

Autumn/Winter Menu 2023/24

Monday (MFM)

Tuesday

Wednesday

Thursday

Friday

WEEK ONE

6 NOVEMBER
27 NOVEMBER
18 DECEMBER
22 JANUARY
19 FEBRUARY
11 MARCH

Option 1

MACARONI CHEESE

BBQ CHICKEN WITH RICE



ROAST CHICKEN with
Roast Potatoes & Gravy

PASTA BOLOGNAISE with
GARLIC BREAD



FISHFINGERS with Chips &
Tomato Sauce

Option 2

VEGETABLE
CURRY AND RICE



VEGAN MEATBALLS
IN A TOMATO SAUCE
WITH PASTA



VEGETABLE ROAST with
Roast Potatoes & Gravy



SHEPHERDESS PIE



VEGAN SAUSAGES with
Chips & Tomato Sauce



Option 3 Jkt Pot

BEANS

CHEESE

TUNA

CHEESE

BEANS

Vegetables

CAULIFLOWER AND PEAS

CARROTS & GREEN BEANS

CABBAGE & SWEDE

CARROTS &
CAULIFLOWER

PEAS AND BAKED BEANS

Dessert

ORANGE DRIZZLE CAKE

CINNAMON SWIRL

FRUIT JELLY &
MANDARINS

TOFFEE APPLE CRUMBLE &
CUSTARD

CHOCOLATE
SHORTBREAD

Or a choice of Yoghurt & Fresh Fruit available daily

WEEK TWO

13 NOVEMBER
4 DECEMBER
8 JANUARY
29 JANUARY
26 FEBRUARY
18 MARCH

Option 1

VEGETABLE PASTA with
Tomato sauce and rice



PORK SAUSAGE with
mash potato and gravy

ROAST TURKEY with Roast
Potatoes & STUFFING
/Gravy

CHICKEN WRAP with
CUCUMBER DIP & RICE



FISHFINGERS with Chips &
Tomato Sauce

Option 2

SPINACH AND CHEESE
WHIRL with CUCUMBER
DIP AND WEDGES

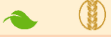
VEGETABLE WRAPS WITH
RICE



VEGAN SAUSAGES with
Roast Potatoes & Gravy



BBQ QUORN with RICE



CHEESE and TOMATO
FLAN with Chips

Option 3 JKT POT

BEANS

CHEESE

TUNA

CHEESE

BEANS

Vegetables

CAULIFLOWER AND PEAS

CARROTS &
GREEN BEANS

CABBAGE AND SWEDE

CARROTS
& CAULIFLOWER

PEAS & BAKED BEANS

Dessert

FRUIT FLAPJACK



LEMON ICED CAKE

FRUIT JELLY AND
MANDARINS

EVES PUDDING and
custard

CHOCOLATE ORANGE
COOKIE

Or a choice of Yoghurt & Fresh Fruit available daily

WEEK THREE

20 NOVEMBER
11 DECEMBER
15 JANUARY
5 FEBRUARY
4 MARCH

Option 1

CHEESE & TOMATO
PIZZA with potato
wedges

CHICKEN AND BROCCOLI
PASTA

ROAST GAMMON with
Roast Potatoes & Gravy

COTTAGE PIE

FISHFINGERS with Chips &
Tomato Sauce

Option 2

TOMATO & VEGETABLE
PASTA



LENTIL & SWEET POTATO
CURRY AND RICE



VEGAN QUORN with
Roast Potatoes & Gravy



VEGAN BURGER
& WEDGES (NO BUN)



CHEESE and RED PEPPER
FRITTATA with Chips

Option 3 Jkt Pot

BEANS

CHEESE

TUNA

CHEESE

BEANS

Vegetables

CAULIFLOWER
AND PEAS

CARROTS &
GREEN BEANS

CABBAGE AND SWEDE

CARROTS &
CAULIFLOWER

PEAS & BAKED BEANS

Dessert

VANILLA SHORTBREAD

CHOCOLATE SPONGE
with Chocolate sauce

STRAWBERRY JELLY



FLAPJACK



FRUITY SHORTBREAD



Added Plant
Power



Vegan



Wholemeal



Chef's Special

Available
Daily:

Bread freshly
baked on site
daily

Daily salad
selection

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 cross contamination.