WEEK 1 MENU

Weeks Commencing: 2nd November 23rd November 14th December 4th January 25th January 15th February 8th March 29th March

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chef's Special Pasta Bolognese	Rich & Hearty Rice	Sweet Chilli Stir Fry with Noodles	Baked Bean & Cheese Pastry with Roast Potatoes, Gravy & Yorkshire Pudding	Quorn Dippers with Chips & Ketchup
Beef Fusilli Bolognese	Chicken & Veg Meatballs with Rice	Margherita or Sweetcorn Pizza with Garlic & Paprika Wedges	Roast Pork with Roast Potatoes, Gravy & Yorkshire Pudding	Fish Fingers with Chips & Ketchup
Sweetcorn & Broccoli	Cauliflower & Green Beans	Carrots & Peas	Sweetcorn & Broccoli	Peas & Baked Beans
Yoghurt Bar with Toppings	Vanilla & Peach Sponge	Strawberry Jelly with Peaches	Apple Crumble with Custard	Chocolate & Beetroot Brownie

Selection of Jacket Potato available daily and Sandwiches available on Tuesdays







Low carbon meals have at least 38% lower carbon emissions than the average meal. Learn more about this calculation at **www.eatcoolfood.org**

Menu Key: Plant Based · Vegetarian · At least 1 of your 5 a day · Boosted · Low Carbon

WEEK 2 MENU

Weeks Commencing: 9th November 30th November 21st December 11th January 1st February 22nd February 15th March 5th April

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chef's Special Pasta Bolognese	Sweet Potato, Pepper & Coconut Curry with Rice	Tomato & Cheese Tart with Garlic & Herb Wedges	Quorn Sausage with Mashed Potato & Gravy	Falafel Burger with Chips & Ketchup
Beef Fusilli Bolognese	Chicken & Sweet Potato Curry with Rice	Margherita or Roasted Pepper Pizza with Garlic & Herb Wedges	Pork Sausage with Mashed Potato & Gravy	Fish Fingers or Salmon Fish Fingers with Chips & Ketchup
Green Beans & Sweetcorn	Carrots & Peas	Sweetcorn & Broccoli	Roasted Root Veggies & Green Beans	Baked Beans & Peas
Fruity Flapjack	Pear & Berry Crumble with Custard	Yoghurt Bar with Toppings	Orange Jelly with Mandarins	Lemon & Courgette Muffin

Selection of Jacket Potato available daily and Sandwiches available on Tuesdays







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WEEK 3 MENU

Weeks Commencing: 16th November 7th December 28th December 18th January 8th February 1st March 22nd March 12th April

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Creamy Macaroni Cheese	Falafel Burger with Mexican Rice & Ketchup	Mexican-style Chilli with Rice	Cheese & Onion Flan with Roast Potatoes & Gravy	Bean & Veggie Hotpot
Greek Style Beef Pasta Bake	Chicken Burger with Mexican Rice	Margherita or Sweetcorn & Red Onion Pizza with Cajun Wedges	Roast Gammon with Roast Potatoes & Gravy	Chicken Goujons or Fish Fingers with Chips & Ketchup
Roasted Mediterranean Veggies & Sweetcorn	Sweetcorn & Peas	Roasted Root Veggies & Green Beans	Sweetcorn & Broccoli	Peas & Baked Beans
Pineapple Upside Down Cake	Eve's Pudding with Custard	Oat & Sultana Biscuit	Yoghurt Bar with Toppings	Vanilla Ice Cream with Peaches

Selection of Jacket Potato available daily and Sandwiches available on Tuesdays

YOGHURT AND A GLASS OF MILK AVAILABLE EVERY DAY

FRESH FRUIT AND SALAD BAR AVAILABLE DAILY

FRESHLY BAKED, PLANT BASED BREAD SERVED DAILY

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Menu Key: Plant Based · Vegetarian · At least 1 of your 5 a day · Boosted · Low Carbon