Central Autumn Winter Menu 2024 2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	**NEW** Tomato & Vegetable Pasta	Cottage Pie with Gravy	CHICKEN SHACK	Meatballs in Tomato Sauce with Rice	Fishfingers with Chips & Tomato Sauce
	Mexican Fajitas with Rice	**NEW** Creamy Chickpea and Coconut Curry with Rice	Peri Peri Chicken or Quorn with Diced Seasoned Potatoes & Sweetcorn Salsa	**NEW** Cheese and Broccoli Pasta with Garlic Bread	Mexican Bean Roll with Chips & Tomato Sauce
	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Blackberry and Apple Crumble with Custard	Melting Moment Biscuit	Fruit Platter	Carrot and Courgette Cake	Chocolate Orange Cookie
WEEK TWO	Classic Cheese and Tomato Pizza Or Vegetable Enchiladas With Potato Wedges	**NEW** Chicken Pasta Bake with Garlic Bread	Sausage and crushed new potatoes with Gravy	Chicken Tikka Masala with Rice	Fishfingers with Chips & Tomato Sauce
		Chinese Vegetable Curry with Rice	Vegan Sausage and Mash with Gravy	**NEW** Mild Mexican Chilli with Rice	Cheese and Tomato Quiche with Chips & Tomato Sauce
	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Marble Sponge Cake with Custard	Jelly with Mandarins	Fruit Medley	Peach Cake	Oaty Cookie
WEEK THREE	Macaroni Cheese	**NEW** Mild Caribbean Chicken with Rice and Peas **NEW** Caribbean Butterbean Stew with Rice and Peas	Roast of the Day with Stuffing, Roast Potatoes and Gravy	Spaghetti Bolognaise	Breaded Fish with Chips & Tomato Sauce
	Plant Balls in Tomato Sauce with Rice		Cottage Pie with Gravy	**NEW** Hot Pot Baked Bean Casserole with Rice	Cheese and Pepper Omelette with Chips & Tomato Sauce
	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Chocolate and Beetroot Brownie	Sticky Toffee Apple Crumble with Custard	Fruit Salad	**NEW** Savoury Cheese Scone	Vanilla Shortbread

MENU KEY — Added Plant Power | Wholemeal | Vegan

Available Daily: Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt

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.

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	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	**V302 NEW** Tomato & Vegetable Pasta	**B33 SD118** Cottage Pie with Gravy	**C99** Peri Peri or **QB14** BBQ Chicken or **V310** Peri-Peri or **V311** BBQ Quorn with **QB16** Diced Seasoned Potatoes, **QB3** Sweetcorn Salsa	**C103** Chicken Meatballs in **V225** Tomato Sauce with **SD84** Rice	**F1** Salmon Fishfingers/ **F6** Fishfingers with **SD5** Chips & **SD14** Tomato Sauce
	V308 Vegetable Fajitas with **SD84** Rice	**V303 NEW** Creamy Chickpea and Coconut Curry with **SD84** Rice		**V304** Cheese and Broccoli Pasta with **SD50** Garlic Bread	**V161** Mexican Bean Roll with **SD5** Chips & **SD14** Tomato Sauce
	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	D74 Apple and Blackberry Crumble with **D2** Custard	**D231** Melting Moment Biscuit	**D225** Fruit Platter	**D174** Carrot and Courgette Cake	**D230** Chocolate Orange Cookie
WEEK TWO	**V231** Classic Cheese and Tomato Pizza Or **V305** Rainbow Pizza With **SD6** Potato Wedges	**C101 NEW** Chicken Pasta Bake with **SD40** Garlic Bread	**C6/P3** Sausage and **SD1** Mash with **SD118** Gravy	**C45** Chicken Tikka Masala with **SD84** Rice	**F33 NEW** Tuna Pasta Bake or Fishfingers with **SD5** Chips & **SD14** Tomato Sauce
		V212 Chinese Vegetable Curry with **SD84** Rice	**V238** Vegan Sausage and **SD1** Mash with **SD118** Gravy	**V309** Mild Mexican Chilli with **SD84** Rice	**V49** Cheese and Tomato Quiche with **SD5** Chips & **SD14** Tomato Sauce
	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	D199 Marble Sponge Cake with **D2** Custard	**D235** Jelly with Mandarins	**D224** Fruit Medley	**D176** Peach Cake	**D85** Oaty Cookie
WEEK THREE	**V11** Macaroni Cheese	**C102** Mild Caribbean Chicken with **SD188** Rice and Peas	Roast of the Day with **SD50** Stuffing, **SD82** Roast Potatoes and **SD118** Gravy	**B48 SD8** Spaghetti Bolognaise	**F7** Breaded Fish with **SD5** Chips & **SD14** Tomato Sauce
	V237 Classic Plant Balls in **V225** Tomato Sauce with **SD84** Rice	**V306** Caribbean Butterbean Stew with **SD188** Rice and Peas	**V241** Vegetarian Cottage Pie with **SD118** Gravy	**V307 NEW** Hot Pot Baked Bean Casserole with **SD84** Rice	**V24** Cheese and Pepper Omelette with **SD5** Chips & **SD14** Tomato Sauce
	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	D249 Chocolate and Beetroot Brownie	**D243** Sticky Toffee Apple Crumble with **D2** Custard	**D223** Fruit Salad	**D254 NEW** Savoury Cheese Scone	**D57** Vanilla Shortbread

MENU KEY

Added Plant Power | Wholemeal | Vegan

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