

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 Bolognaise 

 **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 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

Available Daily: Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt

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