

# Monday

# Wednesday

# Thursday

# Friday

**Week 1**

## Main Courses

Classic mac & cheese served with a tomato and herb bread (y)  
Oodles of noodles topped with crispy nuggets (yg)

Traditional organic minced beef cottage pie  
Cheddar cheese and onion quiche (v) & homemade wedges

Roasted red tractor pork, fresh apple sauce and gravy  
Quorn sausage served with onion gravy (y)

Mexican style vegetable enchilada (vg)  
Chicken, vegetable & chickpea tikka masala

## Sides

Corn on the cob & peas

Carrots & cauliflower

Roast potatoes

French fries

## Jacket potato option

Jacket potato filled with either cheese, tuna mayo, coleslaw or cheese & coleslaw

Mashed swede & seasonal cabbage  
Jacket potato filled with either cheese, tuna mayo, coleslaw or cheese & coleslaw

Wholemeal rice  
Sweetcorn & green beans

## Desserts

Strawberry shortbread (yg)

Apple & pear oaty cocoa crumble & custard

Mandarin and orange jelly (vg)

Garden peas & low in sugar baked beans

**Week 2**

## Main Courses

Save the planet margherita pizza (v)  
Baked tortilla chips topped with quorn, roasted vegetable, and cheese sprinkle (y)

Wild West brunch (oven baked organic pork sausage & red tractor back bacon)  
Veggie power brunch (y)

Oven baked hash brown  
Hall tomato, baked beans

Creamy quorn & vegetable crumble (v)  
Homemade organic beef bolognese

## Sides

Sweetcorn & mixed salad

Boiled potatoes

Broccoli & carrot medley

French fries

## Jacket potato option

Jacket potato filled with either cheese, tuna mayo, coleslaw or low in sugar baked beans

Jacket potato filled with either cheese, tuna mayo, coleslaw or cheese & coleslaw

Garden peas & low in sugar baked beans

## Desserts

Cocoa crunch

Banana & butterscotch mousse

Raspberry & coconut crumble slice (vg)

Cheesy omelette tray bake (v)

**Week 3**

## Main Courses

Organic wholemeal pasta in a fresh home made bean & tomato sauce topped with cheese sprinkles served with a garlic slice (v)  
Cauli & broccoli bake (y)

Chicken & sweetcorn pie  
Mediterranean roasted vegetable and quorn lasagne & garlic bread (y)

Creamed potatoes  
Seasonal cabbage & peas

Garden peas & baked beans

## Jacket potato option

Jacket potato filled with either cheese, tuna mayo, coleslaw or low in sugar baked beans

Jacket potato filled with either cheese, tuna mayo, coleslaw or cheese & coleslaw

Jacket potato filled with either cheese, tuna mayo, coleslaw or low in sugar baked beans

## Desserts

Ginger cookie

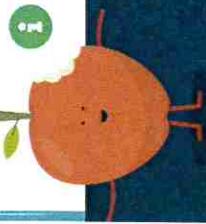
Blueberry sponge tray bake

Peaches & shortbread finger (vg)

Cocoa & beetroot brownie



**little foodies**



All our baked beans are low sugar!

Our 'Little foodies' characters that you'll see on our primary school menus, help younger children have fun at mealtimes and encourage them to eat healthily and engage positively with the food they eat.



All our schools hold the Soil Association 'Food for Life' award, which recognises caterers that serve 'local, fresh and honest, food cooked by chefs who really care about quality ingredients.'