

**Central Autumn
Winter Menu 2024
2025**

WEEK ONE

04/11/2024
25/11/2024
16/12/2024
20/01/2025
10/02/2025
10/03/2025
31/03/2025

MONDAY

NEW Tomato & Vegetable Pasta

Mexican Fajitas with Rice

Vegetables of the Day

Blackberry and Apple Crumble with Custard

TUESDAY

Cottage Pie with Gravy

NEW Creamy Chickpea and Coconut Curry with Rice

Vegetables of the Day

Melting Moment Biscuit

WEDNESDAY



Peri Peri or BBQ Chicken or Peri Peri or BBQ Quorn with Diced Seasoned Potatoes & Sweetcorn Salsa

Vegetables of the Day

Fruit Platter

THURSDAY

Meatballs in Tomato Sauce with Rice

NEW Cheese and Broccoli Pasta with Garlic Bread

Vegetables of the Day

Carrot and Courgette Cake

FRIDAY

Salmon Fishfingers/ Fishfingers with Chips & Tomato Sauce

Mexican Bean Roll with Chips & Tomato Sauce

Vegetables of the Day

Chocolate Orange Cookie

WEEK TWO

11/11/2024
02/12/2024
06/01/2025
27/01/2025
24/02/2025
17/03/2025

Classic Cheese and Tomato Pizza

Or Rainbow Pizza with Potato Wedges

Vegetables of the Day

Marble Sponge Cake with Custard

NEW Chicken Pasta Bake with Garlic Bread

Chinese Vegetable Curry with Rice

Vegetables of the Day

Jelly with Mandarins

Sausage and Mash with Gravy

Vegan Sausage and Mash with Gravy

Vegetables of the Day

Fruit Medley

Chicken Tikka Masala with Rice

NEW Mild Mexican Chili with Rice

Vegetables of the Day

Peach Cake

NEW Tuna Pasta Bake or Fishfingers with Chips & Tomato Sauce

Cheese and Tomato Quiche with Chips & Tomato Sauce

Vegetables of the Day

Oaty Cookie

WEEK THREE

18/11/2024
09/12/2024
13/01/2025
03/02/2025
03/03/2025
24/03/2025

Macaroni Cheese

Plant Balls in Tomato Sauce with Rice

Vegetables of the Day

Chocolate and Beetroot Brownie



NEW Mild Caribbean Chicken with Rice and Peas

NEW Caribbean Butterbean Stew with Rice and Peas

Vegetables of the Day

Sticky Toffee Apple Crumble with Custard

Roast of the Day with Stuffing, Roast Potatoes and Gravy

Cottage Pie with Gravy

Vegetables of the Day

Fruit Salad

Spaghetti Bolognaise

NEW Hot Pot Baked Bean Casserole with Rice

Vegetables of the Day

NEW Savoury Cheese Soone

Breaded Fish with Chips & Tomato Sauce

Cheese and Pepper Omelette with Chips & Tomato Sauce

Vegetables of the Day

Vanilla Shortbread

MENU KEY



Added Plant Power



Wholemeal



Vegan



Lowest Carbon Footprint Option

Available Daily: Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt

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.