

Autumn Winter 2022 Drove Primary Coded Menu

| eding th | ation | Monday | Tuesday | Wednesday | Thursday | Friday |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| W/C <br> $31^{\text {st }}$ Oct <br> $21^{\text {st }}$ Nov <br> $12^{\text {th }}$ Dec <br> $16^{\text {th }}$ Jan <br> $6^{\text {th }}$ Feb <br> 6th Mar <br> $27^{\text {th }}$ Mar | Option 1 | Cheesy Swirl with New Potatoes \#V27 \#SD2 | Chicken Curry with Rice \#SD84 | Roast of the Day with Stuffing, Roast Potatoes and Gravy \#SD7 \#SD82 \#SD40 \#SD107 | Build a Burger Day <br> A choice of Burger (meat, veggie or vegan) with Toppings and Potato Wedges | Fishfingers/ Salmon Fishfingers with Chips \#F6 / \#F1 \#SD5 |
|  | Option 2 | Tomato Pasta \#V188 \#SD11 | Veggie Wrap Stack with Rice \#V105 \#SD84 | Crunchy Top Veg Bake with Roast Potatoes \#V193 \#SD7 \#SD82 \#SD107 |  | Cheese Omelette with Chips \#V24 \#SD5 |
|  | Vegetables | Cauliflower \#SD27 <br> Green Beans \#SD24 | Peas \#SD18 <br> Sweetcorn \#SD19 | Carrot \& Swede Mash \#SD53 Cabbage \#SD35 | Sweetcorn \#SD19 <br> Roasted Peppers \#SD26 | Peas \#SD18 <br> Baked Beans \#SD22 |
|  | Dessert | Pear and Chocolate Crumble with Custard \#D142 \#D2 | Yoghurt \& Raisin Cake \#D172 | Fresh Fruit and Yoghurt Station | Seasonal Root Cake \#D211 | Vanilla Shortbread \#D57 |
|  |  | Or a choice of Yoghurt \& Fresh Fruit available daily |  |  |  |  |
| W/C <br> $7^{\text {th }}$ Nov <br> $28^{\text {th }}$ Nov <br> $2^{\text {nd }}$ Jan <br> $23^{\text {rd }}$ Jan <br> $20^{\text {th }}$ Feb <br> $13^{\text {th }}$ Mar | Option 1 | Mac and Cheese Station <br> A choice of different Mac \& Cheese flavours, with meat \& vegetarian toppings | Chicken Pie with Mashed Potato \#C59 \#SD1 | Sausage, Onions and Gravy with Roast Potatoes \#P3 \#SD7 \#SD82 \#SD107 \#SD116 | Spaghetti Bolognaise with Garlic Bread \#B37 \#SD8 \#SD50 | Fishfingers with Chips \#F6 \#SD5 |
|  | Option 2 |  | Veggie Shepherd's Pie with Gravy \#V170 \#SD107 | Cauliflower and Broccoli Cheese with Roast Potatoes \#V210 \#SD7 \#SD82 | Vegetable Fajitas with Rice \#V211 \#SD84 | Mexican Roll with Chips \#V161 \#SD5 |
|  | Vegetables | Peas \#SD18 Carrots \#SD28 | Broccoli \#SD20 <br> Sweetcorn \#SD19 | Carrots \#SD28 <br> Brussel Sprouts \#SD64 | Green Beans \#SD24 Roasted Butternut Squash \#SD31 | Peas \#SD18 <br> Baked Beans \#SD22 |
|  | Dessert | Chocolate Drizzle Cake\#D198 | Raspberry Jelly with Mandarins \#D217 | Fresh Fruit and Yoghurt Station | Apple \& Blackberry Roll with Custard \#D218 \#D2 | Oaty Cookie \#D85 |
|  |  | Or a choice of Yoghurt \& Fresh Fruit available daily |  |  |  |  |
| W/C <br> $14^{\text {th }}$ Nov <br> $5^{\text {th }}$ Dec <br> $9^{\text {th }}$ Jan <br> $30^{\text {th }}$ Jan <br> 27th Feb <br> $20^{\text {th }}$ Mar | Option 1 | Cheese and Tomato Pizza \#V203 | Sausage Roll with Potato Wedges \#P19 \#SD6 | Quirky Bird <br> A choice of flavoured Chicken or vegan Quorn, With Potato Wedges and Salads | Sticky Chicken Noodles \#C87 | Fishfingers with Chips \#F6 \#SD5 |
|  | Option 2 | Veggie Chilli with Rice \#V138 \#SD84 | Veggie Sausage with Potato Wedges \#V182 \#SD6 |  | Chinese Vegetable Curry with Rice \#V212 \#SD84 | Cheese Quiche with Chips \#V113 \#SD5 |
|  | Vegetables | Green Beans \#SD24 Carrots \#SD28 | Baked Beans \#SD22 <br> Sweetcorn \#SD19 | Cauliflower \#SD27 <br> Peas \#SD18 | Broccoli \#SD20 Carrots \#SD28 | Mushy Peas \#SD111 <br> Baked Beans \#SD22 |
|  | Dessert | Marble Cake \#D199 | Chocolate Cookie \#D40 | Fresh Fruit and Yoghurt Station | Banana Sponge with Custard \#D173 \#D2 | Apple, Cheese and Crackers \#D4 |
|  |  | 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

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 iniolerance 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.

