

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

15/01/2024
05/02/2024
26/02/2024
18/03/2024

Option one

 Stir Fry Chicken with 50/50 Brown & White Rice 





A choice of Burger or Homemade Beetroot Burger with Toppings and Potato Wedges

Roast Turkey with New Potatoes & Gravy

Spaghetti Bolognaise

Chicken Nuggets with Potato Chips

Option two

 Vegetarian Stir Fry with 50/50 Brown & White Rice 

Boroka with New Potatoes & Gravy

Vegetable & Lentil Bolognaise

Veggie Nuggets with Chips

Vegetables

Peas
Sweetcorn

Green beans
Carrots

Broccoli
Cauliflower

Carrott
Sweetcorn

Peas
Mixed Vegetables

Dessert

Lemon Drizzle or Fresh Fruit

Chocolate & 50% Orange Upside down cake or Fresh Fruit

50% Apple Cake or Fresh Fruit

Jam and Coconut Sponge or Fresh Fruit

50% Orange & Courgette Cake or Fresh Fruit

WEEK TWO


01/01/2024
22/01/2024
12/02/2024
04/03/2024
25/03/2024

Option one

Baked Chicken Schnitzel with Mashed Potato

Beef Meatballs with Wholemeal Pasta



A choice of BBQ Chicken or Lemon & Herb or Falafel, with Pita Bread and Salads 


Classic Cottage Pie

Fish Fingers with Chips & Tomato Sauce

Option two

Veggie Schnitzel with Mashed Potato

Vegetarian Meat Balls with Wholemeal Pasta

Vegetable & Lentil Cottage Pie 

Cheese Omelette with Chips & Tomato Sauce

Vegetables

Green Beans
Sweetcorn

Cauliflower
Carrots

Israeli Salad

White Cabbage
Broccoli

Peas
Mixed Vegetables

Dessert

Carrot Cake or Fresh Fruit

50% Apple and Oatmeal Crumble with Custard or Fresh Fruit

50% Banana Bread or Fresh Fruit

50% Pineapple Upside Cake with Custard Sauce or Fresh Fruit

Vanilla Shortbread or Fresh Fruit

WEEK THREE

08/01/2024
29/01/2024
11/03/2024

Option one

Classic Beef Lasagne with Garlic Bread

Chicken or flaked Salmon Taco with Cous Cous

Sweet n Sour Turkey with 50/50 Herby Rice

Chicken Pie with Mashed Potatoes




A choice of Tomato or Cheesy Sauce, Wholemeal Pasta with Toppings Including Chicken

Option two

Macaroni Cheese with Garlic Bread

Vegetable & Taco with Cous Cous 

Sweet n Sour Vegetables with 50/50 Rice 

Leek & Vegetable Casserole with Puff Pastry Lid

Vegetables

Sweetcorn
Courgettes

White Cabbage
Peas

Green Beans
Carrots

Cauliflower
Broccoli

Peas
Mixed Vegetables

Dessert

50% Apple & Fruit Oatmeal Crumble or Fresh Fruit

Chocolate Orange Cookie or Fresh Fruit

50% mixed Fruit Jelly or Fresh Fruit

50% Peach Upside Down Cake with Custard or Fresh Fruit

Vanilla & Spiced Pear Cake or Fresh Fruit

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