

1st September, 22nd September, 13th October 10th November, 1st December



	MEATLESS MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Mains with Vegetarian Option	SCIVCU WILII	Chicken Korma (Vegetable Korma) served with Basmati Rice and Broccoli	Toad in the Hole (Pork or Veggie Sausage) served with Creamy Mash, Peas, Carrots and Gravy	Rich Beef Bolognaise (or Vegetarian Bolognaise) with Spaghetti and Green Beans	Baked Fish Fingers or Veggie Nuggets with Skin on Fries, Peas or Beans
Additional Option	Baked Jacket Potato with Beans, Cheese and Side Salad	Baguette with Ham and Salad	Baked Jacket Potato with Tuna Mayo and Side Salad	Baguette with Cheese and Salad	Baked Jacket Potato with Mild Chilli Con Carne and Side Salad
Dessert	Lemon Drizzle Cake	Chilled Watermelon	Cheese, Grapes and Crackers	Chocolate Flapjack	Strawberry Jelly and Cream

Fresh Fruit Option Available Daily

All dishes are homemade on site daily using fresh ingredients. Our sauces contain lots of "hidden" veggies making them very tasty and nutritious. A full list of any allergens in each dish is available on site and from the school office.



8th September, 29th September,20th October, 17th November, 8th December



	MEATLESS				
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Mains with vegetarian option	Orispy Olde Galad	Chicken/Veggie Fajitas served with Rice, Fresh Salsa and Side Salad	Roast Gammon or Cheese Omelette served with Roast Potatoes, Peas, Carrots and Gravy,	Beef or Quorn Meatballs in Homemade Tomato Sauce with Penne Pasta and Sweetcorn	Baked Cod or Vegetable Lasagna served with French Fries, Peas or Beans
Additional Option	Baked Jacket Potato with Cheese & Beans and Side Salad	Cheese and Ham Toasty with Side Salad	Baked Jacket Potato with Tuna Mayo and Side Salad	Egg Mayo Sandwich with Side Salad	Baked Jacket Potato with Meatballs and Side Salad
Dessert	Pineapple and Coconut Crumble with Custard	Pancakes with Raspberry Sauce	Chocolate and Orange Cake with Cream	Eaton Mess	Raisin Flapjack

Fresh Fruit Option Available Daily

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15th September,6th October, 3rd November, 24th November,15th December.

	MEATLESS					
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Mains with vegetarian option	Salau	Lemon and Herb Chicken or Cheese and Tomato Frittata served with Cous Cous and Green Beans	Roast Pork served with Roast Potatoes, Cabbage, Carrots, Apple Sauce and Gravy Or Vegetable Noodles	Mexican Beef or Mexican Sliced Veggie served with Rice, Salsa, Crispy Salad and Nachos	Fish and Chips or Roast Vegetable Tart with Peas and/or Beans and Side Salad	
Additional Option	with Cheese Beans	Baguette with Ham Salad with a Crunchy Side Salad	Baked Jacket Potato with Tuna Mayo and Side Salad	Baguette with Cheese Salad with a Crunchy Side Salad	Baked Jacket Potato with Mild Beef Chilli Con Carne with Side Salad	
Dessert	Apple and Cinnamon Cake with Custard	Apricot Flapjack	Cheese, Crackers and Grapes	Orange jelly and cream	Chocolate Brownie With Ice Cream	
	Fresh Fruit Option Available Daily					

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