Central Autumn TUESDAY **THURSDAY** WEDNESDAY FRIDAY MONDAY Winter Menu 2024 2025 Cottage Pie **WEEK ONE NEW** Tomato & Chicken Meatballs in Fishfingers with Chips & Vegetable Pasta with Gravy Tomato Tomato Sauce Sauce with Rice Peri Peri or BBQ Chicken 04.11.2024 or Quorn with Diced Mexican Fajitas Vegetable Curry **NEW** Cheese and Broccoli Mexican Bean Roll with Seasoned Potatoes 25.11.2024 With Rice Pasta with Garlic Bread with Rice Chips & Tomato Sauce Sweetcorn Salsa 16.12.2024 20.01.2025 10.02.2025 Vegetables of the Day 10.03.2025 31.03.2025 Melting Moment Biscuit Carrot and Courgette Cake Blackberry and Apple Fruit Platter ____ Chocolate Orange Cookie Crumble with Custard **WEEK TWO NEW** Chicken Pasta Bake Classic Cheese and Tomato Sausage and Mash Chicken Tikka Fishfingers with Chips & Masala with Rice Tomato Sauce Pizza with Garlic Bread with Gravy Or Rainbow Pizza Chinese Vegetable Curry Vegan Sausage and Mash Cheese Puffs Cheese and Tomato Quiche 11.11.2024 With Potato Wedges with Rice with Gravv with Chips & Tomato Sauce 02.12.2024 06.01.2025 27.01.2025 Vegetables of the Day 24.02.2025 17.03.2025 Marble Sponge Cake with Jelly with Mandarins Fruit Medley Peach Cake Oaty Cookie Custard Roast of the Day with Spaghetti Breaded Fish with Chips & WEEK THREE Macaroni Cheese Stuffing, Roast Potatoes Bolognaise Tomato Sauce and Gravy Beef Lasagna New Caribbean Butter bean Stuffed Skins Cottage Pie Vegetable Bolognaise Cheese and Pepper Stew with Rice and Peas 18.11.2024 with Gravy 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 Vanilla sponge 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 Vegan 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

Central Autumn Winter Menu 2024 2025	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
WEEK ONE	V302 NEW Tomato & Vegetable Pasta	B33 SD118 Cottage Pie with Gravy	C99 Peri Peri or QB14 BBQ Chicken or V310 Peri-Peri or V311 BBQ Quorn	C103 Chicken Meatballs in Tomato Sauce with SD84 Rice	F1 Salmon Fishfingers/ F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce	
	V308 Vegetable Fajitas with SD84 Rice	V303 NEW Creamy Chickpea and Coconut Curry with SD84 Rice	with QB16 Diced Seasoned Potatoes, QB3 Sweetcorn Salsa	V304 Cheese and Broccoli Pasta with \$D50 Garlic Bread	V161 Mexican Bean Roll with SD5 Chips & SD14 Tomato Sauce	
	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	D74 Apple and Blackberry Crumble with D2 Custard	D231 Melting Moment Biscuit	D225 Fruit Platter	D174 Carrot and Courgette Cake	D230 Chocolate Orange Cookie	
WEEK TWO	V231 Classic Cheese and Tomato Pizza Or V305 Rainbow Pizza	C101 NEW Chicken Pasta Bake with SD40 Garlic Bread	C6/P3 Sausage and SD1 Mash with SD118 Gravy	C45 Chicken Tikka Masala with SD84 Rice	F33 NEW Tuna Pasta Bake or Fishfingers with SD5 Chips & SD14 Tomato Sauce	
	With \$D6 Potato Wedges	V212 Chinese Vegetable Curry with \$D84 Rice	V238 Vegan Sausage and SD1 Mash with SD118 Gravy	V309 Mild Mexican Chilli with SD84 Rice	V49 Cheese and Tomato Quiche with \$D5 Chips & \$D14 Tomato Sauce	
	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	D199 Marble Sponge Cake with D2 Custard	D235 Jelly with Mandarins	D224 Fruit Medley	D176 Peach Cake	D85 Oaty Cookie	
WEEK THREE	V11 Macaroni Cheese V237 Classic Plant Balls in V225 Tomato Sauce with SD84 Rice	C102 Mild Caribbean Chicken with SD188 Rice and Peas V306 Caribbean	Roast of the Day with \$D40 Stuffing, \$D82 Roast Potatoes and \$D118 Gravy	B48 SD8 Spaghetti Bolognaise	F7 Breaded Fish with SD5 Chips & SD14 Tomato Sauce	
		Butterbean Stew with SD188 Rice and Peas	V241 Vegetarian Cottage Pie with SD118 Gravy	V307 NEW Hot Pot Baked Bean Casserole	V24 Cheese and Pepper Omelette with \$D5 Chips & \$D14 Tomato Sauce	
	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	D169 Chocolate and Beetroot Brownie	D243 Sticky Toffee Apple Crumble with D2 Custard	D223 Fruit Salad	D254 NEW Savoury Cheese Scone	D57 Vanilla Shortbread	
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