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Autumn Menu 2020

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feeding the i	magination	Monday	Tuesday	Wednesday	Thursday	Friday	
WEEK ONE 9 Nov 30 Nov	Option 1	Chicken Curry	Chicken Arrabiata Pasta with Garlic Bread	Roast (as advertised) and Gravy	Chilli Con Carne with 50/50 Rice	Cod Fish fingers	
	Option 2	Vegetable curry	Macaroni Cheese	Mixed Vegetable Loaf and Gravy	Five Bean Chilli with 50/ 50 Rice	Spicy Bean Burger	
	Vegetables	Sweetcorn Coleslaw	Green Beans Carrots	Cauliflower Broccoli Roast Potato or Mashed Potato	Roasted Mixed Vegetables	Baked Beans Peas Chips or Couscous	
	Dessert	Fresh Fruit	Carrot and Courgette Cake	Apple, Cheese & Biscuits	Fruit Crumble with Custard	Yoghurt Station	
		Or a choice of Yoghurt & Fresh Fruit available daily					
WEEK TWO 16 Nov 7 Dec	Option 1	Jacket Potato with Tuna	50% Plant Based Cottage Pie with Gravy	Roast (as advertised) & Gravy	Chicken Tagine	MSC Breaded Fish	
	Option 2	Jacket Potato with Cheese	Shepherdess Pie with Gravy	Vegetarian Wellington and Gravy	Lentil and Sweet Potato Curry	Red Pepper and Cheese Frittata	
	Vegetables	Peppers Green Beans New Potatoes or Couscous	Peas Cauliflower	Cabbage Carrots Mashed Potato or Roast Potato	Sweetcorn Baked Tomatoes Couscous or 50/50 Rice	Baked Beans Peas Chips or New Potatoes	
	Dessert	Fresh Fruit	Banana Sponge with Custard	Apple, Cheese & Biscuits	Eves Pudding with Custard	Yoghurt Station	
		Or a choice of Yoghurt & Fresh Fruit available daily					
WEEK THREE 2 Nov 23 Nov 14 Dec	Option 1	Beef Bolognaise with Spaghetti	50% Plant Based Chicken Pie with Mashed Potato & Gravy	Roast Chicken, Stuffing and Gravy	Beef Lasagne	Cod in Batter	
	Option 2	Soya Bolognaise with Spaghetti 🏥🜎	Chickpea and Vegetable Hotpot	Quorn Roast	Wholemeal Vegetable Pasta Bake	Vegetable and Bean Fajitas	
	Vegetables	Peas Carrots	Sweetcorn Broccoli	Fresh Mixed Seasonal Vegetables Roast Potato or Couscous	Roasted Vegetables Green Beans	Baked Beans Peas Chips or Rice	
	Dessert	Fresh Fruit	Rice Pudding with Mixed Berries	Apple, Cheese and Biscuits	Pear & Strawberry Crumble with Custard	Yoghurt Station	
		Or a choice of Yoghurt & Fresh Fruit available daily					



Vegan

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Wholemeal



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.