

Spring 24/25

# MONDAY

Planet Friendly Day

# TUESDAY














# WEDNESDAY

# THURSDAY

# FRIDAY









## WEEK ONE

20.01.2025  
10.02.2025  
10.03.2025  
31.03.2025

|            |  |   |  |  |   |
|------------|--|---|--|--|---|
| Option one | Cheese & Tomato Pizza slices with new potatoes (V)  | PlanetBurger (VE) or BeefBurger, both served in a bun with Potato Wedges (VE)  | Cheese & tomato quiche (V)  | Chickpea chat aloo with Rice (VE) <br> | 5 Bean Chilli & Jacket potato (VE)   |
| Option two | Tomato & vegetable pasta (VE)                       |   | Roast chicken  | Chicken curry with Rice   | Battered Fish & chips   |
| Vegetables | Vegetables of the Day (VE)   | Vegetables of the Day (VE)  | Vegetables of the Day (VE)   | Vegetables of the Day (VE)   | Vegetables of the Day (VE)  |
| Dessert    | Yogurt and fruit station (V)   | Fruit Jelly with Mandarins (VE)    | Fruit Medley (VE)           | Peach crumble & custard (V)   | Chocolate Brownie (VE) <br> |











## WEEK TWO

06.01.2025  
27.01.2025  
24.02.2025  
17.03.2025







|            |  |  |   |   |  |
|------------|--|--|---|---|--|
| Option one | Chinese Noodles (V)  | Autumn Butterbean Risotto (VE)  | BBQ Quorn (VE) or BBQ chicken with Seasoned Potatoes and Salads (V)  | Vegan Soya Bolognese (VE)  | Vegetable stack & wedges (V)   |
| Option two | Mediterranean Gratin & new potatoes (VE)  | Chicken Jollof rice  |   | Spaghetti Bolognese        | Fishfingers with chips   |
| Vegetables | Vegetables of the Day (VE)   | Vegetables of the Day (VE)   | Vegetables of the Day (VE)  | Vegetables of the Day (VE)  | Vegetables of the Day (VE)   |
| Dessert    | Yogurt and fruit station (V)   | Apple Crumble with Custard (V)  | Fruit medley (VE)    | Chocolate Brownie (V)   | Oaty cookie (VE)  |

## WEEK THREE

13.01.2025  
03.02.2025  
03.03.2025  
24.03.2025

|            |  |   |   |   |   |
|------------|--|---|---|---|---|
| Option one | Creamy Mac & Cheese (V)   | Vegetable Fajitas with Rice (VE) <br> | Vegetable Wellington with roast or mashed potatoes (VE)  | Glamorgan sausages with Mashed potato & Gravy (V) | Spanish omelette with new potatoes (V)  |
| Option two | Vegetable pasta bake (VE) <br> | Chilli Con Carne with Rice <br>       | Herby Roast chicken with roast or Mashed Potatoes   | Chicken sausages with mashed potato & Gravy       | Fish Fingers and chips  |
| Vegetables | Vegetables of the Day (VE)   | Vegetables of the Day (VE)  | Vegetables of the Day (VE)  | Vegetables of the Day (VE)                        | Vegetables of the Day (VE)  |
| Dessert    | Yogurt and fruit station (V)   | <b>NEW</b> Chocolate & Mandarin sponge with custard (V)   | Fruit Medley (VE)                                      | Peach Upside down cake with Custard (V)           | Chocolate Cookie (VE)  |

### MENU KEY

 Added Plant Power  Wholemeal  Planet-Friendly and Vegan  Chef's Special  Vegan (VE)  (V) Vegetarian

**Available Daily: Freshly cooked jacket potatoes with a choice of fillings (V, VE) (where advertised) - Bread freshly baked on site daily (VE) - Daily salad selection (V, VE) - Fresh Fruit (VE) and Yoghurt (V) is available daily - Milk (V)**

### ALLERGY INFORMATION:

If you would like to know about particular allergens in foods please 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 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.