



Autumn/ Winter Menu 2019-2020



Dates: w/c 4 Nov, 2 Dec, 13 Jan, 10 Feb, 16 March

Week 1	Lunch	Dessert
Monday	Salmon and haddock pasta bake with farmhouse vegetables	Sprinkle cake with pink custard
Tuesday	Meatballs in tomato sauce with rice and peas	Homemade oat cookies
Wednesday	Jacket potato cheese, beans and salad	Hot fruit compote with custard
Thursday	Chicken casserole with potatoes and green cabbage Fresh fruit pieces	Fresh fruit pieces
Friday	Sausage pot with couscous and broccoli	Peach and pear crumble with custard

Dates: w/c 11 Nov, 9 Dec, 20 Jan, 24 Feb, 23 March

Week 2	Lunch	Dessert
Monday	Chicken & vegetable curry with rice and naan bread	Baked pineapple cake and custard
Tuesday	Turkey crumble with potatoes, cauliflower & carrots	Fresh Fruit
Wednesday	Mixed bean & vegetable chilli with couscous and peas	Lemon drizzle muffins
Thursday	Potato topped fish pie with carrots & broccoli	Homemade raisin flapjacks
Friday	Spaghetti Bolognese with sweetcorn	Fruit in jelly



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Dates: w/c 18 Nov, 16 Dec, 27 Jan, 2 March

Week 3	Lunch	Dessert
Monday	BBQ pork with jacket potato and broccoli	Homemade rice pudding
Tuesday	Roast chicken, roast potatoes, carrots and cabbage	Peach slices and custard
Wednesday	Keema curry with rice and peas	Bakewell tart with custard
Thursday	Smoky bacon, red pepper & pasta bake with broccoli & carrots	Chocolate chip muffins
Friday	Baked bean, cheese & potato pie with sweetcorn	Fresh fruit

Dates: w/c 25 Nov, 6 Jan, 3 Feb, 9 March

Week 4	Lunch	Dessert
Monday	Sausage roast with cauliflower and broccoli	Homemade shortbread biscuits
Tuesday	Sweet potato & lentil korma with rice and naan	Homemade carrot cake
Wednesday	White fish & pasta bake with carrots and peas	Fresh fruit
Thursday	Pork and apple pie with farmhouse vegetables	Banana custard
Friday	Moroccan chicken with potatoes & broccoli	Chocolate sponge cake and chocolate sauce