

Week One



Option 1

Option 2 (v)

Served With

Jacket Potato Option

And for Pudding

Meat Free Monday

Vegetarian Bolognese with Pasta

Margherita Pizza with Jacket Potato Wedges

Mixed Salad and Coleslaw

Jacket Potato with Baked Beans

Zesty Shortbread with Fresh Orange Wedges

Tuesday

Cottage Pie

Quorn Chipolatas in Tomato Sauce with Pasta

Broccoli and Sweetcorn

Jacket Potato with Cheese and Coleslaw

Autumn Feast Sponge

Roast Wednesday

Roast Chicken with Stuffing

Lentil Roast

Roast Potatoes, Carrots, Cabbage and Gravy

Jacket Potato with Tuna Mayonnaise

Fresh Fruit Salad with Natural Yoghurt

Thursday

Pork Meatballs in Gravy with Mashed Potatoes

Vegetable Risotto

Mixed Vegetables

Jacket Potato with Cheese and Baked Beans

Apple and Berry Cobbler with Custard

Fishy Friday

Breaded Fish Fingers

Cheese and Tomato Frittata

Chips, Garden Peas or Baked Beans

Jacket Potato with Cheese

Pear and Ginger Cake

Did you know?
We use whole wheat flour in our bread and pastry recipes to ensure our menus are rich in fibre!

Week starting: 29 Oct • 19 Nov • 10 Dec • 7 Jan • 28 Jan • 25 Feb • 18 Mar

Week Two



Option 1

Option 2 (v)

Served With

Jacket Potato Option

And for Pudding

Meat Free Monday

Sweet Potato and Lentil Curry with Steamed Rice

Margherita Pizza with Herby Diced Potatoes

Mixed Salad and Coleslaw

Jacket Potato with Baked Beans

Banana Cupcake

Tuesday

Pasta Bolognese with Garlic Bread

Cheese and Potato Pie

Mixed Vegetables

Jacket Potato with Cheese and Coleslaw

Orange and Cocoa Dessert

Roast Wednesday

Succulent Roast Pork with Apple Sauce

Quorn Chipolatas

Roast Potatoes, Broccoli, Carrots and Gravy

Jacket Potato with Tuna Mayonnaise

Fresh Fruit Salad with Natural Yoghurt

Thursday

Chicken and Broccoli Pasta

Italian Bean Bake

Baton Carrots

Jacket Potato with Cheese and Baked Beans

Sponge Pudding with Sauce

Fishy Friday

Breaded Fish Fingers

Garden Vegetable Goujons

Chips, Garden Peas or Baked Beans

Jacket Potato with Cheese

Fruity Flapjack

Week starting: 5 Nov • 26 Nov • 17 Dec • 14 Jan • 4 Feb • 4 Mar • 25 Mar

Week Three

Meat Free Monday Tuesday Roast Wednesday Thursday Fishy Friday

Option 1

Option 2 (v)

Served With

Jacket Potato Option

And for Pudding

Vegetarian Enchilada Bake

Margherita Pizza with Jacket Potato Wedges

Mixed Salad and Coleslaw

Jacket Potato with Baked Beans

Vanilla Ice Cream Tub

Sausage and Tomato Pasta

Mixed Bean Chilli with Steamed Rice

Pea and Sweetcorn Medley

Jacket Potato with Cheese and Coleslaw

Orchard Crumble with Custard

Traditional Roast Beef with Yorkshire Pudding

Vegetarian Cottage Pie

Mashed Potato Carrots, Cauliflower and Gravy

Jacket Potato with Tuna Mayonnaise

Fresh Fruit Salad with Natural Yoghurt

Chicken Curry with Steamed Rice and Naan Bread

Cheesy Pasta

Broccoli and Sweetcorn

Jacket Potato with Cheese and Baked Beans

Toffee Cream Tart

Breaded Fish Fingers or Salmon Fingers

Spanish Omelette

Chips, Garden Peas or Baked Beans

Jacket Potato with Cheese

Cornflake Krispie

Fresh Bread, Fruit, Milk Drink and Water available daily

Week starting: 12 Nov • 3 Dec • 31 Dec • 21 Jan • 11 Feb • 11 Mar • 1 Apr

Did you know?
By working with our Dietician we now have 85% real fruit in our desserts!

Did you know?
Norse catering uses an average 36 tonnes of carrots every year - that's a lot of carrots!

