

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 Peri Peri or BBQ 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



Lowest Carbon Footprint Option

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

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 **V225** 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 **SD50** 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 Baked Bean Hot Pot

Vegetables of the Day

D254 NEW Savoury Cheese Score

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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