

WEEK ONE

3 November
24 November
15 December
19 January
9 February
9 March



MONDAY

Option One	Cheese and Tomato Pizza with New Potatoes	Meatballs in Tomato Sauce with Rice	Roast Gammon with Roast Potatoes and Gravy	NEW Curried Chicken and Rice	Fish Fingers with Chips & Tomato Ketchup
Option Two	Vegetable Pasta bake	Vegan Burger in a Bun with Potato Wedges and Tomato Ketchup	Roast Quorn Fillet with Roast Potatoes and Gravy	Macaroni Cheese	Cheese Whirl with Chips and Tomato Ketchup
Option Three	Jacket Potato with Baked Beans	Jacket Potato with Cheese	Jacket Potato with Salmon Mayonnaise	Jacket Potato with Cheese	Jacket Potato with Cheese and Baked Beans
Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
Dessert	Chocolate Shortbread	NEW Apple Crumble Cake with Custard	Cinnamon Swirl and Fresh Fruit	Syrup Sponge with Custard	Ice Cream and Peaches

WEEK TWO

10 November
1 December
5 January
26 January
23 February
16 March

Option One	Mild Mexican Chilli with Rice	Sausage and Mash with Gravy	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Spaghetti Bolognese with Garlic Bread	Fish Fingers with Chips & Tomato Ketchup
Option Two	Vegan Meatballs in Tomato Sauce with Spaghetti	NEW Chefs Special Lentil Curry with Rice	Vegetable Wellington with Roast Potatoes and Gravy	Roasted Vegetable Pizza with New Potatoes	Red Pepper Frittata with Chips & Tomato Ketchup
Option Three	Jacket Potato with Baked Beans	Jacket Potato with Cheese	Jacket Potato with Tuna Mayonnaise	Jacket Potato with Cheese	Jacket Potato with Cheese and Baked
Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
Dessert	NEW Gingerbread Cookie	Chocolate Brownie with Chocolate Sauce	Strawberry Jelly with Peaches	Autumn Pear Crumble with Custard	Vanilla Shortbread

WEEK THREE

17 November
8 December
12 January
2 February
2 March
23 March

Option One	Cheese and Bean Pasty with New Potatoes	Beef burger with Cheese in a Bun with Wedges and Tomato Ketchup	Roast Chicken with Roast Potatoes and Gravy	NEW Chicken Enchilada Bake with Rice	Battered Fish with Chips & Tomato Ketchup
Option Two	Tomato Pasta	Creamy Coconut Curry with Rice	Vegan Sausage with Roast Potatoes and Gravy	Jacket with Vegan Bolognese	Mexican Bean Roll with Chips and Tomato Ketchup
Option Three	Jacket Potato with Baked Beans	Jacket Potato with Cheese	Jacket Potato with Tuna Mayonnaise	Jacket Potato with Cheese	Jacket Potato with Cheese and Baked Beans
Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
Dessert	Oaty Cookie	Eves Pudding with Custard	Ice Cream and Fresh Fruit	Jam and Coconut Sponge and Custard	Melting Moment Biscuit

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

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.

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9 March



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRI



WEEK TWO

10 November
1 December
5 January
26 January
23 February
16 March

WEEK THREE

17 November
8 December
12 January
2 February
2 March
23 March

Option One	V231 Classic Cheese and Tomato Pizza with SD2 New Potatoes	B57 Meatballs in V225 Tomato Sauce with SD84 Rice	P5 Roast Gammon SD82 Roast Potatoes and SD118 Gravy	NEW C128 Chicken Biryani (Chicken and Rice)	F6 Fish Fingers with SD5 Chips & SD14 Tomato Ketchup
Option Two	V334 Vegetable Pasta Bake	V236 Vegan Burger in a SD17 Bun with SD6 Wedges and SD14 Tomato Ketchup	V204 Roast Quorn Fillet SD82 Roast Potatoes and SD118 Gravy	V318 Macaroni Cheese	GR2 Spinach and Cheese Whirl with SD5 Chips and SD14 Tomato Ketchup
Option Three	SD55 Jacket Potato with SD22 Baked Beans	SD55 Jacket Potato with V85 Cheese	SD55 Jacket Potato with F32 Salmon Mayonnaise	SD55 Jacket Potato with V85 Cheese	SD55 Jacket Potato with V85 Cheese and SD22 Baked Beans
Vegetables	SD18 Peas and SD28 Carrots	SD19 Sweetcorn and SD24 Green Beans	SD35 Cabbage SD28 Carrots	SD20 Broccoli and SD27 Cauliflower	SD18 Peas and SD22 Beans
Dessert	D80 Chocolate Shortbread	NEW D268 Apple Crumble Cake with D2 Custard	D244 Cinnamon Swirl D225 Fresh Fruit	D197 Syrup Sponge with D2 Custard	D13 Ice Cream with D166 Peaches

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