

Autumn/ Winter Menus 2022/23

v - Vegetarian Option

There are Gluten, Dairy and Egg free options also available if your child has any allergies.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY			
MAIN COURSE	BEEF STIR FRY  CHEESE & ONION PASTY  V	CHICKEN & DUMPLINGS VEGGIE LASAGNE V	ROAST PORK & APPLE SAUCE QUORN ROAST v	TOAD IN THE HOLE WITH ONION GRAVY NO CHICKEN PIE V	BREADED FISH FINGERS CHEESE & TOMATO PIZZA v			
STARCHY DISHES	NOODLES WEDGES	HERBY BUTTERED POTATOES	ROAST POTATOES	MASHED POTATO	CHIPS			
VEGETABLES	BROCCOLI CARROTS	SWEETCORN GREEN BEANS	CARROTS CABBAGE	CAULIFLOWER BROCCOLI	PEAS BAKED BEANS			
DESSERTS	JAM SPONGE & CUSTARD	RASPBERRY SHORTBREAD	COCOA & BEETROOT CAKE	CHERRY MUFFINS	ICE CREAM			
	Freshly baked bread, Salad bar & Fresh fruit available daily							



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	CHICKEN TIKKA MASALA WITH NAAN BREAD ROASTED RED ONION & BROCCOLI QUICHE V	BEEF BOLOGNESE  VEGGIE BURRITO V	ROAST CHICKEN & STUFFING CHEESE & TOMATO PASTA BAKE V	PORK & LEEK PASTA  VEGGIE CHILLI &  NACHOS v	BREADED FISH  CHEESE & TOMATO PIZZA V
STARCHY DISHES	STEAMED RICE SAUTE NEW POTATOES	SPAGHETTI HERBIE DICED POTATOES	ROAST POTATOES	STEAMED RICE	CHIPS
VEGETABLES	MIXED VEG CAULIFLOWER	PEAS CARROTS	BROCCOLI CAULIFLOWER CHEESE	GREEN BEANS SWEETCORN	PEAS BAKED BEANS
DESSERTS	APPLE CRUNCH SLICE & CUSTARD	CHOCOLATE MARBLE CAKE & CHOCOLATE SAUCE	MANDARIN JELLY	PINEAPPLE SPONGE & CUSTARD	COCOA BROWNIE



