Let's see what's for lunch...

Main Meals Cheese & To with Hand C Cheese & Tomato Pizza with Hand Cut Potato Wedges V

Pasta with Tomato & Basil Sauce

Meat

or Cheese Sauce V

with Yellow Rice or a Chapati Bread

Chickpea & Pineapple Raita Wrap V Jacket Potato with Cheddar Cheese or Tuna Mayonnaise

Main Meals Lemon & Thyme Infused Roasted British Chicken & Roast Potatoes with Traditional Gravy Lentil, Tomato & Potato Balti V

Wholemeal Pasta with Vegetarian Bolognese Sauce V

Main Meals British Cumberland Sausages with Mashed Potato in a Yorkshire Pudding & Red Onion Gravy

Vegetarian Yorkshire Pudding Cottage Pie with Red Onion Gravy V

Main Meals

Fish Fingers & Chips Pasta with Tomato & Pasta with Tomato & Basil Sauce V

or Tuna Mayonnaise

Vegetables Garden Peas

& Traditional Coleslaw V

Dessert

Chocolate & Pear Sponge with Chocolate Sauce V

Vegetables

Sweetcorn & Roasted Cauliflower V

Dessert

Ice Cream V

Vegetables

Roasted Seasonal Root Vegetables & Cabbage V

Dessert

Apple & Honey Oaty Crumble with Custard V

Vegetables

Carrots & Green Beans V

Dessert

Pineapple Upside Down

Sponge with Custard V

Vegetables

Baked Beans & Garden Peas V

Dessert

Shortbread Biscuit V

Freshly Baked Bread - Pumpkin & Carrot V Wholemeal V

Everyday Dessert - Fresh Fruit Platter V

Jacket Potato with Cheddar Cheese

Week 1: 4th Nov, 25th Nov, 16th Dec, 20th Jan, 10th Feb, 9th Mar, 30th Mar

Meat

Nednesday

Main Meals Vegetarian L with Hand C Vegetarian Lasagne with Hand Cut Potato Wedges V

Jacket Potato with Cheddar Cheese or Tuna Mayonnaise

Vegetables

Garden Peas & Sweetcorn V

Dessert

Ice Cream V

Carrots & Broccoli V

Vegetables

British Chicken & Vegetable Pie with Mashed Potato & Gravv
Sweet & Spice.' Sweet & Spiced Potato & Chickpea Curry

Pasta with Vegetarian Bolognese Sauce V

Main Meals

Main Meals

Main Meals

Battered Fish & Chips

Honey Glazed Slow Roasted Gammon & Rosemary Roast Potatoes with Traditional Gravy

Spinach, Feta & Tomato Quiche with Rosemary Roast Potatoes V

Wholemeal Pasta with Tomato & Basil Sauce V

Vegetables

with Custard V

Dessert

Roasted Seasonal Root Vegetables & Garden Peas V

Apple & Cinnamon Crumble

Dessert

Waffle with Chocolate Sauce V

Farm Assured British Beef Lasagne with a Garlic Bread Shard

Chilli Non Carne & Mexican Rice with a Taco Sail V

Jacket Potato with Cheddar Cheese or Salmon Mayonnaise

Vegetables

Green Beans & Sweetcorn V

Dessert

Jam Sponge with Custard V

Vegetables

Baked Beans & Garden Peas V

Dessert

Chocolate & Beetroot Brownie V

Freshly Baked Bread - Courgette, Oat & Thyme V Wholemeal V

Everyday Dessert - Fresh Fruit Platter V

Pasta with Vegetarian Bolognese Sauce V

Week 2: 11th Nov, 2nd Dec, 6th Jan, 27th Jan, 24th Feb, 16th Mar

Main Meals
Vegetarian S
& Red Onion Vegetarian Sausages with Mashed Potato & Red Onion Gravy V

Meat Free Monday Meat Free Monday is a great way to improve health and well-being by naturally increasing your vitamin and mineral intake. One day a week can make a real difference - www.schoolfoodplan.com

Pasta with Tomato & Basil Sauce or Cheese Sauce V

Vegetables

Carrots & Garden Peas V

Dessert

Marbled Sponge with Custard V

Main Meals

Chilli Con Carne & Mexican Rice with a Taco Sail

Tuesday Baked Sweet Potato & Spinach Pasta in a Mozzarella Cheese Sauce V

Jacket Potato with Cheddar Cheese

Vegetables

Cauliflower & Green Beans V

Dessert

Vegetables

Dessert

Roasted Seasonal Root

Vegetables & Broccoli V

Poached Apple & Pear

Crumble with Custard V

Ice Cream V

or Tuna Mayonnaise

Main Meals

Meat

British Roast Chicken, Sage & Onion Stuffing & Roast Potatoes with Traditional Gravy

Five Bean Enchilada Casserole
with Roast Potatoes V

Wholemeal Pasta

Wholemeal Pasta with Vegetarian Bolognese Sauce V

Main Meals

British Beef Burger in a Bun with Homemade Tomato Relish & Hand Cut Potato Wedges

Vegetarian Burger in a Bun with Homemade Tomato Relish & Hand Cut Potato Wedges V

Jacket Potato with Cheddar Cheese or Tuna Mayonnaise

Vegetables

Sweetcorn & BBQ Coleslaw V

Dessert

Carrot Cake with Custard V

Main Meals

Fish Fingers & Chips

Pasta with Tomato & Basil Sauce V

Vegetables

Baked Beans & Garden Peas V

Dessert

Baked Banana Flapjack V

Freshly Baked Bread - Sunflower, Rosemary & Tomato V Wholemeal V Everyday Dessert - Fresh Fruit Platter V

Week 3: 28th Oct, 18th Nov, 9th Dec, 13th Jan, 3rd Feb, 2nd Mar, 23rd Mar

bar features all of the children's favourites, is completely free of the 14 recognised allergens, is suitable for vegetarians and vegans and packed full of fibre and nutrients.

pabulum

November 2019