

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

Cheese and Tomato
Pizza with Potato Wedges



OPTION TWO

Mexican Fajitas
with Rice



SIDE

Peas &
Sweetcorn

DESSERT

Apple Flapjack

MONDAY

TUESDAY

Beef Cottage Pie
With Gravy



NEW Creamy Chickpea
& Coconut Curry
with Rice



Cauliflower &
Green Beans

Blackberry and Apple
Crumble with Custard



WEDNESDAY

Roast Chicken with
Roast Potatoes and
Gravy

Vegan Sausage
with Roast Potatoes
and Gravy



Fresh Mixed Seasonal
Vegetables

Fruit Salad

THURSDAY



Lemon & Herb or BBQ
Chicken with New Potatoes

Lemon & Herb or BBQ
Quorn with New Potatoes



Sweetcorn Salsa &
Rainbow Slaw

Chocolate & Apple Sponge



FRIDAY

Fishfingers or
Salmon Fishfingers with
Chips & Tomato Sauce

Mexican Bean Roll with
Chips & Tomato Sauce



Peas &
Beans

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

French Bread Cheese and
Tomato Pizza
with Wedges

NEW Chicken Pasta Bake
with Garlic Bread



Roast Turkey with Roast
Potatoes and Gravy

Chicken & Sweetcorn Pie with
a Puff Pastry Top
with Mash Potato

Fishfingers with Chips &
Tomato Sauce

OPTION TWO

NEW Mild Mexican Chilli
with Rice



Chinese Vegetable
Noodles



Roast Quorn Vegan Fillet
with Roast Potatoes and
Gravy



Veggie Balls with
Mash Potato & Gravy



Cheesy Bean Pasty
with Chips & Tomato
sauce



SIDE

Peas &
Sweetcorn

Broccoli &
Carrots

Fresh Mixed Seasonal
Vegetables

Carrots &
Spring Greens

Peas &
Beans

DESSERT

Peach Cake

Marble Sponge Cake with
Custard

Fruit Salad



Jelly with Mandarins
& Ice Cream

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 With
Garlic Bread



NEW Mild Caribbean Chicken
Breast with Rice and Peas



Roast Chicken with Roast
Potatoes and Gravy

Beef Burger with Tomato
Relish & Wedges

Breaded Fish with Chips &
Tomato Sauce

OPTION TWO

Lentil and Sweet Potato
Curry with Rice



NEW Caribbean Butterbean
Stew with Rice and Peas



Cheese and Tomato
Quiche with Roast
Potatoes



Vegan Burger with Tomato
Relish & Wedges



BBQ Quorn Vegan Fillet
with Chips



SIDE

Carrots &
Green Beans

Mixed Salad

Fresh Mixed Seasonal
Vegetables

Mixed Salad

Peas &
Beans

DESSERT

Chocolate and Beetroot
Brownie

Sticky Toffee Apple Crumble
with Custard



Fruit Salad



Jelly with Peaches & Ice
Cream

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.

Monday-Wednesday-Friday:

Freshly Cooked Jacket Potatoes with either Cheese, Baked Beans or Tuna-Mayo served with Salad.

Tuesday-Thursday:

Pasta with a Tomato Sauce served with Salad

Available Every Day:

Freshly Baked Bread - Salad Selection are available for all meals

A choice of Yoghurt & Fresh Fruit available daily