


## WEEK ONE

30/10/2023  
20/11/2023  
11/12/2023  
15/01/2024  
05/02/2024  
04/03/2024  
25/03/2024


Option one

 Cheese and Tomato  
Pizza with Pasta Salad

Option two

**NEW** Chef Mariam's  
Vegetable Couscous 

Vegetables

Green Beans &  
Sweetcorn 

Dessert

 Oaty Cookie With  
Peaches 

## MONDAY

## TUESDAY



A choice of Burger  
(Beef & Bean or  
Beet Burger) in a  
bun with Toppings  
and Potato Wedges

Peas & Coleslaw

Lemon Drizzle Cake

## WEDNESDAY


Roast Chicken, Stuffing Roast  
Potatoes & Gravy

Veg Wellington, Stuffing,  
Roast Potatoes & Gravy 

Vegetable Medley

Fruit Jelly   
With Mandarins

## THURSDAY

Spaghetti Bolognaise with  
Garlic Bread 

Veggie Bolognaise with  
Garlic Bread 

Carrots & Broccoli

**NEW** Jam and Coconut  
Sponge

## FRIDAY

Fishfingers with Chips &  
Tomato Sauce

Cheesy Bean Pasty with  
Chips & Tomato Sauce


Baked Beans & Peas

Fresh Fruit Salad or Platter 

## WEEK TWO

06/11/2023  
27/11/2023  
18/12/2023  
22/01/2024  
19/02/2024  
11/03/2024

Option one

Tomato Pasta 

Option two

Cheesy Swirl with New  
Potatoes

Vegetables

Green Beans & Carrots

Dessert

Shortbread with Peaches


Sausage Roll with Potato  
Wedges

**NEW** Loaded Cheesy  
Jackets



Baked Beans & Peas

**NEW** Carrot Cake



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

 Apple Crumble with  
Custard

 Chef Shilpa's Chicken  
Korma with Rice 

Chinese Vegetable  
Noodle

Carrots & Green Beans

Chocolate Drizzle Cake with  
Chocolate Sauce

Fishfingers with Chips &  
Tomato Sauce

Cheese Omelette with  
Chips & Tomato Sauce


Baked Beans & Peas

Fresh Fruit Salad Or Platter 


## WEEK THREE

13/11/2023  
04/12/2023  
08/01/2024  
29/01/2024  
26/02/2024  
18/03/2024

Option one

**NEW** A choice of  
Tomato or  
Creamy Cheese   
Pasta with


Option two

CROUTONS or  
Nachos Or  
Jacket Potato &  
Beans 


Vegetables

Green Beans & Carrots

Dessert

**NEW** Chocolate   
Orange Cookie With Mandarins


 Mexican Beef  
with Rice 

 Vegetable Fajitas  
with Rice 

Peas & Sweetcorn

Iced Sponge

Sausages, Onions and  
Gravy with Roast Potatoes

Veggie Sausages,  
Onions and Gravy with  
Roast Potatoes 

Vegetable Medley

**New** Melting Moment Biscuit

Chicken Pie with   
Mashed Potatoes

Macaroni Cheese

Cabbage & Carrots

Peach Upside Down Cake  
with Custard

Fishfingers or Salmon  
Fishcake with Chips &  
Tomato Sauce

BBQ Quorn Fillet with  
Chips 

Baked Beans & Peas

Fresh Fruit Salad Or Platter 

## 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 – Fresh Bread & Daily Salad Selection – Fruit & Yoghurt