

Week One

WEEK COMMENCING: 31ST OCT / 21ST NOV / 12TH DEC / 9TH JAN / 30TH JAN / 27TH FEB / 20TH MAR

Monday

Spaghetti & Lamb Bolognese	Carrots & Green Beans
Macaroni Cheese	
Jacket Potato with Tuna Mayonnaise	Apple Crumble with Custard

Tuesday

Sticky Lemon Chicken with Wholegrain Rice	Broccoli & Sweetcorn
Margherita Popeye Pizza	
Vegetable Bean Chilli with Potato Wedges	Lemon Drizzle Cake

Wednesday

Roast Chicken Breast with Roast Potatoes & Gravy	Green Beans & Roasted Mediterranean Vegetables
Quorn Sausage with Roast Potatoes & Gravy	
Neapolitan Bean & Lentil Sauce with Pasta & Cheese	Oat Dream Cookie

Thursday

Chicken & Sweetcorn Pie with New Potatoes	Carrots & Cauliflower
Butterbean, Tomato & Vegetable Ragu with Rice	
Jacket Potato with Baked Beans	Peach Sponge with Custard

Friday

Fish Fingers with Chips 	Baked Beans & Peas
Vegetable Tagine with Wholegrain Rice	
Cheese & Red Onion Quiche with Chips	Apple Flapjack

Week Two

WEEK COMMENCING: 07TH NOV / 28TH NOV / 19TH DEC / 16TH JAN / 06TH FEB / 06TH MAR / 27TH MAR

Monday

Margherita Pizza	Broccoli & Carrots
Quorn Meatballs with Spaghetti in Tomato Sauce	
Jacket Potato with Coleslaw	Apple Pie with Custard

Tuesday

Jamaican Jerk Chicken with Rice & Peas	Cauliflower & Green Beans
Roasted Vegetable Lasagne	
Lamb Hotpot	Sticky Toffee Pudding with Vanilla Sauce


Wednesday

Roast Turkey with Roast Potatoes & Gravy	Butternut Squash & Roasted Root Vegetables
Vegetable Tikka Masala with Wholegrain Rice	
Roasted Vegetable & Bean Wrap	Frozen Toffee Yoghurt

Thursday

Shepherd's Pie	Carrots & Sweetcorn
Vegetarian Bolognese Sauce with Spaghetti	
Vegetable Risotto	Pineapple Upside Down Sponge with Custard

Friday

Battered Fish with Chips 	Baked Beans & Peas
Winter Vegetable & Butterbean Pastry Square with Chips	
Roasted Vegetable Pasta in Tomato Sauce	Crispy Corn Flake Cake

Week Three

WEEK COMMENCING: 14TH NOV / 5TH DEC / 2ND JAN / 23RD JAN / 20TH FEB / 13TH MAR

Monday

BBQ Chicken with Potato Wedges	Peas & Swede
Jacket Potato with Vegetable Bean Chilli	
Salmon & Broccoli Pasta Bake	Rice Pudding

Tuesday

Lamb Meatballs in Bolognese Sauce with Spaghetti	Broccoli & Carrots
Vegetable & Chickpea Jambalaya	
Mexican Rice Wrap	Peach Crumble with Custard

Wednesday

Roast Chicken Thigh with Roast Potatoes & Gravy	Roast Root Vegetables & Sweetcorn
Cheese, Tomato & Basil Tart with Roast Potatoes	
Macaroni Cheese	Ice Cream

Thursday

Lamb Chilli con Carne with a Jacket Potato	Cauliflower & Green Beans
Shepherdess Pie	
Vegetable Chow Mein	Eve's Chocolate Pear Pudding with Custard

Friday

Fish Fingers with Chips 	Baked Beans & Peas
Spicy Bean Burger with Chips	
Chickpea, Lentil & Potato Curry with Wholegrain Rice	Strawberry Milk Jelly



We think that **BRITISH SEASONAL** food is fresh, tasty and nutritious. Some of our favourites this season are carrots, cabbage, onions, broccoli, swede & beetroot!



UNLIMITED ACCESS TO OUR SALAD BAR WITH 8 TO 6 ITEMS TO CHOOSE FROM AVAILABLE DAILY!

All of our cheese is **RED TRACTOR**, which means it can be traced from farm gate to school plate!

All of our eggs are **FREE RANGE**. We use them in lots of our cakes, quiches and other homemade dishes!

MSC Certified 

DON'T FANCY THE DESSERT ON THE MENU? CHOOSE FROM A SELECTION OF FRESH FRUIT & ORGANIC YOGHURTS

CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery

A DAILY CHOICE OF FRESH WHOLEMEAL & ORGANIC WHITE CRUSTY BREAD