

	Monday	Tuesday	Wednesday	Thursday	Friday	
<b>Week One</b>	Option 1	Homemade Cottage Pie	Beef Burger with Potato Wedges	Roast Turkey with ,Roast Potatoes and Gravy	Chicken Tikka Masala with Rice and Poppadum	MSC Fish Fingers with Chips & Tomato Sauce
	Option 2	Quorn & Lentil Cottage Pie	Quorn Burgers with Potato Wedges	Vegetable Wellington Roast Potatoes & Gravy	Cheese & Tomato Pizza with Potato Wedges	Homity Pie with Chips
	Jacket Potato	Cheese	Beans	Tuna	Cheese	Beans
	Vegetables	Green Beans & Swede	Coleslaw & Sweetcorn	Cauliflower & Broccoli	Green Beans & Carrots	Baked Beans & Peas
	Dessert	Sticky Toffee Apple Crumble with Custard	Mandarin Jelly	Fresh Fruit and Yoghurt	Chocolate & Beetroot Brownie	Oaty Cookie
Or a choice of Yoghurt & Fresh Fruit available daily						

**Available Daily:**

- Freshly cooked jacket potatoes with a choice of fillings (where advertised)
- Bread freshly baked on site daily
- Daily salad selection

<b>Week Two</b>	Option 1	Sausage in a Hot-dog Roll with Diced Potatoes	Macaroni Beef Pasta Bake with Garlic Bread	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Chicken & Vegetable Gravy Pie with Baby Potato	MSC Fishcake with Chips and Tomato Sauce
	Option 2	Quorn Dog with Onions With Diced Potatoes	Chunky Vegetable Chilli Nachos with Rice	Roasted Quorn with Roast Potatoes and Gravy	Cheese & Tomato Pizza with Diced Potatoes	Mexican Bean Roll with Chips
	Jacket Potato	Cheese	Beans	Tuna	Cheese	Beans
	Vegetables	Sweetcorn & Baked Beans	Crunchy Salad	Cabbage and Carrots	Sweetcorn & Broccoli	Peas and Baked Beans
	Dessert	Chocolate & Pear cake with Custard	Apple Flapjack	Fresh Fruit and Yoghurt	Peach Upside Down Cake	Chocolate Shortbread
Or a choice of Yoghurt & Fresh Fruit available daily						

**ALLERGY INFORMATION:**

If your child has an allergy or intolerance 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.

<b>Week Three</b>	Option 1	Bangers and Mash with Gravy	Beef Lasagne with Garlic Bread	Roast Pork with Roast Potato and Gravy	BBQ Chicken Pizza with ½ Jacket Potato	MSC Fish Fingers with Chips & Tomato Sauce
	Option 2	Quorn Sausage and Mash with Gravy	Quorn Lasagne with Garlic Bread	Macaroni Cheese	Cheese Tomato Pizza with ½ Jacket Potato	BBQ Quorn with Chips
	Jacket Potato	Cheese	Beans	Tuna	Cheese	Beans
	Vegetables	Broccoli & Sweetcorn	Roasted Vegetables	Carrot & Swede Mash	Green Beans & Carrots	Baked Beans & Peas
	Dessert	Jam & Coconut Sponge & Custard	Chocolate Sponge with Chocolate Sauce	Fresh Fruit and Yoghurt	Mixed Fruit Crumble & Custard	Pinwheel Cookies
Or a choice of Yoghurt & Fresh Fruit available daily						