Autumn/Winter 2023/2024 WEEK ONE **WEEK TWO** 01/01/2024 11/03/2024

MONDAY

Cheese and Tomato

Pizza with Pasta Salad

NEW Chef Mariam's

Vegetable Couscous

Vegetables of the Day

Lemon Drizzle

TUFSDAY

BUILD A BURGER

A choice of Burger

(Beef & Bean or

Toppings and

Potato Wedges

Fruit Jelly /

Vegetables of the Day

with Mandarins

Vegan) with 🦪

WEDNESDAY

THURSDAY

FRIDAY

Roast of the Day, Stuffing Roast Potatoes & Gravv

Vea Wellington, Stuffing, Roast Potatoes & Gravy

Vegetables of the Day

Freshly Chopped Fruit Medley ~

Spaghetti Bolognaise with Garlic Bread (

Veggie Bolognaise with Garlic Bread A

Vegetables of the Day

NEW Jam and Coconut Sponge

Fishfingers with Chips & Tomato Sauce

Cheesy Bean Pasty with Chips & Tomato Sauce

Vegetables of the Day



Option one

Option one

Option two

Vegetables

Dessert

Option two

Vegetables

Dessert

Tomato Pasta 🦪

Cheesy Swirl with New **Potatoes**

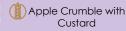
Vegetables of the Day

NEW Carrot Cake

Sausage Roll with Potato Wedges

NEW Loaded Jackets

Vegetables of the Day

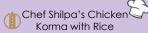




A choice of BBQ or Lemon & Herb Chicken or Vegan Quorn, with Seasoned Potatoes and Salads

Vegetables of the Day

Fruit Medley /



Veggie Meatballs in 🥖 Tomato Sauce with Rice

Vegetables of the Day

Chocolate Drizzle Cake with Chocolate Sauce

Fishfingers with Chips & Tomato Sauce

Cheese Omelette with Chips & Tomato Sauce

Vegetables of the Day

Vanilla Shortbread

WEEK THREE

Option one

Option two

Vegetables

Dessert

NEW

A choice of Tomato or Carbonara Pasta with Toppings <a>4

Vegetables of the Day

Iced Sponge

Mexican Beef



Vegetables of the Day

NEW Chocolate Orange Cookie Sausages, Onions and

Veggie Sausages, Onions and Gravy with Roast Potatoes

Vegetables of the Day

Fruit Platter 🚕

Gravy with Roast Potatoes

Chicken Pie with Mashed Potatoes

Macaroni Cheese

Vegetables of the Day

Peach Upside Down Cake with Custard

Fishfingers or Salmon Fishcake with Chips & Tomato Sauce

BBQ Quorn Fillet with Chips A

Vegetables of the Day

NEW Melting Moment Biscuit

MENU KEY



Added Plant Power



Wholemeal

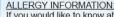


Vegan



Chef's Special

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection



If you would like to know about particular allergens in foods 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.













| Autumn/ Winter 2023/ 2024 | | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|------------------------------|--|--|---|---|---|--|
| WEEK ONE | Option one | V231 Cheese and Tomato Pizza with SB9 Pasta Salad | BB1 Beef & Bean Burger or V236 Vegan Burger in a SD17 Bun with a choice of | Roast of the Day, SD40 Stuffing SD82 Roast Potatoes & SD118 Gravy | SD8 Spaghetti B48 Bolognaise with SD50 Garlic Bread | F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce |
| | Option two | V235 Chef Mariam's Vegetable Couscous | Toppings (See concept guide for toppings: BB5- BB22) and SD6 Potato Wedges | V232 Veg Wellington, SD40 Stuffing, SD82 Roast Potatoes & SD118 Gravy | Veggie SD8 Spaghetti V233 Bolognaise with SD50 Garlic Bread | V191 Cheesy Bean Pasty with SD5 Chips & SD14 Tomato Sauce |
| | Vegetables | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day |
| | Dessert | D168 Lemon Drizzle | D235 Fruit Jelly with Mandarins | D223 Freshly Chopped Fruit Medley | D233 Jam and Coconut Sponge | D85 Oaty Cookie |
| WEEK TWO | Option one | V188 Tomato SD11 Pasta | P19 Sausage Roll with SD6 Potato Wedges | QB14 BBQ Chicken/V205 BBQ Quorn or QB15 Lemon & Herb | C86 Chef Shilpa's Chicken Korma with SD84 Rice | F6 Fishfingers with \$D5 Chips & \$D14 Tomato Sauce |
| | Option two | V27 Cheesy Swirl with \$D2 New Potatoes | V234 Loaded Jackets | Chicken/QB10 Lemon & Herb Quorn, with QB16 Seasoned Potatoes and a choice of Salads (See | V237 Veggie Meatballs in V225 Tomato Sauce with SD84 Rice | V24 Cheese Omelette with SD5 Chips & SD14 Tomato Sauce |
| | Vegetables | Vegetables of the Day | Vegetables of the Day | concept guide for salads QB2 QB3 QB4 QB5) | Vegetables of the Day | Vegetables of the Day |
| | Dessert | D234 Carrot Cake | D242 Apple Crumble with D2 Custard | Vegetables of the Day D224 Fruit Medley | D198 Chocolate Drizzle Cake with D3 Chocolate Sauce | D57 Vanilla Shortbread |
| WEEK THREE | Option one | A choice of V225 Tomato Pasta, PK1 Creamy Tomato Pasta or PK2 | B49 Mexican Beef with \$D84 Rice | P3/C6 Sausages, SD116 Onions and SD118 Gravy with SD82 Roast Potatoes | C59 Chicken Pie with SD1 Mashed Potatoes | F6/F29 Fishfingers/ Salmon Fishcakes with SD5 Chips & SD14 Tomato Sauce |
| | Option two | Carbonara Pasta with a choice of Toppings (See concept guide for toppings PK3 PK4 V85 | V211 Vegetable Fajitas with SD84 Rice | V238 Veggie Sausages, SD116 Onions and SD118 Gravy with SD82 | V11 Macaroni Cheese | V205 BBQ Quorn Fillet with \$D5 Chips |
| | Vegetables | V216) | Vegetables of the Day | Roast Potatoes Vegetables of the Day | Vegetables of the Day | Vegetables of the Day |
| | Dessert | Vegetables of the Day D177 Iced Sponge | D230 Chocolate Orange Cookie | D225 Fruit Platter | D176 Peach Upside Down Cake with D2 Custard | D231 Melting Moment Biscuit |
| MENU KEY | Added Plant Power Wholemeal Vegan Chef's Special If you would like to know about particular allergens in food ask a member of the catering team for information. If your school lunch and has a food allergy or intolerance you will | | | | | am for information. If your child has a |
| Available Daily: - Freshly | cooked jacket potat | toes with a choice of fillings - Br | ead freshly baked on site daily | - Daily salad selection | to complete a form to ensure we to cater for your child. We use a preparation of our meals and du | rgy or intolerance you will be asked to have the necessary information large variety of ingredients in the e to the nature of our kitchens it is ve the risk of cross contamination. |

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