

WEEK ONE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option One	Veggie Balls in Tomato Sauce with Rice 	Beef Lasagne with Garlic Bread 	Roast Chicken, Stuffing, Roast Potatoes and Gravy	Chicken Biryani 	Fishfingers with Chips & Tomato Sauce
Veggie Option	Autumn Vegetable Lasagne	Beetroot and Lentil Burger in a Bun with Potato Wedges	Vegetarian Wellington with Roast Potatoes and Gravy 	BBQ Sausage Pasta with Garlic Bread 	Cheese and Bean Pasty with Chips and Tomato Sauce
Vegetables	Sweetcorn and Peas	House Salad 	Carrots & Broccoli	Green Beans 	Garden Peas
Dessert	Cheese and Crackers	Apple Crumb Cake	Fruit Medley 	Jelly with Mandarins 	Syrup Sponge with Custard

WEEK TWO

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option One	Classic Cheese and Tomato Pizza with Wedges 	Spaghetti Bolognaise 	 CHICKEN SHACK BBQ Chicken or Quorn with Seasoned Potatoes and Sweetcorn Salsa	Meatballs in Tomato Sauce with Rice 	Breaded Fish with Chips & Tomato Sauce
Veggie Option	Mild Mexican Chilli with Rice 	Vegan Spaghetti Bolognaise 		Creamy Chickpea and Coconut Curry with Rice 	Cheese Whirl with Chips and Tomato Sauce
Vegetables	Sweetcorn 	Batton Carrots	Salad Bar	Cauliflower 	Garden Peas
Dessert	Gingerbread Cookie 	Chocolate and Beetroot Brownie	Fruit Salad 	Sticky Toffee Apple Crumble with Custard	Vanilla Shortbread 

WEEK THREE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option One	Macaroni Cheese 	Chicken & Vegetable Enchilada Bake with Paprika Wedges 	Sausage with Roast Potatoes and Gravy 	 Mild Caribbean Chicken with Golden Rice	Fishfingers with Chips & Tomato Sauce
Veggie Option	Chefs Special Lentil Curry with Rice 	Tomato Pasta 	Vegan Sausage and Roast Potatoes and Gravy	Caribbean Stew with Golden Rice	Red Pepper Frittata with Chips & Tomato Sauce
Vegetables	Roasted Sweet Potato	Crudites	Broccoli & Cauliflower	Peas and Corn 	Mushy Peas
Dessert	Oaty Cookie 	Pear Crumble with Custard 	Fruit Salad	Jamaican Ginger Cake with Custard	Cornflake Tart

MENU KEY

-  Added Plant Protein
-  Wholemeal
-  Vegan
-  Chef's Special

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Freshly prepared salad bar – Fresh Fruit and Yoghurt and sandwiches are available daily.

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.