

MONDAY

TUESDAY

WEDNESDAY


THURSDAY

FRIDAY

WEEK ONE

23/10/2023
13/11/2023
04/12/2023
08/01/2024
29/01/2024
19/02/2024
11/03/2024

Option one

 Cheese and Tomato
Pizza with Pasta Salad



A choice of Burger
(Beef & Bean or
Vegan) with
Toppings and
Potato Wedges

Roast of the Day, Stuffing
Roast Potatoes & Gravy

Spaghetti Bolognese with
Garlic Bread 

Fishfingers with Chips &
Tomato Sauce

Option two

 **NEW** Chef Mariam's
Vegetable Couscous 

Veg Wellington, Stuffing,
Roast Potatoes & Gravy 

Veggie Bolognese with
Garlic Bread 

Cheesy Bean Pasty 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

Lemon Drizzle

Fruit Jelly 
with Mandarins

**Pear & Chocolate
crumble** 

NEW Jam and Coconut
Sponge

 Oaty Cookie 

WEEK TWO


30/10/2023
20/11/2023
11/12/2023
15/01/2024
05/02/2024
26/02/2024



Option one

Tomato Pasta 

Sausage Roll with Potato
Wedges



A choice of BBQ or
Lemon & Herb Chicken
or Vegan Quorn, with
Seasoned Potatoes and
Salads 

 Chef Shilpa's Chicken 
Korma with Rice

Fishfingers with Chips &
Tomato Sauce

Option two

Cheesy Swirl with New
Potatoes

NEW Loaded Jackets

 Veggie Meatballs in
Tomato Sauce with Rice 

Cheese 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

NEW Carrot Cake

 Apple Crumble with
Custard

Peaches & Ice cream 

Chocolate Drizzle Cake with
Chocolate Sauce

Vanilla Shortbread 

WEEK THREE

06/11/2023
27/11/2023
18/12/2024
22/01/2024
12/02/2024
04/03/2024

Option one

NEW
A choice of
Tomato or
Carbonara
Pasta with
Toppings 




 Mexican Beef
with Rice 

Sausages, Onions and
Gravy with Roast Potatoes

Chicken Pie with
Mashed Potatoes 

Fishfingers or Salmon
Fishcake with Chips &
Tomato Sauce

Option two

Vegetable Fajitas
with Rice 

 Vegetable Fajitas
with Rice 

Veggie Sausages,
Onions and Gravy with
Roast Potatoes 

Macaroni Cheese

BBQ Quorn Fillet with
Chips 

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

Iced Sponge

NEW Chocolate
Orange Cookie 

Lemon & Mixed Berry Cake 

Peach Upside Down Cake
with Custard

NEW Melting Moment
Biscuit

MENU KEY



Added Plant Power



Wholemeal



Vegan



Chef's Special

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: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection

WEEK ONE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option one	V231 Cheese and Tomato Pizza with SB9 Pasta Salad	BB1 Beef & Bean Burger or V236 Vegan Burger in a SD17 Bun with a choice of Toppings (See concept guide for toppings: BB5-BB22) and SD6 Potato Wedges	Roast of the Day, SD40 Stuffing SD82 Roast Potatoes & SD118 Gravy	SD8 Spaghetti B48 Bolognaise with SD50 Garlic Bread	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce
Option two	V235 Chef Mariam's Vegetable Couscous		V232 Veg Wellington, SD40 Stuffing, SD82 Roast Potatoes & SD118 Gravy	Veggie SD8 Spaghetti V233 Bolognaise with SD50 Garlic Bread	V191 Cheesy Bean Pasty with SD5 Chips & SD14 Tomato Sauce
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	D168 Lemon Drizzle	D235 Fruit Jelly with Mandarins	Pear & Chocolate Crumble D142	D233 Jam and Coconut Sponge	D85 Oaty Cookie

WEEK TWO

Option one	V188 Tomato SD11 Pasta	P19 Sausage Roll with SD6 Potato Wedges	QB14 BBQ Chicken/ V205 BBQ Quorn or QB15 Lemon & Herb Chicken/ QB10 Lemon & Herb Quorn, with QB16 Seasoned Potatoes and a choice of Salads (See concept guide for salads QB2 QB3 QB4 QB5)	C86 Chef Shilpa's Chicken Korma with SD84 Rice	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce
Option two	V27 Cheesy Swirl with SD2 New Potatoes	V234 Loaded Jackets		V237 Veggie Meatballs in V225 Tomato Sauce with SD84 Rice	V24 Cheese Omelette with SD5 Chips & SD14 Tomato Sauce
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	D234 Carrot Cake	D242 Apple Crumble with D2 Custard	Peaches & Ice cream	D198 Chocolate Drizzle Cake with D3 Chocolate Sauce	D57 Vanilla Shortbread

WEEK THREE

Option one	A choice of V225 Tomato Pasta, PK1 Creamy Tomato Pasta or PK2 Carbonara Pasta with a choice of Toppings (See concept guide for toppings PK3 PK4 V85 V216)	B49 Mexican Beef with SD84 Rice	P3/C6 Sausages, SD116 Onions and SD118 Gravy with SD82 Roast Potatoes	C59 Chicken Pie with SD1 Mashed Potatoes	F6/F29 Fishfingers/ Salmon Fishcakes with SD5 Chips & SD14 Tomato Sauce
Option two		V211 Vegetable Fajitas with SD84 Rice	V238 Veggie Sausages, SD116 Onions and SD118 Gravy with SD82 Roast Potatoes	V11 Macaroni Cheese	V205 BBQ Quorn Fillet with SD5 Chips
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	D177 Iced Sponge	D230 Chocolate Orange Cookie	Lemon & Mixed Berry Cake D183	D176 Peach Upside Down Cake with D2 Custard	D231 Melting Moment Biscuit

MENU KEY



Added Plant Power



Wholemeal



Vegan



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