

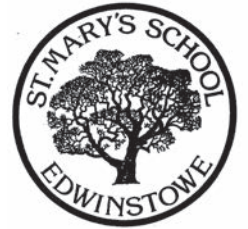


AUTUMN WINTER 2019/20

## MENU WEEK 1

WEEK COMMENCING

2 Sept, 23 Sept, 14 Oct,  
18 Nov, 9 Dec, 13 Jan, 3 Feb



### FIRST COURSE

### SECOND COURSE

MONDAY

Vegetarian sausage roll, gravy  
& roast potatoes

Soya Gluten



Cornflake tart  
& custard

Milk Gluten Sulphur Dioxide



TUESDAY

Beef & vegetable pie  
with mashed potatoes

Milk Fish Gluten



Fruit yoghurt  
& apple wedge

Milk



WEDNESDAY

BBQ Chicken pizza  
& potato wedges

Milk Gluten



Magic chocolate pudding  
& chocolate sauce

Milk Egg Gluten



THURSDAY

Roast pork, stuffing, gravy,  
mashed potatoes  
& Yorkshire pudding

Milk Egg Gluten



Pancake with frozen yoghurt  
& hot cherries

Milk Egg Gluten



FRIDAY

Beef Tacos  
& potato wedges

Fish



Fruit in jelly  
& shortbread bicut

Gluten



SERVED DAILY

**Best of both bread** Gluten and Soya **Seasonal vegetables** available daily **Coleslaw** Egg when served  
**Vegetarian meals can be made available upon request**

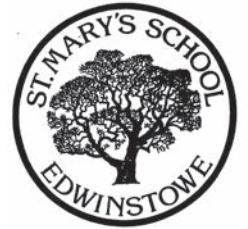


AUTUMN WINTER 2019/20

## MENU WEEK 2

WEEK COMMENCING

9 Sept, 30 Sept, 4 Nov, 25 Nov,  
16 Dec, 20 Jan, 10 Feb



### FIRST COURSE

### SECOND COURSE

MONDAY

Quorn dippers  
& savoury rice

Milk Egg Gluten



Marble sponge  
& custard

Milk Egg Gluten



TUESDAY

Nottinghamshire sausage,  
Yorkshire pudding, gravy  
& mashed potatoes

Milk Egg Gluten Sulphur Dioxide



Fruit flapjack

Gluten



WEDNESDAY

Spaghetti bolognese  
& garlic slice

Soya Milk Fish Gluten



Fruit cookie  
& hot chocolate

Milk Gluten



THURSDAY

Roast gammon,  
Yorkshire pudding, gravy,  
mashed & roast potatoes

Milk Egg Gluten



Fruits of the forest muffin

Egg Gluten



FRIDAY

Chicken enchiladas  
& savoury rice

Milk Gluten



Cheese, crackers  
& apple wedge

Milk Gluten



SERVED DAILY

**Best of both bread** Gluten and Soya **Seasonal vegetables** available daily **Coleslaw** Egg when served  
**Vegetarian meals can be made available upon request**



AUTUMN WINTER 2019/20

## MENU WEEK 3

WEEK COMMENCING

16 Sept, 7 Oct, 11 Nov,  
2 Dec, 6 Jan, 27 Jan



### FIRST COURSE

### SECOND COURSE

MONDAY

Vegetable nuggets  
with BBQ dip &  
baby baked potatoes  
**Gluten**



Carrot & pineapple traybake  
& cream

**Milk Egg Gluten**



TUESDAY

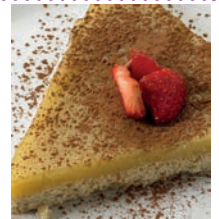
Beef lasagne  
& garlic slice

**Mustard Soya Milk Fish Gluten**



Butterscotch tart

**Milk Gluten**



WEDNESDAY

Sweet & sour chicken  
& wholegrain rice

**Celery**



Chocolate ice cream roll  
& chocolate sauce

**Soya Milk Egg Gluten**



THURSDAY

Roast turkey,  
stuffing & gravy with  
mashed & roast potatoes  
**Gluten**



Icky sticky pudding  
& custard

**Milk Egg Gluten**



FRIDAY

All day breakfast wrap  
& diced potatoes

**Celery Milk Egg Gluten Sulphur Dioxide**



Cherry pie  
& custard

**Milk Gluten**



SERVED DAILY

**Best of both bread** **Gluten and Soya** **Seasonal vegetables** available daily **Coleslaw** **Egg** when served  
**Vegetarian meals can be made available upon request**