

WEEK ONE

06/01/25
27/01/25
24/02/25
17/03/25
07/04/25

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option One	Macaroni Sheese	Beef Chilli with Rice	Chicken Pie with Roast Potatoes & Gravy	Beef Hotpot	Fishfingers with Chips & Tomato Sauce
Option Two	Sheese & Tomato Pasta	5 Bean Chilli with Rice	Vegetable Pie with Roast Potatoes & Gravy	Mediterranean Gratin with Potato Wedges	Cauliflower & Broccoli Sheese with Chips & Tomato Sauce
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	Apple & Raisin Pie with Custard	Sugar Snap Biscuits	Pear Crumble & Custard	Carrot & Courgette Cake	Chocolate Orange Cookie

WEEK TWO

13/01/25
03/02/25
03/03/25
24/03/25

Option One	Penne Beef Bolognaise	Chicken Tikka Masala with Rice	Roast Turkey with Roast Potatoes, & Gravy	Greek Chicken Pitta with Couscous	Fishfingers with Chips & Tomato Sauce
Option Two	Vegan Penne Bolognaise	Lentil & Sweet Potato Curry with Rice	Chickpea & Vegetable Hotpot	Vegetable Fajitas with Couscous	Veggie Nuggets with Chips & Tomato Sauce
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	Peach crumble with Custard	Chocolate Shortbread	Jelly with Mandarins	Apple & Raisin Flapjack	Melting Moment Biscuits

WEEK THREE

20/01/25
10/02/25
10/03/25
31/03/25

Option One	Macaroni Pastitsio	Beef Goulash with Rice	Roast Chicken with Roast Potatoes & Gravy	Beef Lasagne with Garlic Bread	Fishfingers with Chips & Tomato Sauce
Option Two	Sheese & Potato Whirl with Potato Wedges	Vegetable Stir Fry with Noodles	Quorn Fillet with Roast Potatoes & Gravy	Vegetable Curry with Rice	Vegetable Pasty with Chips & Tomato Sauce
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	Fruit Salad	Chocolate & Beetroot Brownie	Peaches & Custard	Sugar Snap Biscuit	Vanilla Shortbread

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 allergen cross contact.

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