

WEEK ONE **MONDAY** **TUESDAY** **WEDNESDAY** **THURSDAY** **FRIDAY**

WEEK ONE	Option One	Option Two	Vegetables	Dessert
08/04/24	NEW Vegetable Stack with Rice	Penne Bolognese	Sausages, Roast Potatoes & Gravy	Fishfingers with Chips & Tomato Sauce
29/04/24	Cheese & Tomato Pizza with Pasta Salad	Vegan Penne Bolognese	Vegan Sausages, Roast Potatoes & Gravy	BBQ Quorn with Chips
20/05/24	Vegetables of the Day	Vegetables of the Day	NEW NEW Berry Mousse	Vegetables of the Day
10/06/24	Freshly Chopped Fruit Salad	Apple Crumble with Ice Cream		Vanilla Shortbread
01/07/24				
22/07/24				
16/09/24				
07/10/24				

WEEK TWO	Option One	Option Two	Vegetables	Dessert
15/04/24	Pasta Kitchen Tomato Pasta or Carbonara Pasta with Toppings	Burger with Potato Wedges & Tomato Sauce	Roast Chicken, Stuffing, Roast Potatoes, & Gravy	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce
06/05/24	Vegetables of the Day	Vegan Burger with Potato Wedges & Tomato Sauce	Vegetable Wellington, Stuffing, Roast Potatoes & Gravy	NEW Vegan Sausage Roll with Chips & Tomato Sauce
27/05/24	NEW Chocolate Brownie	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
17/06/24		NEW Iced Biscuit	Fruit Medley	Oaty Cookie
08/07/24				
02/09/24				
23/09/24				
14/10/24				

WEEK THREE	Option One	Option Two	Vegetables	Dessert
22/04/24	NEW All-Day Vegetarian Breakfast	Chicken Paella with Patatas Bravas or Veggie Meatballs with Patatas Bravas	Roast Chicken, Stuffing, Roast Potatoes, & Gravy	Fishfingers with Chips & Tomato Sauce
13/05/24	Vegan Chilli with Rice	Vegetables of the Day	Parsnip & Sweet Potato Loaf with New Potatoes or Mashed Potatoes & Gravy	Cheese & Bean Pastty with Chips
03/06/24	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
24/06/24	Fruit with Ice Cream	Syrup Snap Biscuit	Fruit Platter	Summer Lemon Cake
15/07/24				
09/09/24				
30/09/24				
21/10/24				

YAMASI

THE PASTA KITCHEN

FIESTA ESPANOL

MENU KEY

- Added Plant Power
- Wholemeal
- Vegan
- Chef's Special

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 allergen cross contact.

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread - Daily salad selection

