

Week One

WEEK COMMENCING: 5TH SEP / 26TH SEP / 17TH OCT / 14TH NOV / 5TH DEC

Monday

Makhani Chicken Curry **FR HM**
Lightly spiced chicken curry with wholegrain rice Carrots & Green Beans

Jacket Potato with Vegetable & **HM**
Mixed Bean Chilli & Cheese Courgette & Lemon Cake
Zesty homemade sponge with lemons & British courgettes

Tuesday

Cottage Pie **O HM**
Organic beef mince & gravy topped with mash Roasted Vegetables, White Cabbage & Spinach

Shepherdess Pie **HM**
Vegetarian mince topped with parsnip mash Apple Crumble
Homemade oaty crumble with organic apples & custard

Wednesday

Roast Lamb **HM**
Roast lamb, gravy & crispy roast or new potatoes Honey Roast Parsnips & Carrots


Macaroni Cheese **HM**
Creamy mac & cheese with sweetcorn & chives Banana & Date Muffin
Homemade muffin with organic bananas & sweet dates

Thursday

Lamb Meatballs **HM**
Meatballs in tomato sauce with penne pasta & cheese Sweetcorn & Broccoli

Chana Masala Wrap **HM**
Chickpeas, rice, herbs & spices in a wrap with wedges Fruit Flapjack
Homemade flapjack with sultanas & apple

Friday

Salmon or White Fish Fingers 
Baked fish in a crisp crumb coating with oven chips Garden Peas, Green Beans & Baked Beans

Beany Ratatouille **HM**
Rich tomato sauce, vegetables & beans with oven chips Apple & Berry Sponge
Homemade sponge with berries & organic apples & custard

Week Two

WEEK COMMENCING: 12TH SEP / 3RD OCT / 31ST OCT / 21ST NOV / 12TH DEC

Monday

Sausages & Mash
British pork sausages with mashed potatoes & gravy Carrots & Green Beans

Vegetarian Sausage & Mash
Quorn sausages with mashed potatoes & gravy Eve's Pudding
Homemade pear & chocolate pudding & custard

Tuesday

Savoury Beef **O HM**
Savoury minced beef & vegetables & wholegrain rice Honey Roast Parsnips & Spinach

Bubble & Squeak Frittata **HM**
A mix of carrots, cabbage, cheese & potato wedges Fruit Salad
Freshly prepared fruit salad with honey yoghurt

Wednesday

Roast Turkey **HM**
Roast turkey, gravy & crispy roast or new potatoes Cauliflower & Roasted Root Vegetables


Loaded Macaroni Cheese **HM**
Creamy mac & cheese topped with ratatouille Beetroot Brownie
Homemade brownie flavoured with cocoa & grated beetroot

Thursday

Shepherd's Pie **HM**
Lamb mince & gravy topped with sweet potato mash Carrots & Sweetcorn

Vegetable Tagine with Wholegrain Rice **HM**
Spiced seasonal vegetables with apricots & sultanas Frozen Yoghurt
Individual tub of creamy toffee flavoured frozen yoghurt

Friday

Fish & Chips 
Baked fillet of fish in a crumb coating with oven chips Broccoli & Baked Beans

Spanish Quorn Paella **HM**
Quorn, peppers, onions & rice with garlic & paprika Pear & Sultana Strudel
Juicy pear & sultanas in homemade pastry with custard

Week Three

WEEK COMMENCING: 19TH SEPT / 10TH OCT / 7TH NOV / 28TH NOV / 19TH DEC

Monday

Cape Malay Chicken Curry **FR HM**
Coriander, cumin & ginger chicken with wholegrain rice Cauliflower, Green Beans & Butternut Squash

Tuscan Bean & Butternut Risotto **HM**
Lightly spiced butternut squash, mixed beans & rice Chocolate & Berry Sponge
Homemade chocolate & berry sponge & custard

Tuesday

Homemade Beef Lasagne **O HM**
Classic lasagne served with homemade garlic bread Roast Mediterranean Vegetables & Carrots

Roasted Vegetable Lasagne **HM**
Peppers, onions & courgette layered with pasta Orange & Carrot Muffin
Homemade muffin with zesty orange & British grown carrots

Wednesday

Roast Gammon **HM**
Roasted gammon served with crispy roast potatoes Braised Red Cabbage & Broccoli


Sweet Potato & Chickpea Curry **HM**
Twice baked sweet potatoes with curried chickpeas Fruit Salad
Freshly prepared fruit salad with honey yoghurt

Thursday

Lamb Pasta Bolognese **HM**
Lamb mince in bolognese sauce served with penne Garlic Green Beans & Courgettes

Leek & Cheddar Tart **HM**
British leeks & cheese in a wholemeal pastry base Fruity Flapjack
Homemade apricot, sultana & pineapple flapjack

Friday

Fish & Chips 
Baked fillet of fish in a light batter with oven chips Baked Beans & Garden Peas

Vegetable Burger & Chips **HM**
Patty of chickpeas, pepper & coriander in a bun Apple Cake
Homemade apple sponge & custard



UNLIMITED ACCESS TO OUR SALAD BAR WITH 8 TO 6 ITEMS TO CHOOSE FROM AVAILABLE DAILY!

All of our cheese is RED TRACTOR, which means it can be traced from farm gate to school plate!

All of our eggs are FREE RANGE. We use them in lots of our cakes, quiches and other homemade dishes!

DON'T FANCY THE DESSERT ON THE MENU? CHOOSE FROM A SELECTION OF FRESH FRUIT & ORGANIC YOGHURTS



A DAILY CHOICE OF FRESH WHOLEMEAL & ORGANIC WHITE CRUSTY BREAD

Free Range Chicken **FR**
Organic Beef **O**
MSC Certified 
Homemade **HM**