Simon Marks Autumn Menu 2024		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Option One	Broccoli Pasta Bake	Cottage Pie with Gravy	Penne Bolognaise	BBQ Chicken with Rice	Fishfingers with Chips & Tomato Sauce
02/09/24 23/09/24 14/10/24 11/11/24	Option Two	Loaded Jacket Potato	Veggie Pie Topped with Mashed Potato & Gravy	Vegan Penne Bolognaise	Vegan Chilli with Rice	Mexican Bean Roll with Chips & Tomato Sauce
02/12/24	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Freshly Chopped Fruit Salad	Apple Crumble with Custard	Apple & Raisin Flapjack	Iced Vanilla Sponge	Vanilla Shortbread
WEEK TWO	Option One	Tomato Pasta with Vegan Sheese	Greek Chicken Pitta with Rice & Salad	Roast Chicken, Roast Potatoes, & Gravy	Beef Lasagne with Garlic Bread	Fishfingers with Chips & Tomato Sauce
09/09/24 30/09/24 21/10/24 18/11/24	Option Two	Vegetable Stir Fry	Potato & Spinich Whirl with Rice & Salad	Vegetable Wellington, Roast Potatoes & Gravy	Vegetable Curry with Rice	Mexican Bean Roll with Chips & Tomato Sauce
09/12/24	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
A STATE	Dessert	NEW Chocolate Brownie	NEW Iced Biscuit	Lemon drizzle Cake	Jelly with Mandarins	Oaty Cookie
WEEK THREE	Option One	Chicken Pie with New Potatoes & Gravy	Beef Meatballs & Spaghetti	Roast Turkey, New Potatoes & Gravy	Beef Goulash with Rice	Fishfingers with Chips & Tomato Sauce
16/09/24 07/10/24 04/11/24	Option Two	Vegetable Risotto	Macaroni Sheese	Potato & Courgette Layer Bake with New Potatoes & Gravy	BBQ Quorn with Rice	Sheese & Bean Pasty with Chips
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
16/,12/24	Dessert	Apple Sponge Cake with Custards	Chocolate Shortbread	Orange Drizzle Cake	Sugar Snap Biscuit	Orange & Lemon Shortbread
MENU KEY	Added Plant Power Wholemeal Vegan Chef's Special ALLERGY INFORMATION: If you would like to know about particular allerg ask a member of the catering team for information ask a member of the catering team for information ask a member of the catering team for information and has a food allergy or intoleral					am for information. If your child has a

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection

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.

