Central Autumn TUESDAY WEDNESDAY THURSDAY FRIDAY MONDAY Winter Menu 2024 2025 Cottage Pie CHICKEN **WEEK ONE NEW** Tomato & Meatballs in Tomato Salmon Fishfingers/ SHACK Vegetable Pasta with Gravy Sauce with Rice Fishfingers with Chips & 2nd Sept Tomato Sauce Peri Peri or BBQ Chicken or Quorn with Diced 23rd sept Seasoned Potatoes & 14th Oct Sweetcorn Salsa 🥕 **NEW** Creamy Chickpea and **NEW** Cheese and Broccoli Mexican Fajitas Mexican Bean Roll with 11th Nov with Rice Coconut Curry with Rice Pasta with Garlic Bread Chips & Tomato Sauce 2nd Dec 6th Jan Vegetables of the Day 27Jan 24th Feb Carrot and Courgette Cake Blackberry and Apple Melting Moment Biscuit Fruit Platter A Chocolate Orange Cookie 17th Mar Crumble with Custard WEEK TWO Classic Cheese and Tomato **NEW** Chicken Pasta Bake Sausage and Mash **NEW** Tuna Pasta Bake or Chicken Tikka with Garlic Bread Fishfingers with Chips & Pizza with Gravy Masala with Rice 9th Sept Tomato Sauce 30th Sept Or Rainbow Pizza Chinese Vegetable Curry Vegan Sausage and Mash **NEW** Mild Mexican Chilli Cheese and Tomato Quiche 28th Oct With Potato Wedges with Rice with Gravy with Rice with Chips & Tomato Sauce 18th Nov 9th Dec 13th Jan Vegetables of the Day 3rd Feb 3rd Mar Marble Sponge Cake with Jelly with Mandarins Fruit Medley Peach Cake Oaty Cookie Custard 24th Mar Breaded Fish with Chips & Roast of the Day with Spaghetti **WEEK THREE** Macaroni Cheese Stuffing, Roast Potatoes Bolognaise Tomato Sauce **NEW** Mild Caribbean Chicken and Gravy 16th Sept with Rice and Peas **NEW** Caribbean Butterbean 7th Oct Plant Balls in Tomato Sauce Cottage Pie **NEW** Hot Pot Baked Bean Cheese and Pepper Stew with Rice and Peas 4th Nov with Rice with Gravy Casserole with Rice Omelette with Chips & Tomato Sauce 25th Nov 16th Dec Vegetables of the Day 20th Jan 10th Feb Chocolate and Beetroot Sticky Toffee Apple Crumble Fruit Salad **NEW** Savoury Cheese Scone Vanilla Shortbread 10th Mar **Brownie** with Custard 31 Mar ALLERGY INFORMATION: MENU KEY Added Plant Power If you would like to know about particular allergens in foods please Wholemeal Veaan 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 Selection of Sandwiches - Jacket Potato with Various Fillings preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination