

All Saints

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE


04.11.2024
25.11.2024
16.12.2024
20.01.2025
10.02.2025
10.03.2025
31.03.2025


NEW Tomato & Vegetable Pasta 


Mexican Fajitas with Rice 


Vegetables of the Day 

Blackberry and Apple Crumble with Custard 

Cottage Pie with Gravy 

NEW Creamy Chickpea and Coconut Curry with Rice 

Vegetables of the Day 

Melting Moment Biscuit 

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

Vegetables of the Day 


Fruit Platter 


Meatballs in Tomato Sauce with Rice 


NEW Cheese and Broccoli Pasta with Garlic Bread 


Vegetables of the Day 

Carrot and Courgette Cake 

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

Cheese and Tomato Pin Wheel with Potato Wedges 

Macaroni Cheese 

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 Chilli with Rice 

Vegetables of the Day 

Peach Cake 

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 

caribbean CARNIVAL 
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 Chicken with Stuffing, Roast Potatoes and Gravy 

Vegetarian 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 Scone 

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

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.

Available Daily: Jacket potato – cheese, beans or tuna - Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt

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THURSDAY

FRIDAY

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10.03.2025
31.03.2025

V302 NEW Tomato & Vegetable Pasta

B33 SD118 Cottage Pie with Gravy

C99 Peri Peri or **QB14** BBQ Chicken or **V310** Peri-Peri or **V311** BBQ Quorn

C103 Chicken Meatballs in Tomato Sauce with **SD84** Rice

F6 Fishfingers with **SD5** Chips & **SD14** Tomato Sauce

V308 Vegetable Fajitas with **SD84** Rice

V303 NEW Creamy Chickpea and Coconut Curry with **SD84** Rice

with **QB16** Diced Seasoned Potatoes, **QB3** Sweetcorn Salsa

V304 Cheese and Broccoli Pasta with **SD50** Garlic Bread

V161 Mexican Bean Roll with **SD5** Chips & **SD14** Tomato Sauce

Vegetables of the Day

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D74 Apple and Blackberry Crumble with **D2** Custard

D231 Melting Moment Biscuit

D225 Fruit Platter

D174 Carrot and Courgette Cake

D230 Chocolate Orange Cookie

WEEK TWO

11.11.2024
02.12.2024
06.01.2025
27.01.2025
24.02.2025
17.03.2025

PRIV40 Cheese and Tomato Pin Wheel With **SD6** Potato Wedges

C101 NEW Chicken Pasta Bake with **SD40** Garlic Bread

C6/P3 Sausage and **SD1** Mash with **SD118** Gravy

C45 Chicken Tikka Masala with **SD84** Rice

F6 Fishfingers with **SD5** Chips & **SD14** Tomato Sauce

PRIV11 Macaroni Cheese

V212 Chinese Vegetable Curry with **SD84** Rice

V238 Vegan Sausage and **SD1** Mash with **SD118** Gravy

V309 Mild Mexican Chilli with **SD84** Rice

V49 Cheese and Tomato Quiche with **SD5** Chips & **SD14** Tomato Sauce

Vegetables of the Day

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D199 Marble Sponge Cake with **D2** Custard

D235 Jelly with Mandarins

D224 Fruit Medley

D176 Peach Cake

D85 Oaty Cookie

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03.02.2025
03..03.2025
24.03.2025

V11 Macaroni Cheese

C102 Mild Caribbean Chicken with **SD188** Rice and Peas

Roast of the Day with **SD40** Stuffing, **SD82** Roast Potatoes and **SD118** Gravy

B48 SD8 Spaghetti Bolognaise

F7 Breaded Fish with **SD5** Chips & **SD14** Tomato Sauce

V237 Classic Plant Balls in **V225** Tomato Sauce with **SD84** Rice

V306 Caribbean Butterbean Stew with **SD188** Rice and Peas

V241 Vegetarian Cottage Pie with **SD118** Gravy

V307 NEW Hot Pot Baked Bean Casserole

V24 Cheese and Pepper Omelette with **SD5** Chips & **SD14** Tomato Sauce

Vegetables of the Day

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Vegetables of the Day

D169 Chocolate and Beetroot Brownie

D243 Sticky Toffee Apple Crumble with **D2** Custard

D223 Fruit Salad

D254 NEW Savoury Cheese Scone

D57 Vanilla Shortbread

MENU KEY



Added Plant Power



Wholemeal



Vegan

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

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