TUESDAY WEDNESDAY **THURSDAY** FRINAY MONDAY 2023/2024 WEEK ONE Cheese and Tomato Roast Chicken, Stuffing Roast Fishfingers with Chips & A choice of Burger Spaghetti Bolognaise with Option one Pizza with Pasta Salad Potatoes & Gravv Tomato Sauce (Beef & Bean or Garlic Bread () BUILD A BURGER Vegan) with 1 Toppings and Pin Wheels Cheesy Bean Pasty with **NEW** Chef Mariam's Option two Vegaie Bolognaise with Potato Wedges Chips & Tomato Sauce Vegetable Couscous Garlic Bread A Carrots Peas Baked Beans Broccoli Sweetcorn Vegetables Cabbage Cauliflower Mixed Vegetables Peas Green Beans **NEW** Jam and Coconut Fruit Jelly 🙈 Freshly Chopped Fruit Oaty Cookie 🙈 Dessert Lemon Drizzle with Mandarins Sponge Medley ~ **WEEK TWO** Fishfingers with Chips & NEW Roast Pork, Stuffing Roast Chef Shilpa's Chicken Sausage Roll with Potato Option one A choice of Tomato Sauce Potatoes & Gravy Korma with Rice Wedges Tomato or Carbonara BBQ Quorn Fillet with Veggie Meatballs in 🧢 Pasta with **NEW** Loaded Jackets Chips Option two Tomato Sauce with Rice Pin Wheels **Toppings** Green Beans Peas Sweetcorn Baked Beans Vegetables Mixed Vegetables Carrots Baked Beans Carrots Peas Cauliflower Chocolate Drizzle Cake with Apple Crumble with **NEW** Carrot Cake Vanilla Shortbread Chocolate Sauce Dessert Custard Fruit Medley A CHICKEN Fishfingers or Salmon **WEEK THREE** Roast Gammon, Stuffing Sausages, Onions and Fishfingers with Chips & **HACK** Option one Tomato Pasta Roast Potatoes & Gravy Gravy with Mash Potatoes Tomato Sauce A choice of BBQ or Lemon & Herb Chicken Cheesy Swirl with New Cheese Omelette with Pin Wheels Macaroni Cheese Option two or Vegan Quorn, with Potatoes Chips & Tomato Sauce Seasoned Potatoes and Salads Green Beans Sweetcorn **Backed Beams** Vegetables Broccoli Cabbage Sweetcorn Mixed Vegetables Peas Peas Carrots **NEW** Chocolate Iced Sponge **NEW** Melting Moment Fruit Platter Peach Upside Down Cake Dessert Orange Cookie **Biscuit** with Custard ALLERGY INFORMATION: MENU KEY Wholemeal Added Plant Power Vegan Chef's Special 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 Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily-Daily salad selection 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

**Autumn/Winter**