

Autumn Term Menu 2024-25 Weeks 1-3 – SOYA ALLERGY MENU

	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	Macaroni Cheese topped with Fresh Tomato Slice	Chilli con Carne	Roast Chicken Fillet with Gravy	Wholemeal Meatballs	Cod or Salmon Fish Fingers
			Veggie Toad-in the-hole with Gravy	Wholemeal Pasta Vegetable Milanaise	Cheese & Tomato Quiche
	Crispy Bread	Jacket Potatoes	Roast Potatoes		Chips
	Sweetcorn	Salad Bar	Spring Greens	Fresh Broccoli Florets	Baked Beans
	Rainbow Vegetable Sticks	Peas	Baton Carrots	Sweetcorn	Peas
	Apple Flapjack	Ice Cream (Frozen Yogurt for Serveries)	Sponge Cake & Jam	Apple Pie with Custard	Biscuit Choice

Week 1 – w/c 2nd, 23rd Sept, 14th Oct, 4th Nov, 25th Nov, 16th Dec

Week 2		Lasagne Bake	Chicken	Sausages	Fish
	Margherita Pizza				Barbecue Quorn Wrap
	Wedges		Roast Potatoes	Creamed Potatoes	Chips
	Peas	Sweetcorn	Sliced Carrots	Cabbage	Baked Beans
		Broccoli	Runner Beans	Peas	Coleslaw
	Mousse with Fruit Slices	Old School Cake	Fruit Cake	Chocolate Crispy Cake	Biscuit Choice

Week 2 – w/c 9th, 30th Sept, 21st Oct, 11th Nov, 2nd Dec

Week 3	Beef Mince Bolognaise with Wholemeal Pasta Twirls	Sausage Roll	Roast Chicken with Stuffing & Gravy	Shepherd's Pie	Battered Fish Fillet
	Veggie Pasta	Spanish Omelette	Vegetarian Wellington & Gravy	Quorn Shepherd's Pie	BBQ Whirls
	Garlic Bread Slice	Wedges	Roast Potatoes		Chips
	Carrot, Pea & Sweetcorn Mix	Fresh Broccoli Florets	Cauliflower	Mixed Vegetables	Baked Beans
		Baked Beans	Carrots	Sweetcorn	Peas
	Shortbread	Frozen Yoghurt	Apple Sponge	Chocolate Cake & Chocolate Sauce	Biscuit Choice

Week 3 – 16th Sept, 7th Oct, 18th Nov, 9th Dec

Freshly Baked Bread, Filled Jacket Potatoes, Salad, Fresh Fruit and Yogurts are available daily

