

## WEEK ONE

04/11/2024  
25/11/2024  
16/12/2024  
20/01/2025  
10/02/2025  
10/03/2025  
31/03/2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Option One</b>	<b>NEW</b> Tomato & Vegetable Pasta	Cottage Pie with Gravy	Roast Chicken with Stuffing, Roast Potatoes & Gravy	Soya Mince Lasagne with Garlic Bread	Salmon Fishfingers/ Fishfingers with Chips & Tomato Sauce
<b>Option Two</b>	Mexican Fajitas with Rice	Chinese Vegetable Curry with Rice	Parsnip and Sweet Potato Loaf, Stuffing, Roast Potatoes and Gravy	Cheese and Broccoli Pasta with Garlic Bread	Phat Pasty Vegan Sausage Roll with Chips
<b>Vegetables</b>	Baked Beans & Mixed Vegetables	Cauliflower Florets & Garden Peas	Broccoli Florets & Sliced Carrots	Green Beans & Sweetcorn	Garden Peas Baked Beans
<b>Dessert</b>	Blackberry and Apple Crumble with Custard	Melting Moment Biscuit	Fruit Platter	Carrot and Courgette Cake	Chocolate Orange Cookie

## WEEK TWO

11/11/2024  
02/12/2024  
06/01/2025  
27/01/2025  
24/02/2025  
17/03/2025

<b>Option One</b>	Classic Cheese and Tomato Pizza with Potato Wedges	<b>NEW</b> Chicken Pasta Bake with Garlic Bread	Sausage and Mash with Gravy	Vegan Spaghetti Bolognese with Garlic Bread	Fishfingers with Chips & Tomato Sauce
<b>Option Two</b>	<b>NEW</b> Mild Mexican Chilli with Rice	Lentil and Sweet Potato Curry with Rice	Vegan Sausage and Mash with Gravy	Vegan Quorn Korma with Rice	Cheese and Tomato Quiche with Chips & Tomato Sauce
<b>Vegetables</b>	Sweetcorn & BBQ Beans	Green Beans & Cauliflower Florets	Savoy Cabbage & Sliced Carrots	Mediterranean Vegetables	Garden Peas Baked Beans
<b>Dessert</b>	Marble Sponge Cake with Custard	Jelly with Mandarins	Fruit Medley	Peach Cake	Oaty Cookie

## WEEK THREE

18/11/2024  
09/12/2024  
13/01/2025  
03/02/2025  
03/03/2025  
24/03/2025

<b>Option One</b>	All Day Vegetarian Breakfast	Beef and Bean Burger with Potato Wedges	Roast Turkey with Stuffing, Roast Potatoes and Gravy	Rainbow Pizza with Potato Wedges	Breaded Fish with Chips & Tomato Sauce
<b>Option Two</b>	Plant Balls in Tomato Sauce with Rice	Homemade Beetroot Burger with Potato Wedges	Vegetarian Cottage Pie with Gravy	Chinese Vegetable Noodles	Cheese and Pepper Omelette with Chips & Tomato Sauce
<b>Vegetables</b>	Roasted Carrots & Green Beans	Sweetcorn & Mixed Peppers	Garden Peas & Cauliflower Florets	Broccoli & Sliced Carrots	Garden Peas Baked Beans
<b>Dessert</b>	Chocolate and Beetroot Brownie	Pear and Chocolate Sponge with Custard	Fruit Salad	Jam & Coconut Sponge with Custard	Vanilla Shortbread

### MENU KEY



Added Plant Power



Wholemeal



Vegan

### 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:** Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt