

Autumn Menu

Weeks commencing – 30th Aug,
20th Sep, 11th Oct, 8th Nov,
29th Nov

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Soup Served With Crusty Bread	<i>A Taste Of The East...</i> Tom Yum Hot & Spicy Soup	Carrot & Coriander	Cream Of Broccoli	Mushroom & Thyme Soup	Cream Of Tomato
Main Course 1	Baked Breaded Fillet Of Chicken With Japanese Style Katsu Curry Sauce	Pork Meatballs In Tomato Sauce	Roast Beef With Yorkshire Pudding	<i>Hot Baguette Bar</i> Cheese & Pepperoni Melts Cheesy Tuna Mayo Melts Cheese & Tomato <i>Don't Like Cheese? Try.....</i> Pepperoni In Tomato Sauce Or Roasted Mediterranean Vegetables	Battered White Fish Served With Lemon & Homemade Tartare Sauce
Main Course 2	Chinese Roast Duck Chow Mein With Plum Sauce & Prawn Crackers	Chicken , Tomato & Mozzarella Tarts	Salmon & Dill Fishcakes With A Tomato & Dill Chutney		Sausage Roll With Chip Shop Curry Sauce
Vegetarian	Plant-based 'Chicken' Katsu, With Japanese Style Katsu Curry Sauce	Vegan Plant-based 'Meatless' Balls In A Tomato Sauce	Vegetarian Roast With Yorkshire Pudding		Vegan Sausage Rolls With Chip Shop Curry Sauce
Potato/Carbs	Rice	Penne Pasta	Roast Potatoes	Garlic & Paprika Sauté Potatoes	Potato Wedges
Vegetables	Stir Fried Vegetables With Ginger & Garlic	Garden Peas Sweetcorn	Green Beans Steamed Carrots	Mini Corn Cobs Creamy Coleslaw	Baked Beans Garden Peas
Jacket Potato/Pasta Bar	Freshly Cooked Oven Baked Potatoes Served Daily With Choice Of Baked Beans, Tuna Mayo Or Cheese				
Salad Bar	Individual Side Salad Bowls				
Deli Bar	A Selection Of Homemade Grab & Go, Deli Style Sandwiches, Wraps & Baguettes				
Hot Dessert	Strawberry Crumble & Cream	Chocolate Sponge & Chocolate Sauce	Creamy Rice Pudding & Fruit Compote	Caramel Puddle Pudding	Warm Lemon Drizzle Cake Served With Pouring Cream
Cold Desserts & Fruit	A Selection Of Dessert, Yoghurt Pots, Jelly, Fruit Salad & Sliced Seasonal Fruits				

Autumn Menu

Weeks commencing – 6th Sep,
27th Sep, 18th Oct, 15th Nov,
6th Dec

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Soup Served With Crusty Bread	Tomato & Basil	Lightly Spiced Parsnip	Red Lentil & Roasted Pepper	Butterbean & Sage	Diced Vegetable Broth
Main Course 1	<i>Burger Bar</i> Chicken Burgers With Bbq Sauce	Homemade Chicken & Vegetable Short Crust Pastry Pie	Roast Pork Baps With Apple Sauce With Stuffing	<i>A Taste Of Italy....</i> Beef Lasagne	Breaded White Fish With Lemon Wedges & Homemade Tartare Sauce
Main Course 2	Fish Fillet Burger With Sweet Dill Mayo	Beef Chilli Bake With Crunchy Cheesy Nacho Crust	Roasted Butternut Squash, Chorizo & Feta Slice	Chicken & Basil Marinara & Tagliatelle	Gammon Steak Hawaiian
Vegetarian	Veggie Bean Burgers With Tomato Chutney	Homemade Falafel Pitta With Minted Salad And Yogurt Dressing	Mushroom Stroganoff & Steamed Rice	Four Cheese Ravioli In A Green Pesto Dressing	Cheese & Tomato Turnovers
Potato/Carbs	Old Bay Sauté	Potato Wedges	Roast Potatoes	Garlic Bread	Herby Diced Potatoes
Vegetables	Garden Peas Sweetcorn	Steamed Broccoli Honey Roasted Parsnips	Steamed Savoy Cabbage Glazed Carrots	A Medley Of Roasted Mediterranean Vegetables	Baked Beans Garden Peas
Jacket Potato/Pasta Bar	Freshly Cooked Oven Baked Potatoes Served Daily With Choice Of Baked Beans, Tuna Mayo				
Salad Bar	Individual Side Salad Bowls				
Deli Bar	A Selection Of Homemade Grab & Go, Deli Style Sandwiches, Wraps & Baguettes				
Hot Dessert	Apple & Raspberry Crumble & Cream	Golden Syrup Sponge Cake & Custard	Chocolate Chip Bread & Butter Pudding & Cream	Chocolate Puddle Pudding	Jam Sponge & Custard
Cold Desserts & Fruit	A Selection Of Dessert, Yoghurt Pots, Jelly, Fruit Salad & Sliced Seasonal Fruits				

Autumn Menu

Weeks Commencing – 13th Sep,
4th Oct, 1st Nov, 22 Nov,
13th Dec

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Soup Served With Crusty Bread	Minestrone	Tomato	Broccoli & Stilton	Spicy Tomato	Smoked Paprika, Tomato & Cannellini Beans
Main Course	Pork Sausage With Fried Onions & Gravy	Pasta Bar Chicken & Bacon Carbonara Beef Bolognaise	Roasted Turkey With Sage & Onion Stuffing, Cranberry Sauce & Gravy	A Taste Of India... Mild Beef & Spinach Madras Curry <i>Non-curry Alternative Will Be Available For Junior School</i>	Battered White Fish Served With Lemon & Homemade Tartare Sauce
Main Course 2	Homemade Steak & Vegetable Pie	Chunky Tomato & Vegetable	Shepherds Pie	Chicken Tikka Thigh Fillets	Pepperoni Pizza slice
Vegetarian	Vegan Plant-based Sausages With Fried Onions & Gravy	Homemade Sundried Tomato & Basil Focaccia & Grated Parmesan & Cheddar Cheese s	Roasted Quorn Fillets With Sage & Onion Stuffing, Cranberry Sauce & Gravy	Vegetable Samosas	Cheese & Tomato Pizza Slice
Potato/Carbs	Mashed Potato	Tricolour, Penne & Brown Pastas	Roast Potatoes	Pilau Rice, Mini Naan & Mint Raita	Sauté Potatoes
Vegetables	Sauté Savoy Cabbage Sweetcorn	A Medley Of Roasted Mediterranean Vegetables	Steamed Broccoli Steamed Carrots	Roasted Lightly Spiced Cauliflower & Green beans	Baked Beans Mushy Peas
Jacket Potato/Pasta Bar	Freshly Cooked Oven Baked Potatoes Served Daily With Choice Of Baked Beans, Tuna Mayo Or Cheese				
Salad Bar	Individual Side Salad Bowls				
Deli Bar	A Selection Of Homemade Grab & Go, Deli Style Sandwiches, Wraps & Baguettes				
Hot Dessert	Strawberry Shortbread Cobbler & Cream	Eves Apple Sponge Pudding & Custard	Peach & Raspberry Crumble & Cream	Chocolate & Vanilla Marble Cake with Toffee Sauce	Pain Au Chocolate Bread Pudding & Custard Sauce
Cold Desserts & Fruit	A Selection Of Dessert, Yoghurt Pots, Jelly, Fruit Salad & Sliced Seasonal Fruits				