















WEEK ONE

04/11/2024
25/11/2024
16/12/2024

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option One	NEW Tomato & Vegetable Pasta 	Cottage Pie with Gravy 	 CHICKEN SHACK	Meatballs in Tomato Sauce with Rice 	Fishfingers with Chips & Tomato Sauce
Option Two	Mexican Fajitas with Rice 	NEW Creamy Chickpea and Coconut Curry with Rice 	Peri Peri or BBQ Chicken or Quorn with Diced Seasoned Potatoes & Sweetcorn Salsa 	NEW Cheese and Broccoli Pasta with Garlic Bread	Mexican Bean Roll with Chips & Tomato Sauce 
Vegetables	Vegetables of the Day 	Vegetables of the Day 	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
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

Option One	Classic Cheese and Tomato Pizza 	NEW Chicken Pasta Bake with Garlic Bread	Sausage and Mash with Gravy	Chicken Tikka Masala with Rice 	Fishfingers with Chips & Tomato Sauce 
Option Two	Or Vegetable Rainbow Pizza With Potato Wedges 	Chinese Vegetable Curry with Rice 	Vegan Sausage and Mash with Gravy 	NEW Mild Mexican Chilli with Rice 	Cheese and Tomato Quiche with Chips & Tomato Sauce 
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	Marble Sponge Cake with Custard	Jelly with Mandarins 	Fruit Medley 	Peach Cake	Oaty Cookie 

WEEK THREE

18/11/2024
09/12/2024

Option One	Macaroni Cheese	 NEW Mild Caribbean Chicken with Rice and Peas	Roast of the Day with Stuffing, Roast Potatoes and Gravy	Spaghetti Bolognese 	Breaded Fish with Chips & Tomato Sauce
Option Two	Vegan Balls in Tomato Sauce with Rice 	NEW Caribbean Butterbean Stew with Rice and Peas 	Vegetarian Cottage Pie with Gravy 	NEW Hot Pot Baked Bean Casserole 	Cheese and Pepper Omelette with Chips & Tomato Sauce
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	Chocolate and Beetroot Brownie	Sticky Toffee Apple Crumble with Custard 	Fruit Salad 	NEW Savoury Cheese Scone	Vanilla Shortbread 

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.

WEEK ONE

MONDAY

V302 NEW Tomato & Vegetable Pasta

V308 Vegetable Fajitas with **SD84** Rice

Vegetables of the Day

D74 Apple and Blackberry Crumble with **D2** Custard

TUESDAY

B33 SD118 Cottage Pie with Gravy

V303 NEW Creamy Chickpea and Coconut Curry with **SD84** Rice

Vegetables of the Day

D231 Melting Moment Biscuit

WEDNESDAY

C99 Peri Peri or **QB14** BBQ Chicken or **V310** Peri-Peri or **V311** BBQ Quorn

with **QB16** Diced Seasoned Potatoes, **QB3** Sweetcorn Salsa

Vegetables of the Day

D225 Fruit Platter

THURSDAY

C103 Chicken Meatballs in Tomato Sauce with **SD84** Rice

V304 Cheese and Broccoli Pasta with **SD50** Garlic Bread

Vegetables of the Day

D174 Carrot and Courgette Cake

FRIDAY

F1 Salmon Fishfingers/ **F6** Fishfingers with **SD5** Chips & **SD14** Tomato Sauce

V161 Mexican Bean Roll with **SD5** Chips & **SD14** Tomato Sauce

Vegetables of the Day

D230 Chocolate Orange Cookie

WEEK TWO

V231 Classic Cheese and Tomato Pizza

Or **V305** Rainbow Pizza

With **SD6** Potato Wedges

Vegetables of the Day

D199 Marble Sponge Cake with **D2** Custard

C101 NEW Chicken Pasta Bake with **SD40** Garlic Bread

V212 Chinese Vegetable Curry with **SD84** Rice

Vegetables of the Day

D235 Jelly with Mandarins

C6/P3 Sausage and **SD1** Mash with **SD118** Gravy

V238 Vegan Sausage and **SD1** Mash with **SD118** Gravy

Vegetables of the Day

D224 Fruit Medley

C45 Chicken Tikka Masala with **SD84** Rice

V309 Mild Mexican Chilli with **SD84** Rice

Vegetables of the Day

D176 Peach Cake

F33 NEW Tuna Pasta Bake or Fishfingers with **SD5** Chips & **SD14** Tomato Sauce

V49 Cheese and Tomato Quiche with **SD5** Chips & **SD14** Tomato Sauce

Vegetables of the Day

D85 Oaty Cookie

WEEK THREE

V11 Macaroni Cheese

V237 Classic Plant Balls in **V225** Tomato Sauce with **SD84** Rice

Vegetables of the Day

D169 Chocolate and Beetroot Brownie

C102 Mild Caribbean Chicken with **SD188** Rice and Peas

V306 Caribbean Butterbean Stew with **SD188** Rice and Peas

Vegetables of the Day

D243 Sticky Toffee Apple Crumble with **D2** Custard

Roast of the Day with **SD40** Stuffing, **SD82** Roast Potatoes and **SD118** Gravy

V241 Vegetarian Cottage Pie with **SD118** Gravy

Vegetables of the Day

D223 Fruit Salad

B48 SD8 Spaghetti Bolognaise

V307 NEW Hot Pot Baked Bean Casserole

Vegetables of the Day

D254 NEW Savoury Cheese Scone

F7 Breaded Fish with **SD5** Chips & **SD14** Tomato Sauce

V24 Cheese and Pepper Omelette with **SD5** Chips & **SD14** Tomato Sauce

Vegetables of the Day

D57 Vanilla Shortbread

MENU KEY



Added Plant Power



Wholemeal



Vegan

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