

Week 1

MONDAY

Italian Beef Bolognese
with Pasta**

Spicy Vegetable and
Bean Quesadillas
with Cous Cous

Oat Crusted Bloomer

Healthy Salad
Appleslaw

Apple and Blackberry
Crumble
with Custard

TUESDAY

Chicken Jalfrezi Curry
with Basmati Rice

Quorn Katsu Curry
with Basmati Rice

Naan Bread

Raitta
Coconut and Green
Bean Stir Fry

Mango Fool
(fruit based)

WEDNESDAY

Roast Turkey
with Crispy Roast
Potatoes and Gravy

Cauliflower and
Creamed Corn Bake
with Roast Potatoes

Wholemeal Loaf

Seasonal Cabbage
Fresh Carrots

Orange and Almond
Cake
with Custard

THURSDAY

Sausage Meat,
Red Onion
and Tomato Plait
with New Potatoes

Cheesy Loaded Twice
Baked Potato Casserole

Garlic Bread Wedge
50/50

Sweetcorn
Fresh Broccoli

Chocolate Brownie
with Cream

FRIDAY

Crispy Battered
Fillet of Fish
with Chunky Chips

Cumin Spiced
Black-Eyed Bean and
Sweet Potato Burger
With Chunky Chips

Poppy Bread

Garden or Mushy Peas
Coleslaw

Peaches with
Homemade Granola and
Yoghurt
(fruit based)

This menu is compliant with the school food standards. We encourage pupils to enjoy a healthy balanced diet. Chartwells can cater for many special dietary requirements. Please speak to the Catering Manager if you have any questions.

Week 2

MONDAY

Pork Sausages
with Mash Potato
and Gravy

Penne Pasta Vegetable
Bake
(wholegrain)

Floured Loaf

Fresh Carrots
Garden Peas

Carrot Cake

TUESDAY

Spanish Chicken
Paella

Sweet Potato and Bean
Coconut Stew with Corn
Bread**

Corn Bread

Sweetcorn
Mixed Salad

Lemon Curd and
Yoghurt Fool
with Shortbread

WEDNESDAY

Roast Topside of Beef
with Crispy Roast
Potatoes and Gravy

Lynda McCartney
Veggie Sausages with
Crispy Roast Potatoes
and Gravy

Sesame Seed Loaf

Fresh Broccoli
Fresh Carrots

Toffee Apple Strudel
with Custard
(fruit based)

THURSDAY

Lemon and Herb
Chicken Thigh Ciabatta
with Baked Garlic and
Herb Wedges

BBQ Pulled Quorn Wrap
with Baked Garlic and
Herb Wedges

Poppy Bread

Houseslaw
Sweet Chilli, Cucumber
and Tomato Salad

Blueberry and Oatmeal
Flummery

FRIDAY

Crispy Fiery Battered
Fillet of Fish
with Chunky Chips

Cheddar Cheese and
Leek Cakes
with Chunky Chips

Classic Bloomer

Garden or Mushy Peas
Roast Tomato
with a Parsley Crust

Seasonal Fruit Salad
(fruit based)

This menu is compliant with the school food standards. We encourage pupils to enjoy a healthy balanced diet. Chartwells can cater for many special dietary requirements. Please speak to the Catering Manager if you have any questions.

Week 3

MONDAY

Salmon Fish Cakes

Loaded Triple
Mac & Cheese

Wholemeal Loaf

Sweetcorn
Healthy Salad

Lemon Drizzle Cake
with Cream

TUESDAY

Mexican Beef Chilli
with Paprika Wedges

Tabasco Spiced
Vegetable Jambalaya

Garlic and Herb Bread

Fresh Carrots
Crushed Chilli Peas

Apple Cracknell
with Custard
(fruit based)

WEDNESDAY

Roast Pork
with Roast Potatoes and
Gravy

Pan Haggerty
(Quorn and Potato Pie)

Crown Loaf

Roasted Vegetables
Seasonal Cabbage

Chocolate Sponge
with Chocolate Sauce

THURSDAY

Thai Jungle Chicken
Curry
with Lime and Coriander
Rice

Thai Yellow Vegetable
Curry
with Lime and Coriander
Rice

Sesame Seed Twist

Sweet Chilli Broccoli
Pickled Cucumber Salad

Honey, Yoghurt and
Raspberry Pots

FRIDAY

Cajun Battered Fillet of
Fish
with Chunky Chips

Goats Cheese, Leek and
Tomato Tart
with Chunky Chips

Poppy Bread

Garden or Mushy Peas
Coleslaw

Apricot Bakewell Mini
Slice
with Peaches
(fruit based)

This menu is compliant with the school food standards. We encourage pupils to enjoy a healthy balanced diet. Chartwells can cater for many special dietary requirements. Please speak to the Catering Manager if you have any questions.