

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

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

Option one

Caribbean vegetable
stew with rice 

Beef Lasagne with
Garlic bread

Roast Chicken, Stuffing,
Roast Potatoes and
Gravy

NEW Chicken Biryani

Fishfingers With Chips &
Tomato Sauce

Option Two

Beetroot and Lentil
Burger in a Bun 

Autumn vegetable
lasagne

Vegetarian Wellington
with Roast Potatoes
and Gravy 

NEW BBQ Sausage
Pasta with Garlic
Bread 

Cheese and Bean Pasty
with Chips and Tomato
Sauce

Snack item

Chicken Burger

Pizza

Panini

Pizza

Chicken Burger

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 

 **CHICKEN
SHACK**

Meatballs in Tomato
Sauce with Rice 

Fish Fingers With Chips

Option two

Mild Mexican Chilli with
Rice 

Vegan Spaghetti
Bolognaise 

BBQ Chicken or Quorn
with Seasoned
Potatoes 

Creamy Chickpea and
Coconut Curry with Rice 

Cheese Whirl with Chips
and Tomato Sauce

Snack item

Chicken Burger

Pizza

Panini

Pizza

Chicken Burger

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



Fishfingers with Chips &
Tomato Sauce

Option two



NEW Chefs Special
Lentil Curry with Rice 

Tomato Pasta 

Vegan Sausage and
Roast Potatoes
with Gravy 

Mild Caribbean Chicken
with Golden Rice 

Red Pepper Frittata with
Chips & Tomato Sauce

Snack item

Chicken Burger

Pizza

Panini

Pizza

Chicken Burger

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

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings – pasta pots ,various rolls and jelly and fruit

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.

MONDAY

TUESDAY

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THURSDAY

FRIDAY

WEEK ONE

Option One

V237 V225 Plant Balls in Tomato Sauce with **SD84** Rice

B52 Beef Lasagne with **SD50** Garlic Bread

C4 C5 Roast Chicken, **SD40** Stuffing, **SD82** Roast Potatoes and **SD118** Gravy

NEW C124 Chicken Biryani

F6 Fishfingers or **F1** Salmon Fishfingers with **SD5** Chips & **SD14** Tomato Sauce

Option Two

V44 Autumn Vegetable Lasagne

BB3 Beetroot and Lentil Burger in a **SD17** Bun with **SD6** Potato Wedges

V232 Vegetarian Wellington with **SD82** Roast Potatoes and **SD118** Gravy

NEW V270 BBQ Sausage Pasta with **SD50** Garlic Bread

V191 Cheese & Bean Pasty with **SD5** Chips & **SD14** Tomato Sauce

Vegetables

Vegetables of the Day

Dessert

D56 Cheese and Crackers

NEW D268 Apple Crumb Cake with **D2** Custard

D224 Fruit Medley

D235 Jelly with Mandarins

D197 Syrup Sponge with **D2** Custard

WEEK TWO

Option One

V231 Classic Cheese and Tomato Pizza with **SD6** Wedges

SD8 Spaghetti **B48** Bolognaise

QB14 BBQ Chicken or **V311** Quorn with **QB16** Seasoned Potatoes and **QB3** Sweetcorn Salsa

B57 Meatballs in **V225** Tomato Sauce with **SD84** Rice

F7 Breaded Fish or **F6** Fishfingers with **SD5** Chips & **SD14** Tomato Sauce

Option Two

V309 Mild Mexican Chilli with **SD84** Rice

V233 Vegan **SD8** Spaghetti Bolognaise

V303 Creamy Chickpea and Coconut Curry with **SD84** Rice

V27 Cheese Whirl with **SD5** Chips and **SD14** Tomato Sauce

Vegetables

Vegetables of the Day

Dessert

NEW D267 Gingerbread Cookie

D169 Chocolate and Beetroot Brownie with **D3** Chocolate Sauce

D223 Fruit Salad

D243 Sticky Toffee Apple Crumble with **D2** Custard

D57 Vanilla Shortbread

WEEK THREE

Option One

V318 Macaroni Cheese

NEW C125 Chicken 50% Enchilada Bake with **SD81** Paprika Wedges

P3/ C6 Sausage with **SD82** Roast Potatoes & **SD118** Gravy

C102 Mild Caribbean Chicken with **GR5** Golden Rice

F6 Fishfingers with **SD5** Chips & **SD14** Tomato Sauce

Option Two

NEW V263 Chefs Special Lentil Curry with **SD84** Rice

V302 Tomato Pasta

V238 Vegan Sausage with **SD82** Roast Potatoes & **SD118** Gravy

V306 Caribbean Stew with **GR5** Golden Rice

V24 Red Pepper Frittata with **SD5** Chips & **SD14** Tomato Sauce

Vegetables

Vegetables of the Day

Dessert

D85 Oaty Cookie

D236 Pear Crumble with **D2** Custard

D225 Fruit Salad

NEW D265 Jamaican Ginger Cake with **D2** Custard

D221 Cornflake Tart

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