

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

3/11, 24/11, 15/12,
19/1, 9/2, 9/3

Option One

Beef Lasagne with
Garlic Bread



Plant Balls in a Tomato
Sauce With Rice

Roast Chicken, Stuffing,
Roast Potatoes and
Gravy

NEW Chicken Biryani

Fishfingers With Chips &
Tomato Sauce

Option Two

Autumn Vegetable
Lasagne

Beetroot and Lentil
Burger in a Bun with
Potato Wedges

Vegetarian Wellington
with Roast Potatoes and
Gravy

NEW BBQ Sausage
Pasta with Garlic
Bread

Cheese and Bean Pasty
with Chips and Tomato
Sauce

Vegetables

Vegetables of the Day

Dessert

Melting Moment Biscuit

NEW Apple Crumble
Cake with Custard

Fruit Medley

Pineapple Drizzle Cake

Syrup Sponge with
Custard

WEEK TWO

10/11,
1/12, 5/1,
26/1,
23/2, 16/3

Option One

Classic Cheese and
Tomato Pizza
with Wedges



Spaghetti
Bolognaise



BBQ Chicken or Quorn
with Seasoned
Potatoes

Meatballs in Tomato
Sauce with Rice



Fish Fingers With Chips

Option Two

Mild Mexican Chilli with
Rice



Vegan Spaghetti
Bolognaise



Creamy Chickpea and
Coconut Curry with Rice



Cheese Whirl with Chips
and Tomato Sauce

Vegetables

Vegetables of the Day

Dessert

NEW Gingerbread
Cookie



Chocolate brownie

Fruit Salad



Sticky Toffee Apple
Crumble with Custard



Chocolate Shortbread

WEEK THREE

17/11,
8/12,
12/1,
2/2,
2/3,
23/3

Option One

Macaroni
Cheese

NEW Chicken Enchilada
Bake with Paprika Wedges

Sausage with Roast
Potatoes and Gravy

Mild Caribbean Chicken
with Golden Rice

Fishfingers with Chips &
Tomato Sauce

Option Two



NEW Chefs Special
Lentil Curry with Rice



Tomato Pasta



Vegan Sausage and
Roast Potatoes
with Gravy



Caribbean Stew with
Golden Rice



Red Pepper Frittata with
Chips & Tomato Sauce

Vegetables

Vegetables of the Day

Dessert

Oaty Cookie



Pear & Berry Crumble with
Custard



Fruit Salad



NEW Jamaican Ginger
Cake with Custard



Flapjack

MENU KEY



Added Plant Protein



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 allergen cross contact.

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection – Fresh Fruit and Yoghurt