

**MONDAY**

**TUESDAY**

**WEDNESDAY**

**THURSDAY**

**FRIDAY**

**WEEK ONE**

08/01/2024  
29/01/2024  
26/02/2024  
18/03/2024

Option one  
  
Option two  
  
Vegetables  
  
Dessert

Vegetarian Tortilla Stack with Rice  
  
Loaded Jackets  
  
Sweetcorn Green Beans  
  
Five a Day Cake



A choice of Burger (Beef & Bean or Vegan) with Toppings and Potato Wedges

Peas  
Baked Beans

Chocolate Shortbread

Roast Chicken, Stuffing  
Roast Potatoes & Gravy

Lentil and Vegetable  
Soya Roast, Roast Potatoes & Gravy

Carrots  
Broccoli

Freshly Chopped Fruit Medley

Cottage Pie with Gravy

Tomato Arrabiata & Butterbean Pasta

Green Beans  
Cabbage

Sticky Toffee Apple Crumble with Custard

Fishfingers with Chips & Tomato Sauce

Bean and Lentil Patty with Chips & Tomato Sauce

Baked Beans  
Peas

Chocolate & Banana Oaty Squares

**WEEK TWO**

15/01/2024  
05/02/2024  
04/03/2024  
25/03/2024

Option one  
  
Option two  
  
Vegetables  
  
Dessert

**Mac and Cheese Station**

A choice of different Mac & Cheese flavours, with Meat & Vegetarian Toppings

Mixed Vegetables  
Carrots

Mandarin & Cinnamon Cake



Toad in the Hole with Pork Sausage and Mashed Potatoes

Vegan Cottage Pie with Gravy

Sweetcorn  
Peas

Fruity Shortbread

Roast Pork, Stuffing  
Roast Potatoes & Gravy

Roast Quorn Fillet, Stuffing, Roast Potatoes & Gravy

Carrots  
Diced Swede

Fruit Medley

Portuguese Chicken and Bean Stew with Rice

Chickpea and Vegetable Hotpot

Green Beans  
Cauliflower

Apple and Raisin Flapjack

Fishfingers with Chips & Tomato Sauce

Wholemeal Cheese and Tomato Quiche with Chips

Baked Beans  
Peas

Chocolate & Beetroot Brownie

**WEEK THREE**

22/01/2024  
12/02/2024  
11/03/2024

Option one  
  
Option two  
  
Vegetables  
  
Dessert

Wholemeal French Bread Cheese and Tomato Pizza with Pasta Salad

Five Bean Chilli with 50/50 Wholemeal Rice

Baked Beans  
Sweetcorn

Marble Sponge

Sausage Roll with Potato Wedges

Soya Mince Lasagne with Garlic Bread

Broccoli  
Peas

Fruit Jelly with Mandarins

Roast Turkey, Stuffing  
Roast Potatoes & Gravy

Lentil and Basil Puff Pastry Whirl, Stuffing, Roast Potatoes & Gravy

Cabbage  
Carrots

Fruit Platter



A choice of BBQ or Lemon & Herb Chicken or Vegan Quorn, with Seasoned Potatoes and Salads

Sweetcorn  
Green Beans

Syrup Sponge with Custard

Fishfingers / Salmon Fishcake with Chips & Tomato Sauce

Phat Mexican Bean Sausage Roll with Chips & Tomato Sauce

Baked Beans  
Peas

Chocolate Orange Cookie

**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 – tuna, baked beans, cheese- Bread freshly baked on site daily- Daily salad selection