



AUTUMN/WINTER MENU

Weeks Commencing: 3/9, 23/9, 14/10, 11/11, 2/12



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Chicken Hot Pot with Peas

Beef Lasagne with Focaccia Bread and **Salad Sticks**

Roast Pork with Roast Potatoes. **Seasonal Vegetables** and Gravv

Beef Pie with Wedges, Broccoli and Sweetcorn

Breaded Fish or Salmon Fingers with Chips and Beans



Margherita Pizza with Wedges and Peas

Vegetable Fajita with Vegetable Rice and Salad Sticks

Yorkshire Pudding Vegetable Cottage Pie with Roast Potatoes and **Seasonal Vegetables**

Macaroni Cheese with Focaccia Bread. **Broccoli** and Sweetcorn

Sweet Potato and Chickpea Cake with **Chips and Beans**



Cheese, Beans or Tuna Mayo with Salad



Raspberry Shortbread

Chocolate Brownie

Apple Crumble and Custard

Lemon Drizzle Cake

Ice Cream



We are pleased to offer a variety of allergen free options on our food menu. Although all food is prepared in a kitchen that handles most allergens and therefore we cannot quarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening

FRESH FRUIT **E YOGHURT SERVED DAILY**







AUTUMN/WINTER MENU Leek two

Weeks Commencing: 9/9, 30/9, 21/10, 18/11, 9/12



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Chicken Katsu Curry with Naan Bread. Rice and Sweetcorn

Meatballs and **Tomato Sauce with** Pasta, Focaccia **Bread and Salad** Sticks

Roast Gammon with Roast Potatoes. **Seasonal Vegetables** and Gravy

British Brunch Sausage, Bacon, Hash Brown and **Baked Beans**

Fish Fingers with Chips and Peas



Roasted Vegetable and Mozzarella Tart with Wedaes and Beans

Mushroom Biryani with Sweetcorn

Broccoli and Cauliflower Gratin, with Roast Potatoes, **Seasonal Vegetables** and Gravy

Tomato and **Veaetable Pasta** Bake, Focaccia **Bread and Salad Sticks**

Vegetable Nuggets with Chips and Peas



Cheese, Beans or Tuna Mayo with Salad



Apple and Raspberry Cake

Fruit Platter

Sticky Toffee Pudding

Fruity Flapjack

Chocolate Cookie



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AUTUMN/WINTER MENU Week three

Weeks Commencing: 16/9, 7/10, 4/11, 25/11, 16/12

Pick a	
MAIN	

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Pepperoni Pizza with Wedges and Sweetcorn

Hot Dog with Hash Brown and Beans

Roast Chicken with Roast Potatoes. Seasonal Vegetables and Gravy

Beef Bolognaise with Pasta, Garlic Bread and Peas

Chicken Bites with Chips and Salad Sticks



Vegetarian Sausage with Wedges and Sweetcorn

Cauliflower and **Butternut Curry with** Plain Rice and Naan **Bread**

Leek and Potato Bake with Roast Potatoes, Seasonal **Vegetables** and Gravy

Vegetable Lasagne with Garlic Focaccia **Bread and Peas**

Vegetable Sausage Roll with Chips and Salad Sticks



Cheese, Beans or Tuna Mayo with Salad



Lemon Cookie

Fruit Platter

Jam and Coconut Sponge

Jelly and Fruit

Apple Muffin



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