

## WEEK ONE

08/04/2024  
29/04/2024  
20/05/2024  
17/06/2024  
08/07/2024  
02/09/2024  
23/09/2024  
14/10/2024

### Option One

Macaroni Cheese

### Option Two

Chinese Vegetable Noodles

### Option Three

Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise

### Vegetables

Vegetables of the Day

### Dessert

Vanilla Sponge with Chocolate Sauce

## MONDAY


## TUESDAY

Beef Tortilla Stack with Potato Wedges 

Vegan Spaghetti Bolognese 

Jacket Potato with Baked Beans, Cheese or Salmon Mayonnaise

Vegetables of the Day

Vanilla Shortbread 

## WEDNESDAY

Roast Chicken with Roast Potatoes & Gravy

Sweet Potato and Spinach Flan with Roast Potatoes & Gravy


Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise

Vegetables of the Day

Strawberry Jelly with Mandarins 

## THURSDAY

Minced Beef & Onion Pie with New Potatoes

Vegetable Curry with Rice 


Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise

Vegetables of the Day

Sticky Toffee Apple Crumble with Custard 

## FRIDAY

Fishfingers with Chips & Tomato Ketchup

Cheese & Tomato Pizza with Chips & Tomato Ketchup 

Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise

Vegetables of the Day

**NEW** Syrup Snap Biscuit 

## WEEK TWO

15/04/2024  
06/05/2024  
03/06/2024  
24/06/2024  
15/07/2024  
09/09/2024  
30/09/2024  
21/10/2024

### Option One

Cheese and Onion Quiche with New Potatoes 

### Option Two

Cheese & Tomato Pinwheel with New Potatoes 

### Option Three

Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise

### Vegetables

Vegetables of the Day

### Dessert

Ice Cream

Beef Pasta Bake

Quorn Burger in a Bun with Potato Wedges

Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise

Vegetables of the Day

Marble Sponge with Custard

Roast Chicken with Roast Potatoes & Gravy

Vegetable Sausages with Roast Potatoes & Gravy

Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise

Vegetables of the Day

Oaty Cookie with Apple Slices 

Chef's Special Chicken Korma with Rice 

Tomato Vegetable Pasta 

Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise

Vegetables of the Day


Peach Crumble with Custard 

Fish Fingers with Chips & Tomato Ketchup

Cheese and Red Pepper Frittata with Chips & Tomato Ketchup

Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise

Vegetables of the Day

Chocolate Shortbread 


## WEEK THREE

22/04/2024  
13/05/2024  
10/06/2024  
01/07/2024  
22/07/2024  
16/09/2024  
07/10/2024

### Option One

**NEW** Vegetable Fajitas with Wedges 

### Option Two

BBQ Quorn Pieces with Rice 

### Option Three

Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise


### Vegetables

Vegetables of the Day

### Dessert

Ice Cream

Spaghetti Bolognese


Cheese & Tomato Pizza with Potato Wedges 

Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise

Vegetables of the Day

Pear & Chocolate Upside Down Cake with Custard

Roast Gammon with Roast Potatoes & Gravy

Parsnip and Sweet potato Loaf with Roast Potatoes & Gravy 

Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise

Vegetables of the Day

Apple Flapjack 

**NEW** Chicken Paella 

Spinach and Cheese Whirl with Potato Wedges

Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise

Vegetables of the Day


Banana Sponge with Banana slices and Custard

Fish fingers with Chips & Tomato Ketchup

Cheese & Bean Pasty with Chips & Tomato Ketchup

Jacket potato with Baked Beans, Cheese or Tuna Mayonnaise

Vegetables of the Day

Fruity Shortbread 

## MENU KEY



Added Plant Power



Wholemeal



Vegan



Chef's Special

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

### 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 allergen cross contact.