


WEEK ONE

30/10/2023
20/11/2023
11/12/2023
15/01/2024
05/02/2024
04/03/2024
25/03/2024

Option one

 Cheese and Tomato Pizza with Pasta Salad

Option two

NEW Chef Mariam's Vegetable Couscous 

Vegetables

Green Beans & Sweetcorn

Dessert

 Oaty Cookie With Peaches 

MONDAY

TUESDAY



A choice of Burger (Beef & Bean or Quorn) in a bun with Toppings and Potato Wedges

Peas & Coleslaw

Fruit Jelly with Mandarins 

WEDNESDAY


Roast Chicken, Stuffing Roast Potatoes & Gravy


Veg Wellington, Stuffing, Roast Potatoes & Gravy 

Vegetable Medley

Lemon Drizzle Cake

THURSDAY

Spaghetti Bolognaise with Garlic Bread 

Veggie Bolognaise with Garlic Bread 

Carrots & Broccoli

NEW Jam and Coconut Sponge

FRIDAY

Fishfingers with Chips & Tomato Sauce

Cheesy Bean Pasty with Chips & Tomato Sauce

Baked Beans & Peas

Fresh Fruit Salad or Platter 

WEEK TWO

06/11/2023
27/11/2023
18/12/2023
22/01/2024
19/02/2024
11/03/2024

Option one

Tomato Pasta 

Option two

Cheesy Swirl with New Potatoes

Vegetables

Green Beans & Carrots

Dessert

 Apple Crumble with Custard

Sausage Roll with Potato Wedges

NEW Loaded Cheesy Jackets


Baked Beans & Peas

NEW Carrot Cake



A choice of Roasted BBQ or Lemon & Herb Chicken or Vegan Quorn, with Seasoned Roast Potatoes and Salads
Vegetable Medley

Shortbread With Peaches

 Chef Shilpa's Chicken Korma with Rice 

Chinese Vegetable Noodle

Carrots & Green Beans

Chocolate Drizzle Cake with Chocolate Sauce

Fishfingers with Chips & Tomato Sauce

Cheese Omelette with Chips & Tomato Sauce


Baked Beans & Peas

Fresh Fruit Salad Or Platter 

WEEK THREE

13/11/2023
04/12/2023
08/01/2024
29/01/2024
26/02/2024
18/03/2024

Option one

NEW A choice of Tomato or Creamy Cheese Pasta with Croutons or Nachos Or Jacket Potato & Beans 

Option two

Green Beans & Carrots



Vegetables

Green Beans & Carrots

Dessert

NEW Chocolate Orange Cookie With Mandarins 


 Mexican Beef with Rice 

 Vegetable Fajitas with Rice 

Peas & Sweetcorn

Iced Sponge

Sausages, Onions and Gravy with Roast Potatoes

Veggie Sausages, Onions and Gravy with Roast Potatoes 

Vegetable Medley

New Melting Moment Biscuit


Chicken Pie with Mashed Potatoes 

Macaroni Cheese

Cabbage & Carrots

Peach Upside Down Cake with Custard

Fishfingers or Salmon Fishcake with Chips & Tomato Sauce

BBQ Quorn Fillet with Chips 

Baked Beans & Peas

Fruit Salad Or Platter 

MENU KEY



Added Plant Power



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 cross contamination.

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings – Fresh Bread & Daily Salad Selection – Fruit & Yoghurt