Central Autumn TUESDAY WEDNESDAY **THURSDAY** FRIDAY MONDAY Winter Menu 2024 2025 **WEEK ONE NEW** Tomato & Cottage Pie BBQ Chicken with Meatballs in Tomato Fishfingers with Chips & Vegetable Pasta with Gravy Diced Seasoned Sauce with Rice Tomato Sauce Potatoes & Sweetcorn Salsa 04.11.2024 Mexican Fajitas **NEW** Creamy Chickpea and **NEW** Cheese and Broccoli Mexican Bean Roll with 25.11.2024 BBQ Quorn with Diced with Rice Coconut Curry with Rice Pasta with Garlic Bread Chips & Tomato Sauce Seasoned Potatoes & 16.12.2024 Sweetcorn Salsa 20.01.2025 10.02.2025 Vegetables of the Day 10.03.2025 31.03.2025 Blackberry and Apple Melting Moment Biscuit Fruit Platter Carrot and Courgette Cake Chocolate Orange Cookie Crumble with Custard **WEEK TWO** Classic Cheese and Tomato **NEW** Chicken Pasta Bake Sausage and Mash Fishfingers with Chips & Chicken Tikka with Garlic Bread with Gravy Masala with Rice Tomato Sauce Pizza 11.11.2024 Or Rainbow Pizza 02.12.2024 Chinese Vegetable Curry Vegan Sausage and Mash **NEW** Mild Mexican Chilli Cheese and Tomato Quiche with Rice with Gravv with Rice with Chips & Tomato Sauce 06.01.2025 With Potato Wedges 27.01.2025 24.02.2025 Vegetables of the Day 17.03.2025 Marble Sponge Cake with Fruit Medley Peach Cake Oaty Cookie Jelly with Mandarins Custard Roast Chicken with Spaghetti Breaded Fish with Chips & WEEK THREE Macaroni Cheese Stuffing, Roast Potatoes Bolognaise Tomato Sauce **NEW** Mild Caribbean Chicken and Gravy with Rice and Peas 18.11.2024 Plant Balls in Tomato Sauce Vegetable Cottage Pie **NEW** Hot Pot Baked Bean Cheese and Pepper **NEW** Caribbean Butterbean with Rice with Gravy Casserole with Rice Omelette with Chips & 09.12.2024 Stew with Rice and Peas Tomato Sauce 13.01.2025 03.02.2025 Vegetables of the Day 03..03.2025 Chocolate and Beetroot Sticky Toffee Apple Crumble Fruit Salad **NEW** Fruit Scone Vanilla Shortbread 24.03.2025 Brownie with Custard ALLERGY INFORMATION: MENU KEY Added Plant Power If you would like to know about particular allergens in foods please Wholemeal Veaan 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