TUESDAY WEDNESDAY THURSDAY FRIDAY **MONDAY** 2023/2024 WEEK ONE Cheese and Tomato Roast of the Day, Stuffing Cheese & Tomato pizza with A choice of Burger Spaghetti Bolognaise with Option one Pizza with Pasta Salad Roast Potatoes & Gravv Chips (Beef & Bean or Garlic Bread () BUILD A BURGER Vegan) with 30/10/2023 Veg Wellington, Stuffing, Toppings and Cheesy Bean Pasty with **NEW** Chef Mariam's Veggie Bolognaise with Option two Roast Potatoes & Gravy Potato Wedges Chips & Tomato Sauce Vegetable Couscous Garlic Bread A Vegetables Vegetables of the Day 25/03/2024 **NEW** Jam and Coconut Fruit Jelly A Freshly Chopped Fruit и Oaty Cookie 🙈 Dessert Lemon Drizzle with Mandarins Sponge Medley A **WEEK TWO** Fishfingers with Chips & Chef Shilpa's Chicken Sausage Roll with Potato Option one Tomato Pasta 🦪 SHACK Tomato Sauce Korma with Rice Wedges A choice of BBQ or Cheese & Tomato pizza Veggie Meatballs in 🤏 Lemon & Herb Chicken Cheesy Swirl with New **NEW** Loaded Jackets with Chips Tomato Sauce with Rice Option two or Vegan Quorn, with **Potatoes** Seasoned Potatoes and 22/01/2024 Salads Vegetables of the Day 19/02/2024 Vegetables of the Day Vegetables of the Day Vegetables Vegetables of the Day 11/03/2024 Vegetables of the Day Chocolate Drizzle Cake with Apple Crumble with **NEW** Carrot Cake Vanilla Shortbread Chocolate Sauce Dessert Fruit Medley A Custard Chicken Pie with Fishfingers or Salmon Mexican Beef NEW WEEK THREE Sausages, Onions and Fishcake with Chips & Option one A choice of Gravy with Roast Potatoes Mashed Potatoes Tomato Sauce Tomato or Carbonara Veggie Sausages, Vegetable Fajitas Cheese & Tomato pizza Pasta with Onions and Gravy with Option two Macaroni Cheese with Rice 🙈 with Chips Toppings <a>¬</a> Roast Potatoes 🗻 Vegetables of the Day Vegetables Vegetables of the Day Vegetables of the Day Vegetables of the Day Vegetables of the Day **NEW** Chocolate Iced Sponge **NEW** Melting Moment Fruit Platter 🙈 Peach Upside Down Cake Dessert Orange Cookie **Biscuit** with Custard ALLERGY INFORMATION: MENU KEY Added Plant Power Wholemeal Vegan Chef's Special 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 Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection 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

**Autumn/Winter** 

Autumn/ Winter 2023/ 2024		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
WEEK ONE	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	Roast of the Day, <b>\$D40</b> Stuffing <b>\$D82</b> Roast Potatoes & <b>\$D118</b> Gravy	SD8 Spaghetti B48 Bolognaise with SD50 Garlic Bread	V231 Cheese & Tomato pizza with Chips	
	Option two	<b>V235</b> Chef Mariam's Vegetable Couscous	Toppings (See concept guide for toppings: BB5- BB22) and SD6 Potato Wedges	V232 Veg Wellington, SD40 Stuffing, SD82 Roast Potatoes & SD118 Gravy	Veggie <b>SD8</b> Spaghetti <b>V233</b> Bolognaise with <b>SD50</b> 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	<b>D168</b> Lemon Drizzle	<b>D235</b> Fruit Jelly with Mandarins	<b>D223</b> Freshly Chopped Fruit Medley	<b>D233</b> Jam and Coconut Sponge	<b>D85</b> Oaty Cookie	
WEEK TWO	Option one	V188 Tomato SD11 Pasta	P19 Sausage Roll with \$D6 Potato Wedges	QB14 BBQ Chicken/V205 BBQ Quorn or QB15 Lemon & Herb	<b>C86</b> Chef Shilpa's Chicken Korma with <b>SD84</b> Rice	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce	
	Option two	V27 Cheesy Swirl with \$D2 New Potatoes	V234 Loaded Jackets	Chicken/QB10 Lemon & Herb Quorn, with QB16 Seasoned Potatoes and a choice of Salads (See	V237 Veggie Meatballs in V225 Tomato Sauce with SD84 Rice	V231 Cheese & Tomato pizza with Chips	
	Vegetables	Vegetables of the Day	Vegetables of the Day	concept guide for salads QB2 QB3 QB4 QB5)	Vegetables of the Day	Vegetables of the Day	
	Dessert	<b>D234</b> Carrot Cake	D242 Apple Crumble with D2 Custard	Vegetables of the Day  D224 Fruit Medley	D198 Chocolate Drizzle Cake with D3 Chocolate Sauce	<b>D57</b> Vanilla Shortbread	
WEEK THREE	Option one	A choice of <b>V225</b> Tomato Pasta, <b>PK1</b> Creamy Tomato Pasta or <b>PK2</b>	<b>B49</b> Mexican Beef with <b>\$D84</b> Rice	P3/C6 Sausages, \$D116 Onions and \$D118 Gravy with \$D82 Roast Potatoes	C59 Chicken Pie with SD1 Mashed Potatoes	F6/F29 Fishfingers/Salmon Fishcakes with SD5 Chips & SD14 Tomato Sauce	
	Option two	Carbonara Pasta with a choice of Toppings (See concept guide for toppings PK3 PK4 V85	<b>V211</b> Vegetable Fajitas with <b>SD84</b> Rice	V238 Veggie Sausages, SD116 Onions and SD118 Gravy with SD82	V11 Macaroni Cheese	V231 Cheese & Tomato pizza with Chips	
	Vegetables	V216)	Vegetables of the Day	Roast Potatoes  Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Vegetables of the Day  D177 Iced Sponge	<b>D230</b> Chocolate Orange Cookie	D225 Fruit Platter	<b>D176</b> Peach Upside Down Cake with <b>D2</b> Custard	<b>D231</b> Melting Moment Biscuit	
MENU KEY  Available Daily: - Freshly	MENUKEY  Added Plant Power  Wholemeal  Vegan  Chef's Special  If you would like to know about particular allergens in foods plea ask a member of the catering team for information. If your child school lunch and has a food allergy or intolerance you will be as 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 catering team for information in the cater for your child. We use a large variety of ingredients in the cater for your child.						

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