SCHOOL MEAL MENU OPTIONS

** Great Food for Thought **

Menu Starting January 2024

05/01/2024

		HOT MENU WEEK 1	HOT MENU WEEK 2	HOT MENU WEEK 3
Managar	MAIN COURSE 1	SAUSAGE ROLL (1) (2) (7) (9) (14),	MILD CHICKEN CURRY (9) 1 2 8	BEEF SPAGHETTI BOLOGNESE 2 1 8
		Mashed Potato & Garden Peas	served with Rice and Mixed Vegetables	Tomato & Veg Sauce with a side of Garlic Bread 2
	MAIN COURSE 2	VEGETARIAN SAUSAGE ROLL (2)	MILD QUORN CURRY (9 1 2 8	VEGETABLE SPAGHETTI BOLOGNESE 2 18
		Mashed Potato & Garden Peas	served with Rice and Mixed Vegetables	Tomato & Veg Sauce with a side of Garlic Bread 2
	JACKET OPTION	JACKET POTATO	JACKET POTATO	JACKET POTATO
		with Tuna (5) & Sweet Corn	with Rataouille (1) (1) (2) (8)	with Tuna (5) & Sweet Corn
	PUDDING	MIXED FRUIT YOGURT (7)	MIXED FRUIT YOGURT (7)	MIXED FRUIT YOGURT (7)
TUE DAY	MAIN COURSE 1	BECHEMEL TOPPED CHICKEN PASTA BAKE (2) (7)	HAM & CHEESE PIZZA (2) (7) (1)	MACARONI(2), HAM & CHEESE(7)
		Chicken in Diced Vegetable & Tomato Sauce	Wedges with a Salad Side	with Broccoli
	MAIN COURSE 2	BECHEMEL TOPPED QUORN PASTA BAKE ② ⑦	PIZZA MARGHERITA 271	MAC'N'CHEESE 27
		Quorn in Diced Vegetable & Tomato Sauce	Wedges with a Salad Side	with Broccoli
	JACKET OPTION	JACKET POTATO	JACKET POTATO	JACKET POTATO
		with Chicken & Smoky Bacon Creamy Sauce 7	with Tuna (5) Melt (7)	with Chicken & Creamy 7 Mushroom Sauce
	PUDDING	CHERRY FLAPJACK(2)	Home Made	OAT BISCUIT (2)
		CHERRY FLAFJACK(2)	SULTANA BUNS (2)	Home Made using Wholegrain Oats
WEINER	MAIN COURSE 1	ROAST BEEF & Yorkshire Pudding (2) (4) (7)	ROAST PORK & Apple (14) 6 Sauce	ROAST TURKEY with home made Stuffing (2)
		with Seasonal Greens, Roast Potatoes & Gravy	with Seasonal Greens, Roast Potatoes & Gravy	Seasonal Greens, Roast Potatoes & Gravy
	MAIN COURSE 2	VEGETABLE FINGERS & Yorkshire Pudding 2 4 7	QUORN ROAST 4 & Apple 4 6 Sauce	VEGETABLE BURGERS(2) (4)
		with Seasonal Greens, Roast Potatoes & Gravy	Seasonal Greens, Roast Potatoes & Gravy	with Seasonal Greens, Roast Potatoes & Gravy
	JACKET OPTION	JACKET POTATO	JACKET POTATO	JACKET POTATO
		with Ham & Cheese 7	with Bacon & Cheese (7)	with Baked Beans 128 & Ham
		GINGERBREAD SHAPES (2)	Freshly Prepared FRESH FRUIT JELLY 3 4 6 7	Home Made
	PUDDING	GINGERBREAD SHAPES (2)	Real Fresh Fruit Pieces in Fruit Jelly	PLAIN SHORTBREAD (2) (4) FINGERS
THURSDAY	MAIN COURSE 1	HAM & CHEESE(7) PINWHEELS	Our CHIPOLATA SAUSAGES (1)(2)(9)(14)	MILD BEEF CHILLI (4) (8)
		with French Fries & Baked Beans 128	Baby Potatoes, Peas, Carrots & Gravy	in a Tomato 1 Sauce with Rice and Mixed Veg
	MAIN COURSE 2	CHEESEY(7) PINWHEELS	VEGETARIAN SAUSAGES(1)(2)(9)(14)	MILD VEGETABLE CHILLI 4 8
		with French Fries & Baked Beans 123	Baby Potatoes, Peas, Carrots & Gravy	in a Tomato 1 Sauce with Rice and Mixed Veg
	JACKET OPTION	JACKET POTATO	JACKET POTATO	JACKET POTATO
		with Rataouille (1) (1) (2) (8)	with Chicken & Creamy 7 Mushroom Sauce	with Bacon & Cheese (7)
	PUDDING	BANANA CAKE ② ④	CARROT CAKE ② ④	LEMON MUFFIN ② ④
(RUA*	MAIN COURSE 1	FISH(5) FINGERS(2)	TUNA PASTA BAKE(2) (7)	FISH(5) FINGERS(2), CHIPS & PEAS
		with Mashed Potato and Peas	with Sweet Corn & Peas	with Home Made Smooth Tomato Sauce 1
	MAIN COURSE 2	VEGETABLE FINGERS(2)	VEGETABLE PASTA BAKE(2) (7)	VEGETABLE FINGERS(2), CHIPS & PEAS
		with Mashed Potato and Peas	with Sweet Corn & Peas	with Home Made Smooth Tomato Sauce 1
	JACKET OPTION	JACKET POTATO	JACKET POTATO	JACKET POTATO
		with Mild Beef Chilli 1 4 3 & Cheese 7	with Baked Beans 128 & Ham	with Mild Curried Vegetables (9) 1 2 3
	PUDDING	Freshly Prepared FRESH FRUIT JELLY 3 4 6 7		Freshly Prepared FRESH FRUIT JELLY 3 4 6 7
		Real Fresh Fruit Pieces in Fruit Jelly	CHOCOLATE COOKIE 27	Real Fresh Fruit Pieces in Fruit Jelly
Mill, O. E.	& Freshly Baked Wholegrain Bread is included with this Menu. A daily option of Oily Fish is also offered (Food Plan recommendation) and Fresh Fruit is available as an alternative nudding			

Milk & Freshly Baked Wholegrain Bread is included with this Menu. A daily option of Oily Fish is also offered (Food Plan recommendation) and Fresh Fruit is available as an alternative pudding.

Allergen & Intolerance codes accompany each Item with an explanation in the Key below. Please be aware all food types are used in our Kitchens.

- devised and independently verified in accordance to the School Food Plan 2015 -

ALLERGENS (Using FSA Codes): Celery①; Cereals (Gluten)②; Eggs④; Fish⑤; Milk⑦; Mustard⑨; Nuts⑩; Peanuts⑪; Sesame Seeds⑫; Soya⑬; Sulphites⑭
INTOLERANCES: Tomato Products❶Capsicum Products②Soft Fruit Products③Beef④Aubergine⑤Apple⑥Oranges⑦Onion⑧
We have eliminated Palm Oil Ingredients where currently possible. Substitute menus are available but may be an additional charge