TUESDAY **THURSDAY** WEDNESDAY FRIDAY **MONDAY Autumn Winter** Menu 2024 2025 **WEEK ONE NEW** Tomato & Beef Lasagne with Roast Chicken with Soya Mince Lasagne with Salmon Fishfingers/ **Option One** Vegetable Pasta Stuffing, Roast Potatoes & Garlic Bread Fishfingers with Chips & Garlic Bread Tomato Sauce Gravv Parsnip and Sweet Potato Mexican Faiitas **NEW** Creamy Chickpea and Cheese and Broccoli Mexican Bean Roll with **Option Two** with Rice Coconut Curry with Rice Loaf, Stuffing, Roast Chips & Tomato Sauce 16/12/2024 Pasta with Garlic Bread Potatoes and Gravy Baked Beans & Cauliflower Florets & Broccoli Florets & Green Beans & Garden Peas **Vegetables** Mixed Vegetables Garden Peas Sliced Carrots Sweetcorn Baked Beans Dessert Blackberry and Apple Meltina Moment Biscuit Fruit Platter Carrot and Courgette Cake Chocolate Orange Cookie Crumble with Custard **WEEK TWO** French Bread Pizza **NEW** Chicken Pasta Bake with Sausage and Mash Chicken Tikka Masala with Fishfingers with Chips **Option One** Garlic Bread with Gravy & Tomato Sauce Rice Lentil and Sweet Potato Curry Vegan Quorn Korma with Rice **NEW** Mild Mexican Chilli Vegan Sausage and Cheese and Tomato Quiche **Option Two** Mash with Gravy with Rice with Rice with Chips & Tomato Sauce 02/12/2024 Sweetcorn & Green Beans & Savoy Cabbage Mediterranean Garden Peas & Sliced Carrots Baked Beans Vegetables **BBQ** Beans Cauliflower Florets Vegetables Marble Sponae Cake with Peach Cake Oaty Cookie Jelly with Mandarins Fruit Medlev Dessert Custard Rainbow Pizza with Roast Turkey with Stuffing, Breaded Fish with Chips & Beef and Bean Burger WEEK THREE Potato Wedges Macaroni Cheese Roast Potatoes and Gravy Tomato Sauce **Option One** with Potato Wedges Homemade Beetroot Vegetarian Cottage Pie Cheese and Pepper **Option Two** Burger with Potato Chinese Vegetable Noodles Plant Balls in Tomato Sauce Omelette with Chips & with Gravy Wedges with Rice Tomato Sauce Gardens Peas & Garden Paes Roasted Carrots & Sweetcorn & Broccoli & Vegetables Green Beans Mixed Peppers Cauliflower Florets Sliced Carrots Baked Beans Jam & Coconut Sponge with Chocolate and Beetroot Pear and Chocolate Fruit Salad Vanilla Shortbread Dessert Sponge with Custard Custard Brownie ALLERGY INFORMATION: MENU KEY Added Plant Power Wholemeal If you would like to know about particular allergens in foods please Vegan 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 Available Daily: Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt 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.

St John Fisher