potato Wedges

Vegetarian Cottage Pie with Gravy

Chinese Vegetable Noodles

Cheese and Pepper Omelette with Chips & Tomato Sauce

Vegetables

Roasted Carrots & Green Beans

Sweetcorn & Mixed Peppers

Garden Peas & Cauliflower Florets

Broccoli & Sliced Carrots

Garden Peas Baked Beans

Dessert

Chocolate and Beetroot Brownie

Pear and Chocolate Sponge with Custard

Fruit Salad

Jam & Coconut Sponge with Custard

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