

## MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FRIDAY

### WEEK ONE

04/11/2024  
25/11/2024  
16/12/2024  
20/01/2025  
10/02/2025  
10/03/2025  
31/03/2025

**Option One**

**NEW** Tomato & Vegetable Pasta



Beef Lasagne with Garlic Bread

Roast Chicken with Stuffing, Roast Potatoes & Gravy

Peri Peri Chicken with Diced Seasoned Potatoes, Sweetcorn Salsa

Fishfingers with Chips & Tomato Sauce

**Option Two**

Mexican Fajitas with Rice



Chinese Vegetable Curry with Rice

Vegetable Wellington Roast Potatoes and Gravy

Vegetable and Chickpea Tagine with Couscous

Phat Pasty Vegan Sausage Roll with Chips

**Vegetables**

Baked Beans & Mixed Vegetables

Cauliflower Florets & Garden Peas

Broccoli Florets & Sliced Carrots

Green Beans & Sweetcorn

Garden Peas Baked Beans

**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  
06/01/2025  
27/01/2025  
24/02/2025  
17/03/2025

**Option One**

Classic Cheese and Tomato Pizza with Potato Wedges



**NEW** Chicken Pasta Bake with Garlic Bread

Sausage with Roast Potatoes and Gravy

Chicken Tikka Masala with Rice

Fishfingers with Chips & Tomato Sauce

**Option Two**

**NEW** Mild Mexican Chilli with Rice



Lentil and Sweet Potato Curry with Rice

Vegan Sausage with Roast Potatoes and Gravy

Tomato and Butterbean Pasta

Cheese and Tomato Quiche with Chips & Tomato Sauce

**Vegetables**

Sweetcorn & BBQ Beans

Green Beans & Cauliflower Florets

Savoy Cabbage & Sliced Carrots

Mediterranean Vegetables

Garden Peas Baked Beans

**Dessert**

Marble Sponge Cake with Custard

Jelly with Mandarins

Fruit Medley

Peach Cake

Oaty Cookie

### WEEK THREE

18/11/2024  
09/12/2024  
13/01/2025  
03/02/2025  
03/03/2025  
24/03/2025

**Option One**

Macaroni Cheese

Beef Burger with Potato Wedges

Roast Turkey with Stuffing, Roast Potatoes and Gravy

Spaghetti Bolognese

Breaded Fish with Chips & Tomato Sauce

**Option Two**

Chef Mariam's Vegetable Couscous



Plant Burger with Potato Wedges

Vegetarian Cottage Pie with Gravy

Chinese Vegetable Noodles

Vegetable Enchiladas with Chips

**Vegetables**

Roasted Carrots & Green Beans

Sweetcorn & Mixed Peppers

Garden Peas & Cauliflower Florets

Broccoli & Sliced Carrots

Garden Peas Baked Beans

**Dessert**

Chocolate and Beetroot Brownie

Pear and Chocolate Sponge with Custard

Fruit Salad

Jam & Coconut Sponge with Custard

Vanilla Shortbread

### MENU KEY



Added Plant Power



Wholemeal



Vegan

### 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

04/11/2024  
25/11/2024  
16/12/2024  
20/01/2025  
10/02/2025  
10/03/2025  
31/03/2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Option One</b>	<b>V302 NEW</b> Tomato & Vegetable Pasta	<b>B52</b> Beef Lasagne with <b>SD50</b> Garlic Bread	<b>C4/ C5</b> Roast Chicken with <b>SD40</b> Stuffing, <b>SD82</b> Roast Potatoes and <b>SD118</b> Gravy	<b>C99</b> Peri Peri Chicken with <b>Q816</b> Diced Seasoned Potatoes, <b>Q83</b> Sweetcorn Salsa	<b>F6</b> Fishfingers with <b>SD5</b> Chips & <b>SD14</b> Tomato Sauce
<b>Option Two</b>	<b>V308</b> Vegetable Fajitas with <b>SD84</b> Rice	<b>V212</b> Chinese Vegetable Curry with <b>SD84</b> Rice	<b>V35</b> Vegetable Wellington <b>SD82</b> Roast Potatoes and <b>SD118</b> Gravy	<b>V140</b> Vegetable and Chickpea Tagine with <b>SD73</b> Couscous	<b>V251</b> Phat Pasty Vegan Sausage Roll with <b>SD5</b> Chips
<b>Vegetables</b>	<b>SD22</b> Baked Beans <b>SD18/SD28/ SD27</b> Fresh Mixed Seasonal Vegetables	<b>SD27</b> Cauliflower Florets & <b>SD18</b> Garden Peas	<b>SD20</b> Broccoli Florets & <b>SD28</b> Sliced Carrots	<b>SD24</b> Green Beans & <b>SD19</b> Sweetcorn	<b>SD18</b> Garden Peas <b>SD22</b> Baked Beans
<b>Dessert</b>	<b>D74</b> Apple and Blackberry Crumble with <b>D2</b> Custard	<b>D231</b> Melting Moment Biscuit	<b>D225</b> Fruit Platter	<b>D174</b> Carrot and Courgette Cake	<b>D230</b> Chocolate Orange Cookie

