Central Autumn **THURSDAY** TUESDAY WEDNESDAY FRIDAY MONDAY Winter Menu 2024 2025 **WEEK ONE NEW** Tomato & Cottage Pie with Gravy Meatballs in Tomato Fishfingers with Chips & SHACK Veaetable Pasta Sauce with Rice Tomato Sauce Plain, Peri Peri or BBQ Chicken Quorn with 04.11.2024 Diced Seasoned Mexican Fajitas **NEW** Creamy Chickpea and **NEW** Cheese and Broccoli Mexican Bean Roll with 25.11.2024 Potatoes & Sweetcorn with Rice Coconut Curry with Rice Pasta with Garlic Bread Chips & Tomato Sauce Salsa 16.12.2024 20.01.2025 Vegetables of the Day 10.02.2025 10.03.2025 Blackberry and Apple Melting Moment Biscuit Fruit Platter Carrot and Courgette Cake Chocolate Orange Cookie Crumble with Custard 31.03.2025 **WEEK TWO** Classic Cheese and Tomato **NEW** Chicken Pasta Bake Sausage and Mash Fishfingers with Chips & Chicken Tikka Pizza With Potato Wedges with Garlic Bread with Gravy Masala with Rice Tomato Sauce 11.11.2024 Rainbow Pizza With Potato 02.12.2024 Chinese Vegetable Curry Vegan Sausage and Mash **NEW** Mild Mexican Chilli Cheese and Tomato Quiche Wedges with Rice with Gravv with Rice with Chips & Tomato Sauce 06.01.2025 27.01.2025 24.02.2025 Vegetables of the Day 17.03.2025 Marble Sponge Cake with Jelly with Mandarins Fruit Medley Peach Cake Oatv Cookie Custard Roast Chicken with Spaghetti Breaded Fish with Chips & WEEK THREE Stuffing, Roast Potatoes Macaroni Cheese Bolognaise Tomato Sauce **NEW** Mild Caribbean Chicken and Gravy with Rice and Peas **NEW** Caribbean Butterbean 18.11.2024 Plant Balls in Tomato Sauce Cottage Pie **NEW** Hot Pot Baked Bean Cheese and Pepper Stew with Rice and Peas with Rice with Gravy Casserole with Rice Omelette with Chips & 09.12.2024 Tomato Sauce 13.01.2025 03.02.2025 Vegetables of the Day 03..03.2025 Chocolate and Beetroot Sticky Toffee Apple Crumble Fruit Salad **NEW** Savoury Cheese Scone Vanilla Shortbread 24.03.2025 Brownie with Custard ALLERGY INFORMATION: MENU KEY Added Plant Power If you would like to know about particular allergens in foods please Wholemeal Veaan 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 Available Daily: Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt 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