Autumn/Winter TUESDAY THURSDAY WEDNESDAY FRIDAY MONDAY 2023/2024 WEEK ONE Cheese and Tomato Roast of the Day, Stuffing Fishfingers with Chips & A choice of Burger Spaghetti Bolognaise with Option one Pizza with Pasta Salad Roast Potatoes & Gravv Tomato Sauce (Beef & Bean or Garlic Bread () BUILD A BURGER Vegan) with 30/10/2023 Veg Wellington, Stuffing, Toppings and Cheesy Bean Pasty with **NEW** Chef Mariam's Veggie Bolognaise with Option two Roast Potatoes & Gravy 20/11/2023 Potato Wedges Chips & Tomato Sauce Vegetable Couscous Garlic Bread 🧢 11/12/2023 15/01/2024 Vegetables Vegetables of the Day 05/02/2024 04/03/2024 **NEW** Jam and Coconut Fruit Jelly A Freshly Chopped Fruit и Oaty Cookie 🙈 Dessert Lemon Drizzle 25/03/2024 with Mandarins Sponge Medley ~ WEEK TWO CHICKEN Fishfingers with Chips & Chef Shilpa's Chicken Sausage Roll with Potato Option one Tomato Pasta 🦪 SHACK Tomato Sauce Korma with Rice Wedges A choice of BBQ or 06/11/2023 Cheese Omelette with Veggie Meatballs in 🤏 Lemon & Herb Chicken Cheesy Swirl with New **NEW** Loaded Jackets Chips & Tomato Sauce 27/11/2023 Tomato Sauce with Rice Option two or Vegan Quorn, with **Potatoes** Seasoned Potatoes and 18/12/2023 Salads Vegetables of the Day 22/01/2024 Vegetables of the Day Vegetables Vegetables of the Day Vegetables of the Day 19/02/2024 Vegetables of the Day 11/03/2024 Chocolate Drizzle Cake with Apple Crumble with **NEW** Carrot Cake Vanilla Shortbread Chocolate Sauce Dessert Custard Fruit Medley A Chicken Pie with Fishfingers or Salmon Mexican Beef NEW WEEK THREE Sausages, Onions and Fishcake with Chips & Option one A choice of Gravy with Roast Potatoes Mashed Potatoes Tomato Sauce Tomato or Carbonara Veggie Sausages, Vegetable Fajitas BBQ Quorn Fillet with Pasta with Onions and Gravy with Option two Macaroni Cheese with Rice 🙈 Chips ~ Toppings <a>¬ Roast Potatoes ___ Vegetables of the Day Vegetables Vegetables of the Day Vegetables of the Day Vegetables of the Day Vegetables of the Day **NEW** Chocolate Iced Sponge **NEW** Melting Moment Fruit Platter 🙈 Peach Upside Down Cake Dessert Orange Cookie 🤌 **Biscuit** with Custard ALLERGY INFORMATION: MENU KEY Added Plant Power Wholemeal Vegan Chef's Special 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 Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection 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.

Autumn/ Winter 2023/ 2024		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Option one	V231 Cheese and Tomato Pizza with SB9 Pasta Salad	BB1 Beef & Bean Burger or V236 Vegan Burger in a SD17 Bun with a choice of	Roast of the Day, SD40 Stuffing SD82 Roast Potatoes & SD118 Gravy	SD8 Spaghetti B48 Bolognaise with SD50 Garlic Bread	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce
	Option two	V235 Chef Mariam's Vegetable Couscous	Toppings (See concept guide for toppings: BB5- BB22) and SD6 Potato Wedges	V232 Veg Wellington, SD40 Stuffing, SD82 Roast Potatoes & SD118 Gravy	Veggie SD8 Spaghetti V233 Bolognaise with SD50 Garlic Bread	V191 Cheesy Bean Pasty with SD5 Chips & SD14 Tomato Sauce
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	D168 Lemon Drizzle	D235 Fruit Jelly with Mandarins	D223 Freshly Chopped Fruit Medley	D233 Jam and Coconut Sponge	D85 Oaty Cookie
WEEK TWO	Option one	V188 Tomato SD11 Pasta	P19 Sausage Roll with SD6 Potato Wedges	QB14 BBQ Chicken/V205 BBQ Quorn or QB15 Lemon & Herb	C86 Chef Shilpa's Chicken Korma with SD84 Rice	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce
	Option two	V27 Cheesy Swirl with \$D2 New Potatoes	V234 Loaded Jackets	Chicken/Q810 Lemon & Herb Quorn, with Q816 Seasoned Potatoes and a choice of Salads (See	V237 Veggie Meatballs in V225 Tomato Sauce with SD84 Rice	V24 Cheese Omelette with SD5 Chips & SD14 Tomato Sauce
	Vegetables	Vegetables of the Day	Vegetables of the Day	concept guide for salads QB2 QB3 QB4 QB5)	Vegetables of the Day	Vegetables of the Day
	Dessert	D234 Carrot Cake	D242 Apple Crumble with D2 Custard	Vegetables of the Day D224 Fruit Medley	D198 Chocolate Drizzle Cake with D3 Chocolate Sauce	D57 Vanilla Shortbread
WEEK THREE	Option one	A choice of V225 Tomato Pasta, PK1 Creamy Tomato Pasta or PK2	B49 Mexican Beef with \$D84 Rice	P3/C6 Sausages, SD116 Onions and SD118 Gravy with SD82 Roast Potatoes	C59 Chicken Pie with SD1 Mashed Potatoes	F6/F29 Fishfingers/ Salmon Fishcakes with SD5 Chips & SD14 Tomato Sauce
	Option two	Carbonara Pasta with a choice of Toppings (See concept guide for toppings PK3 PK4 V85	V211 Vegetable Fajitas with SD84 Rice	V238 Veggie Sausages, SD116 Onions and SD118 Gravy with SD82	V11 Macaroni Cheese	V205 BBQ Quorn Fillet with SD5 Chips
	Vegetables	V216)	Vegetables of the Day	Roast Potatoes Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Vegetables of the Day D177 Iced Sponge	D230 Chocolate Orange Cookie	D225 Fruit Platter	D176 Peach Upside Down Cake with D2 Custard	D231 Melting Moment Biscuit
MENU KEY Available Daily: - Freshly	Added Plant Power Wholemeal Vegan Chef's Special If you would like to know about particular allergens in foods ask a member of the catering team for information. If your change cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection ALLERGY INFORMATION: If you would like to know about particular allergens in foods ask a member of the catering team for information. If your change is school lunch and has a food allergy or intolerance you will be 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 catering team for information in the cateri					





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.