## WEEK TWO

11/11/2024  
02/12/2024  
06/01/2025  
27/01/2025  
24/02/2025  
17/03/2025

<b>Option One</b>	<b>V231</b> Classic Cheese and Tomato Pizza With <b>SD6</b> Potato Wedges	<b>C101 NEW</b> Chicken Pasta Bake with <b>SD40</b> Garlic Bread	<b>C6/P3</b> Sausage, <b>SD82</b> Roast Potatoes, and <b>SD118</b> Gravy	<b>C45</b> Chicken Tikka Masala with <b>SD84</b> Rice	Fishfingers with <b>SD5</b> Chips & <b>SD14</b> Tomato Sauce
<b>Option Two</b>	<b>V309</b> Mild Mexican Chilli with <b>SD84</b> Rice	<b>V108</b> Lentil and Sweet Potato Curry with <b>SD84</b> Rice	<b>V238</b> Vegan Sausage, <b>SD82</b> Roast Potatoes, and with <b>SD118</b> Gravy	<b>V188</b> <b>SD11</b> Tomato and Butterbean Pasta	<b>V49</b> Cheese and Tomato Quiche with <b>SD5</b> Chips & <b>SD14</b> Tomato Sauce
<b>Vegetables</b>	<b>SD19</b> Sweetcorn & <b>SD88</b> BBQ Beans	<b>SD24</b> Green Beans & <b>SD27</b> Cauliflower Florets	<b>SD35</b> Savoy Cabbage & <b>SD28</b> Sliced Carrots	<b>SD48</b> Mediterranean Vegetables	<b>SD18</b> Garden Peas <b>SD22</b> Baked Beans
<b>Dessert</b>	<b>D199</b> Marble Sponge Cake with <b>D2</b> Custard	<b>D235</b> Jelly with Mandarins	<b>D224</b> Fruit Medley	<b>D176</b> Peach Cake	<b>D85</b> Oaty Cookie

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24/03/2025

<b>Option One</b>	<b>V11</b> Macaroni Cheese	<b>PRIB5</b> <b>SD17</b> Beef Burger with <b>SD6</b> Potato Wedges	<b>T1</b> Roast Turkey with <b>SD50</b> Stuffing, <b>SD82</b> Roast Potatoes and <b>SD118</b> Gravy	<b>B48</b> <b>SD8</b> Spaghetti Bolognaise	<b>F7</b> Breaded Fish with <b>SD5</b> Chips & <b>SD14</b> Tomato Sauce
<b>Option Two</b>	<b>V235</b> Chef Mariam's Vegetable Couscous	<b>PRIV236</b> <b>SD17</b> Plant Burger with <b>SD6</b> Potato Wedges	<b>V241</b> Vegetarian Cottage Pie with <b>SD118</b> Gravy	<b>V215</b> Chinese Vegetable Noodles	<b>V253</b> Vegetable Enchiladas with <b>SD5</b> Chips
<b>Vegetables</b>	<b>SD28</b> Roasted Carrots & <b>SD24</b> Green Beans	<b>SD19</b> Sweetcorn & <b>SD26</b> Mixed Peppers	<b>SD18</b> Gardens Peas & <b>SD27</b> Cauliflower Florets	<b>SD20</b> Broccoli & <b>SD28</b> Sliced Carrots	<b>SD18</b> Garden Peas <b>SD22</b> Baked Beans
<b>Dessert</b>	<b>D169</b> Chocolate and Beetroot Brownie	<b>D207</b> Pear and Chocolate Sponge with <b>D2</b> Custard	<b>D223</b> Fruit Salad	<b>D233</b> Jam & Coconut Sponge with Custard	<b>D57</b> Vanilla Shortbread

### MENU KEY



Added Plant Power



Wholemeal



Vegan

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