Central Autumn TUFSDAY WEDNESDAY THURSDAY MONDAY FRIDAY Winter Menu 2024 2025 CHICKEN WEEK ONE **NEW Tomato &** Cottage Pie Meatballs in Tomato Fishfingers with Chips & SHACK Vegetable Pasta with Gravv Sauce with Rice Tomato Sauce Roast Chicken or 04/11/2024 Quom with Diced Seasoned 25/11/2024 **NEW** Cheese and Broccoli Mexican Fajitas **NEW** Creamy Chickpea and Vegetable Roll with Chips & btatoes & Sweetcore Pasta with Garlic Bread Tomato Sauce 16/12/2024 with Rice Coconut Curry with Rice Salsa 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 Masala with Rice Pizza with Garlic Bread with Gravy Tomato Sauce 11/11/2024 Veggie Sausage Roll Chinese Vegetable Curry **NEW** Mild Mexican Chilli Cheese and Tomato Quiche Vegan Sausage and Mash 02/12/2024 With Potato 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 Oaty Cookie Jelly with Mandarins Fruit Medley Peach Cake Custard Roast of the Day with Spaghetti Breaded Fish with Chips & WEEK THREE Macaroni Cheese Stuffing, Roast Potatoes Bolognaise Tomato Sauce **NEW** Mild Caribbean Chicken and Gravy with Rice and Peas Plant Balls in Tomato Sauce Cottage Pie **NEW** Hot Pot Baked Bean Cheese and Pepper **NEW** Caribbean Butterbean Omelette with Chips & with Rice with Gravy Casserole with Rice Stew with Rice and Peas Tomato Sauce Vegetables of the Day 03/03/2025 Chocolate and Beetroot Sticky Toffee Apple Crumble Fruit Salad **NEW Savoury Cheese Scone** Vanilla Shortbread Brownie with Custard ALLERGY INFORMATION: Lowest Carbon MENU KEY Added Plant Power If you would like to know about particular allergens in foods please Wholemeal Vegan Footprint Option 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 Available Daily: Fresh Bread - Salad Selection - Fresh Fruit and Yoghurt 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.