Spring Summer TUESDAY WEDNESDAY THURSDAY FRIDAY MONDAY 2024 **WEEK ONE Option One NEW** Vegetable Stack Penne Chicken Roast Chicken, Stuffing Fishfingers with Chips & YAMAS! with Rice Roast Potatoes & Gravy Tomato Sauce Bolognaise 15/04/2024 Greek Chicken Pitta with 06/05/2024 **Option Two** Cheese & Tomato Pizza Vegan Mince Vegan Sausages, BBQ Quorn with Chips Rice, Tzatziki & Salad 27/05/2024 with Pasta Salad Penne Bolognaise Roast Potatoes & Gravy 17/06/2024 Cheese Whirl with Rice, Tzatziki & Salad 08/07/2024 Vegetables 02/09/2024 Vegetables of the Day 23/09/2024 Dessert Freshly Chopped Apple Crumble **NEW** Berry Mousse Iced Vanilla Sponge Fruit with Ice Cream 14/10/2024 Fruit Salad with Custard WEEK TWO **Option One** Pasta Kitchen Roast Chicken, Stuffing, Lamb Lasagne Fishfingers or Salmon A choice of Burger with Garlic Bread Tomato Pasta Roast Potatoes, & Gravy Fishfingers with Chips & (Lamb & Bean or BURGER 22/04/2024 Tomato Sauce Vegan) with Carbonara 13/05/2024 **Option Two** Toppings and Pasta with Vegetable Wellington, Lentil and Sweet Potato **NEW** Vegan Sausage Roll 03/06/2024 Potato Wedges **Toppings** Stuffing, Roast Potatoes & Curry with Rice with Chips & Tomato 24/06/2024 Gravy Sauce 15/07/2024 **Vegetables** Vegetables of the Day 09/09/2024 Dessert 30/09/2024 **NEW** Chocolate Brownie **NEW** Iced Biscuit Jelly with Mandarins Peaches and Ice Cream Fruit Medlev 21/10/2024 **NEW** All-Day Vegetarian Roast Chicken, Stuffing, Fishfingers with Chips & **NEW** Chicken Fajitas **Option One** WEEK THREE Breakfast Roast Potatoes, & Gravy with Rice Tomato Sauce Chicken Paella with 29/04/2024 Vegan Chilli with Rice Parsnip & Sweet Potato Patatas Bravas **Option Two** 20/05/2024 Loaf with New Potatoes Macaroni Cheese Mexican Bean Roll or Mashed Potatoes & with Chips Veggie Meatballs with 10/06/2024 Gravv Patatas Bravas 01/07/2024 Vegetables 22/07/2024 Vegetables of the Day 16/09/2024 Dessert Summer Lemon Cake Peach Crumble Fruit with Ice Cream 07/10/2024 Fruit Platter Chocolate Shortbread with Custard with Custard ALLERGY INFORMATION: **MENU KEY** Added Plant Power Veaan Chef's Special If you would like to know about particular allergens in foods please Wholemeal 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

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection

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 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 allergen cross contact.



Spring Summer 2024		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE 15/04/2024 06/05/2024	Option One Option Two	PRIV250 Vegetable Stack with \$D84 Rice	B48 SD125 Chicken Bolognaise	C4/C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes, & SD118 Gravy	Yamas GR1 Greek Chicken Pitta with GR5 Rice, GR3 Tzatziki & GR4 Salad	F6 Fishfingers with \$D5 Chips & \$D14 Tomato Sauce
27/05/2024 17/06/2024 08/07/2024	Vegetables	V231 Cheese & Tomato Pizza with SB9 Pasta Salad	V233 SD125 Vegan Penne Bolognaise	V238 Vegan Sausages, SD82 Roast Potatoes & SD118 Gravy	or GR2 Cheese Whirl with GR5 Rice, GR3 Tzatziki & GR4 Salad	V205 BBQ Quorn with \$D5 Chips
02/09/2024 23/09/2024 14/10/2024	Dessert	Vegetables of the Day D223 Freshly Chopped Fruit Salad	Vegetables of the Day D242 Apple Crumble with D2 Custard	Vegetables of the Day D248 Berry Mousse	Vegetables of the Day D193 Iced Vanilla Sponge	Vegetables of the Day D166 Fruit with D13 Ice Cream
WEEK TWO 22/04/2024	Option One	Pasta Kitchen V225 Tomato Pasta or PK2 Carbonara Pasta	BB1 Lamb f & Bean Burger or V236 Vegan Burger in a SD17 Bun with a choice	C4/C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes, & SD118 Gravy	B52 Lamb Lasagne With SD50 Garlic Bread	F6 Fishfingers or F1 Salmon Fishfingers with SD5 Chips & SD14 Tomato Sauce
13/05/2024 03/06/2024 24/06/2024 15/07/2024	Option Two Vegetables	with PK3 PK4 V85 V216 Toppings Pasta Codes: SD8 SD9 SD11 SD121 SD125	of Toppings (See concept guide for toppings: BB5- BB22) and SD6 Potato Wedges	V232 Vegetable Wellington SD40 Stuffing, SD82 Roast Potatoes, & SD118 Gravy	V108 Lentil & Sweet Potato Curry With SD84 Rice	V251 Vegan Sausage Roll with SD5 Chips & SD14 Tomato Sauce
09/09/2024 30/09/2024 21/10/2024	Dessert	Vegetables of the Day D249 Chocolate Brownie	Vegetables of the Day D250 Iced Biscuit	Vegetables of the Day D224 Fruit Medley	Vegetables of the Day D235 Jelly with Mandarins	Vegetables of the Day D85 Peaches with D13 Ice
WEEK THREE	Option One	V249 All-Day Vegetarian Breakfast	Fiesta Espanol FE1 Chicken Paella with FE4 Patatas Bravas	C4/C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes, & SD118 Gravy	C92 Chicken Fajitas with SD84 Rice	Cream F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce
29/04/2024 20/05/2024 10/06/2024 01/07/2024	Option Two	V239 Vegan Chilli with \$D84 Rice	or FE2 Veggie Meatballs with FE4 Patatas Bravas	TD56 Parsnip & Sweet Potato Loaf , SD2 New Potatoes or SD1 Mashed Potatoes & SD118 Gravy	V11 Macaroni Cheese	V161 Mexican Bean Roll with SD5 Chips
22/07/2024	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
16/09/2024 07/10/2024	Dessert	D168 Summer Lemon Cake with D2 Custard	D238 Peach Crumble with D2 Custard	D225 Fruit Platter	D80 Chocolate Shortbread	D168 Summer Lemon Cake
MENUKEY Added Plant Power Wholemeal Vegan Chef's Special ALLERGY INFORMATION: If you would like to know about particularsk a member of the catering team for school lunch and has a food allergy of to complete a form to ensure we have						am for information. If your child has a ergy or intolerance you will be asked
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