Autumn Winter TUESDAY MONDAY WEDNESDAY **THURSDAY FRIDAY** 2024/2025 **Sausages or Fish Fingers OPTION 1** Chicken Meatballs in Cottage Pie with **Roast Gammon with Roast NEW Chicken Tikka** with Chips & Tomato Sauce Tomato Sauce Masala with Rice Gravy **Potatoes** WEEK ON3 25/11/24 16/12/24 20/1/25 Vegan Roll with Chips and **OPTION 2** Vegan Cottage Pie **Tomato and Vegetable NEW Creamy Chickpea and NEW Cheese and Broccoli** Tomato Sauce **Coconut Curry** Pasta Pasta with Garlic Bread **Chocolate Orange** Fruit Crumble with **Melting Moment Fruit Platter Carrot Cake DESSERT Biscuit** Custard









Will make



Cookie

Autumn Winter 2024/2025

MONDAY

TUESDAY

WEDNESDAY

**CHICKENTHURSDAY

FRIDAY

OPTION 1

WEEKN 2 11/11/24 2/12/24 6/1/25 27/1/25 24/2/25

Classic Cheese and Tomato Pizza with Wedges



NEW Chicken Pasta Bake with Garlic Bread



Sausage with Roast Potatoes and Gravy



Peri Peri or BBQ Chicken with Seasoned Potatoes



Fish Fingers with Chips & Tomato Sauce



OPTION 2





Chinese Vegetable Curry with Rice



Vegan Sausage with Mash and Gravy



NEW BBQ Quorn Fillet with Seasoned potatoes and sweetcorn salsa



Cheese and Tomato
Quiche with Chips and
Tomato Sauce



DESSERT

Marble Sponge Cake with Custard



Jelly with Mandarins



Fruit Medley



Peach Cake



Oaty Cookie



*VEGETABLES AND SIDES MAY DIFFER THAN THOSE SHOWN









13/1/25

MONDAY



TUESDAY



WEDNESDAY

THURSDAY

FRIDAY

Macaroni Cheese



NEW Mild Caribbean Chicken with Rice and Peas



Roast of the Day with Stuffing, **Roast Potatoes and Gravy**



Spaghetti Bolognaise



Breaded Fish with Chips & Tomato Sauce



OPTION 2



Sauce with Rice

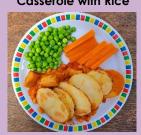
NEW Caribbean Butterbean Stew with Rice and Peas



Vegetable Wellington with



NEW Hot Pot Baked Bean Casserole with Rice



Cheese & Pepper Omelette with Chips and **Tomato Sauce**



DESSERT

Chocolate and Beetroot Brownie



Sticky Toffee Apple Crumble with Custard



Fruit Salad



NEW Savoury Cheese Scone



Vanilla Shortbread



*VEGETABLES AND SIDES MAY DIFFER THAN THOSE SHOWN









Central Autumn TUESDAY **THURSDAY** WEDNESDAY FRIDAY MONDAY Winter Menu 2024 2025 **WEEK ONE** Meatballs in Tomato Roast Gammon with Chicken Tikka Breaded Fish with Chips & Cottage Pie Stuffing, Roast Potatoes Masala with Rice Tomato Sauce Sauce with pasta and Gravy w/c 4/11/24 25/11/24 **NEW** Cheese and Broccoli Vegan Roll with Chips & 🚕 Tomato and Vegetable **NEW** Creamy Chickpea and Veggie Cottage Pie 6/12/24 Pasta Coconut Curry with Rice Pasta with Garlic Bread Tomato Sauce 20/1/25 10/2/25 Vegetables of the Day 10/3/25 Fruit Crumble with Custard Melting Moment Biscuit Fruit Platter Carrot Cake Chocolate Orange Cookie 31/3/25 **WEEK TWO** CHICKEN Classic Cheese and Tomato **NEW** Chicken Pasta Bake Sausage Roast with Pizza with Garlic Bread Potatoes of the day Fishfingers with Chips & Peri Peri or BBQ Chicken or Tomato Sauce with Gravy w/c 11/11/24 Quorn with Diced Seasoned 2/12/24 Or Rainbow Pizza Potatoes & Sweetcorn Salsa 6/1/25 Chinese Vegetable Curry Vegan Sausage and Mash Cheese and Tomato Quiche With Potato Wedges 27/1/25 with Rice with Gravy with Chips & Tomato Sauce 24/2/25 17/3/25 Vegetables of the Day Oatv Cookie Marble Sponge Cake Jelly with Mandarins 🐬 Fruit Medlev Peach Cake with custard **WEEK THREE** Roast of the Day with Spaghetti Sausages or Fishfingers with Macaroni Cheese Stuffing, Roast Potatoes Bolognaise Chips & Tomato Sauce and Gravv **NEW** Mild Caribbean Chicken with Rice and Peas Vegan Meatless Balls in Vegetable Wellington, **NEW** Hot Pot Baked Bean Cheese and Pepper **NEW** Caribbean Butterbean Tomato Sauce with Pasta or with Roast Potatoes Casserole with Rice Omelette with Chips & Stew with Rice and Peas Rice with Gravy Tomato Sauce Vegetables of the Day Chocolate Brownie Sticky Toffee Apple Crumble Fruit Salad **NEW** Savoury Cheese Scone Vanilla Shortbread with Custard ALLERGY INFORMATION: MENU KEY Added Plant Power If you would like to know about particular allergens in foods please Wholemeal Vegan 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 Available Daily: Fresh Bread - Salad Selection - Fresh Fruit and Yoghurt 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.