

SCHOOL MEAL MENU OPTIONS

**** Great Food for Thought ****

Menu Starting
September 2025

		HOT MENU WEEK 1	HOT MENU WEEK 2	HOT MENU WEEK 3
MONDAY	MAIN COURSE 1	BEEF SPAGHETTI BOLOGNESE (2) (1) (8) Tomato & Veg Sauce with a side of Garlic Bread (2)	SAUSAGE ROLL (1) (2) (7) (9) (14), Baby Potato & Garden Peas	CHICKEN CASSEROLE with New Potatoes, Gravy (7) & Veg
	MAIN COURSE 2	VEGETABLE SPAGHETTI BOLOGNESE (2) (1) (8) Tomato & Veg Sauce with a side of Garlic Bread (2)	VEGETARIAN SAUSAGE ROLL (2) Baby Potato & Garden Peas	VEGETABLE CASSEROLE with New Potatoes, Gravy (7) & Veg
	JACKET OPTION	JACKET POTATO with Tuna (4) (5) (9) & Sweet Corn	JACKET POTATO with Rataouille (1) (1) (2) (8)	JACKET POTATO with Tuna (4) (5) (9) & Sweet Corn
	PUDDING	MIXED FRUIT YOGURT (7)	MIXED FRUIT YOGURT (7)	MIXED FRUIT YOGURT (7)
TUESDAY	MAIN COURSE 1	HAM, MAC (2) & CHEESE (7) with Salad	BEEF (4) COTTAGE PIE with Mashed Potato, Peas & Carrots	Home Made MEAT BALLS (2) in a Tomato (1) Sauce with Rice & Peas
	MAIN COURSE 2	MAC (2) & CHEESE (7) with Salad	VEGETARIAN MINCE COTTAGE PIE with Mashed Potato, Peas & Carrots	Home Made VEGGIE BALLS (2) in a Tomato (1) Sauce with Rice & Peas
	JACKET OPTION	JACKET POTATO with Chicken & Smoky Bacon Creamy Sauce (7)	JACKET POTATO with Tuna (4) (5) (9) Melt (7)	JACKET POTATO with Chicken & Creamy (7) Mushroom Sauce
	PUDDING	BANANA CUSTARD (7)	Home Made PLAIN SHORTBREAD (2) FINGERS	PLAIN YOGHURT with Whole Poached Blueberries
WEDNESDAY	MAIN COURSE 1	ROAST BEEF & Yorkshire Pudding (2) (4) (7) with Seasonal Greens, Roast Potatoes & Gravy (7)	ROAST PORK & Apple (14) (6) Sauce with Seasonal Greens, Roast Potatoes & Gravy (7)	ROAST TURKEY with home made Stuffing (2) Seasonal Greens, Baby Potatoes & Gravy (7)
	MAIN COURSE 2	VEGETABLE FINGERS & Yorkshire Pudding (2) (4) (7) with Seasonal Greens, Roast Potatoes & Gravy	QUORN RICE (4) & Apple (14) (6) Sauce Seasonal Greens, Roast Potatoes & Gravy	VEGETABLE BURGERS (2) (4) with Seasonal Greens, Baby Potatoes & Gravy (7)
	JACKET OPTION	JACKET POTATO with Ham & Cheese (7)	JACKET POTATO with Bacon & Cheese (7)	JACKET POTATO with Baked Beans (1) (2) (8) & Ham
	PUDDING	PLAIN YOGHURT with Whole Poached Blueberries	CARROT CAKE (2) (4) made with Wholemeal Flour	APPLE FLAPJACK SLICE (2)
THURSDAY	MAIN COURSE 1	Our CHIPOLATA SAUSAGES (1) (2) (9) (14) Baby Potatoes, Peas, Carrots & Gravy	PLAIN PASTA (2) with CHICKEN in a Mixed Vegetable & Tomato (1) Sauce	HAM & CHEESE PIZZA (2) (7) (1) with Mixed Vegetables & Rice Salad
	MAIN COURSE 2	VEGETARIAN SAUSAGES (1) (2) (9) (14) Baby Potatoes, Peas, Carrots & Gravy	PLAIN PASTA (2) with QUORN in a Mixed Vegetable & Tomato (1) Sauce	PIZZA MARGHERITA (2) (7) (1) with Mixed Vegetables & Rice Salad
	JACKET OPTION	JACKET POTATO with Rataouille (1) (1) (2) (8)	JACKET POTATO with Chicken & Creamy (7) Mushroom Sauce	JACKET POTATO with Bacon & Cheese (7)
	PUDDING	APPLE CRUMBLE (2) & CUSTARD (7)	RICE PUDDING with Whole Poached Blueberries	Home Made SULTANA BUNS (2)
FRIDAY	MAIN COURSE 1	FISH (5) FINGERS (2) with Baby Potatoes & Baked Beans (1) (2) (8)	TUNA PASTA (2) BAKE (7) with Potato Wedges & Peas	FISH (5) FINGERS (2) with Pasta (2) & Tomato & Vegetable Sauce (1)
	MAIN COURSE 2	VEGETABLE FINGERS (2) with Baby Potatoes & Baked Beans (1) (2) (8)	VEGETABLE PASTA (2) BAKE (7) with Potato Wedges & Peas	VEGETABLE FINGERS (2) with Pasta (2) & Tomato & Vegetable Sauce (1)
	JACKET OPTION	JACKET POTATO with Mild Beef Chilli (1) (4) (8) & Cheese (7)	JACKET POTATO with Baked Beans (1) (2) (8) & Ham	JACKET POTATO with Mild Curried Vegetables (9) (1) (2) (8)
	PUDDING	PLAIN FRUIT JELLY (3) (4) (6) (7)	WHOLE FRUIT	PLAIN FRUIT JELLY (3) (4) (6) (7)

Milk is included with this Menu. All Bread, Pasta and Pizza Bases are made using wholemeal flour. 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 and the Early Years Foundation Stage Guidance July 2025 -

ALLERGENS (Using FSA Codes): Celery(1); Cereals (Gluten)(2); Eggs(4); Fish(5); Milk(7); Mustard(9); Nuts(10); Peanuts(11); Sesame Seeds(12); Soya(13); Sulphites(14)

INTOLERANCES: Tomato Products (1) Capsicum Products (2) Soft Fruit Products (3) Beef (4) Aubergine (5) Apple (6) Oranges (7) Onion (8)

We have eliminated Palm Oil Ingredients where currently possible. Substitute menus are available but may be an additional charge