

WEEK ONE

17 April
8 May
5 June
26 June
17 July
11 September
2 October
23 October

MONDAY

Option one
Macaroni Cheese

Option two
Vegan Meatballs with Tomato Sauce & Rice

Vegetables
Seasonal Vegetables

Dessert
Vanilla Shortbread

TUESDAY

Beef Lasagne with Homemade Garlic Bread

Five Bean Chilli with Rice

Seasonal Vegetables

Sticky Toffee Apple Crumble with Custard

WEDNESDAY

Roast Chicken with Roast Potatoes & Gravy

Sweet Potato & Spinach Flan with Roast Potatoes & Gravy

Seasonal Vegetables

Fruit Jelly with Mandarins

THURSDAY

Minced Beef & Onion Pie with New Potatoes

Vegan Spaghetti Bolognese

Seasonal Vegetables

Vanilla Sponge with Custard

FRIDAY

Fish Fingers with Chips & Tomato Sauce

Vegan Sausage with Chips & Tomato Sauce

Peas
Baked Beans

Chocolate Shortbread

WEEK TWO

24 April
15 May
12 June
3 July
24 July
18 September
9 October

Option one
Wholemeal Vegetable Pasta Bake

Option two
Spanish Omelette with Potato Wedges

Vegetables
Seasonal Vegetables

Dessert
Lemon & Cucumber Sponge

Pork Sausage with Mashed Potato & Tomato Relish

Pilau Rice with Five Beans

Seasonal Vegetables

Marble Sponge with Custard

Roast Turkey with Stuffing, Roast Potatoes & Gravy

Vegetable Wellington with Roast Potatoes & Gravy

Seasonal Vegetables

Oaty Cookie

Chef's Special Chicken Korma with Rice

Cheese & Tomato Pinwheel with New Potatoes

Seasonal Vegetables

Peach Crumble & Custard

Salmon Fish Fingers/ Fish Fingers with Chips & Tomato Sauce

Beefroot Burger with Chips & Tomato Sauce

Peas
Baked Beans

Apple, Cheese & Crackers

WEEK THREE

1 May
22 May
19 June
10 July
4 September
25 September
16 October

Option one
Vegetable Stir Fry Noodles

Option two
Vegan Sausage with Mashed Potato & Gravy

Vegetables
Seasonal Vegetables

Dessert
Peaches with Ice Cream

Spaghetti Bolognese

Lentil & Sweet Potato Curry with Rice

Seasonal Vegetables

Pear & Chocolate Upside Down Cake with Custard

Roast Gammon with Roast Potatoes & Gravy

Vegan Quorn with Roast Potatoes & Gravy

Seasonal Vegetables

Apple Flapjack

Chicken Enchiladas with Rice

Cheese & Tomato Pizza with Potato Wedges

Seasonal Vegetables

Banana Sponge with Custard

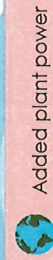
Fish Fingers with Chips & Tomato Sauce

Cheese & Red Pepper Frittata with Chips & Tomato Sauce

Peas
Baked Beans

Fruity 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 cross contamination.

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