



Discover our new Autumn & Winter menu

Seasonal vegetables or salad served with every meal

Week 1

W/C: 06.11.23 / 27.11.23 / 18.12.23 / 22.01.24 / *12.02.24 / 11.03.24

MONDAY

British chicken in a korma or tikka sauce

Vegetable & chickpea curry

served on a bed of rice with a homemade flatbread

Cook's choice of cookie

TUESDAY

Margarita pizza creamy mozzarella & tomato on a deep pan pizza base

Veggie mince tortilla stack

served with tomato pasta

Chocolate & beetroot brownie

WEDNESDAY

British roast chicken with stuffing & gravy

Butter bean & vegetable bake, with a crispy cheese topping

served with creamy mash potatoes & vegetables

Cornflake bar with a side portion of with fruit

THURSDAY

Big British breakfast including sausage & bacon

Big veggie breakfast; including vegan sausage & mushrooms

served with crispy potatoes, tomatoes & baked beans

Banana muffin

FRIDAY

Breaded fish fingers

Cheese & tomato puff pastry pinwheel

served with chips & garden peas

Fruit crumble with custard

Week 2

W/C: *13.11.23 / 04.12.23 / 08.01.24 / 29.01.24 / 26.02.24 / 18.03.24

MONDAY

Organic British beef meatballs in a tomato sauce

Quorn & vegetable stroganoff

served with pasta & homemade garlic bread

Cook's choice of cookie

TUESDAY

Margarita pizza creamy mozzarella & tomato on a deep pan pizza base

Quorn sausage pattie

served with potato wedges

Oaty flapjack with a side portion of fruit

WEDNESDAY

British roast pork served with, apple sauce & gravy

Cauliflower cheese bake with a crispy crumb topping

served with creamy mash potatoes & vegetables

Sprinkle cake

THURSDAY

Organic British beef casserole, served with a Yorkshire pudding

Vegan sausage roll

served with potatoes & gravy

Chocolate cracknel with a side portion of fruit

FRIDAY

Breaded fish fingers

Crispy veggie fingers

served with chips & baked beans

Apple sponge with custard

Week 3

W/C: 20.11.23 / 11.12.23 / *15.01.24 / 05.02.24 / *04.03.24 / 25.03.24

MONDAY

Spaghetti bolognese made with British beef

Quorn dippers served with pasta in a homemade sauce

served with freshly baked crusty bread

Cook's choice of cookie

TUESDAY

Organic British beef burger in a bun

Vegan burger in a bun

served with potato wedges & coleslaw

Carrot cake muffin

WEDNESDAY

British roast chicken with stuffing & gravy

Warming veggie cottage pie

served with creamy mashed potatoes & vegetables

Jelly & fruit

THURSDAY

Macaroni cheese

Veggie balls in a homemade tomato sauce with pasta

served with freshly baked garlic bread

Chocolate crunch with a side portion of fruit

FRIDAY

Breaded fish fingers

Veggie Sausage

served with chips & garden peas

Bakewell 'No Nut' tart & custard

All desserts are suitable for vegetarians

All schools have the option of either a pasta pot, filled jacket potato or sandwich, please speak to your school for their selection

Yoghurt & fresh fruit available daily



ALLERGY ICONS



Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org



* Theme Day weeks