

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

NEW Tomato & Vegetable Pasta

Cottage Pie with Gravy

CHICKEN SHACK
Peri Peri or BBQ Chicken or Peri Peri or BBQ Quorn with Diced Seasoned Potatoes & Sweetcorn Salsa

Meatballs in Tomato Sauce with Rice

Salmon Fishfingers/ Fishfingers with Chips & Tomato Sauce

Mexican Fajitas with Rice

NEW Creamy Chickpea and Coconut Curry with Rice

NEW Cheese and Broccoli Pasta with Garlic Bread

Vegetables of the Day

Mexican Bean Roll with Chips & Tomato Sauce

Vegetables of the Day

Vegetables of the Day

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Vegetables of the Day

Vegetables of the Day

Blackberry and Apple Crumble with Custard

Melting Moment Biscuit

Fruit Platter

Carrot and Courgette Cake

Chocolate Orange Cookie

WEEK TWO

Classic Cheese and Tomato Pizza

NEW Chicken Pasta Bake with Garlic Bread

Sausage and Mash with Gravy

Chicken Tikka Masala with Rice

NEW Tuna Pasta Bake or Fishfingers with Chips & Tomato Sauce

Or Rainbow Pizza with Potato Wedges

Chinese Vegetable Curry with Rice

Vegan Sausage and Mash with Gravy

NEW Mild Mexican Chili with Rice

Cheese and Tomato Quiche with Chips & Tomato Sauce

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Marble Sponge Cake with Custard

Jelly with Mandarins

Fruit Medley

Peach Cake

Oaty Cookie

WEEK THREE

Macaroni Cheese

NEW Wild Caribbean Chicken with Rice and Peas

Roast of the Day with Stuffing, Roast Potatoes and Gravy

Spaghetti Bolognese

Breaded Fish with Chips & Tomato Sauce

Plant Balls in Tomato Sauce with Rice

NEW Caribbean Butterbean Stew with Rice and Peas

Cottage Pie with Gravy

NEW Hot Pot Baked Bean Casserole with Rice

Cheese and Pepper Omelette with Chips & Tomato Sauce

Vegetables of the Day

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Chocolate and Beetroot Brownie

Sticky Toffee Apple Crumble with Custard

Fruit Salad

NEW Savoury Cheese Scone

Vanilla Shortbread

MENU KEY

Added Plant Power

Wholemeal

Vegan

Lowest Carbon Footprint Option

Available Daily: Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt

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.