

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

06/01/2025
27/01/2025
24/02/2025
17/03/2025

Wholemeal
Vegetable Pasta Bake



Beef Burger
with Potato Wedges

Roasted Chicken, Roast
Potatoes & Gravy

Beef Bolognaise with
Spaghetti and Garlic Bread

Salmon Fishfingers/
Fishfingers with Chips &
Tomato Sauce

Roasted Cauliflower Curry
with 50/50 Rice



Vegan Burger with Potato
Wedges

Vegetable Wellington
with Roast Potatoes and
Gravy

Smoky Baked Bean
Casserole

Cheesy Bean Puffs with
Chips and Tomato Sauce

Peas
Carrots

Baked Beans
Sweetcorn

Diced Swede
Cabbage

Broccoli
Mixed Vegetables

Garden Peas
Baked Beans

Syrup Sponge with Custard

Fruit Jelly with Mandarins

Fruit Platter

Chocolate Tart

Vanilla Shortbread

WEEK TWO

13/01/2025
03/02/2025
03/03/2025
24/03/2025

Classic Cheese and Tomato
Pizza with Wedges



Chicken and Sweetcorn Pie
with Puff Pasty Top with
Mashed Potato

Sausage, Onions and
Gravy with Roast Potatoes

Cottage Pie



Fishfingers with Chips &
Tomato Sauce

Tuna and Chickpea Pasta

Chef Mariam's Vegetable
Couscous

Vegan Sausage, Onions
and
Gravy with Roast Potatoes

Potato Topped Creamy
Vegetable Pie

Cheese and Tomato
Pinwheel with Chips &
Tomato Sauce

Peas
Baked Beans

Mixed Vegetables
Cauliflower

Cabbage
Carrots

Broccoli
Sweetcorn

Garden Peas
Baked Beans

Iced Biscuit

Jelly with Mandarins

Fruit Medley

Chocolate Drizzle Cake with
Chocolate Custard

Marble Sponge

WEEK THREE

20/01/2025
10/02/2025
10/03/2025
31/03/2025

Macaroni Cheese



Roasted Pork or Chicken
Sausage, Roast Potatoes
& Gravy

Beef Lasagne with Garlic
Bread

Battered Fish with Chips &
Tomato Sauce

Tomato and Vegetable
Pasta



Greek Chicken Pitta with
Rice, Tzatziki & Salad
or
Cheese Whirl with Rice,
Tzatziki & Salad

Vegan Cottage Pie
with Gravy

Broccoli Pasta Bake
with Garlic Bread

Mexican Bean Roll with
Chips & Tomato Sauce

Green Beans
Sweetcorn

Carrots
Peas

Cauliflower
Cabbage

Mixed Vegetables
Carrots

Garden Peas
Baked Beans

Melting Moment Biscuit

Chocolate and Banana Oaty
Cookies

Fruit Salad

Mixed Fruit Crumble with
Custard

Apple and Cinnamon Rice
Pudding

MENU KEY



Added Plant Power



Wholemeal



Vegan

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 filling-tuna, baked beans, cheese
Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt