

Week One



Meat Free Monday

Vegetarian Bolognese with Pasta

Tuesday

Cottage Pie

Roast Wednesday

Roast Chicken with Stuffing

Thursday

Pork Meatballs in Gravy with Mashed Potatoes

Fishy Friday

Breaded Fish Fingers

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



Meat Free Monday

Sweet Potato and Lentil Curry with Steamed Rice

Tuesday

Pasta Bolognese with Garlic Bread

Roast Wednesday

Succulent Roast Pork with Apple Sauce

Thursday

Chicken and Broccoli Pasta

Fishy Friday

Breaded Fish Fingers

Week Two

Option 1

Margherita Pizza with Jacket Potato Wedges

Option 2 (v)

Mixed Salad and Coleslaw

Served With

Jacket Potato with Baked Beans

Jacket Potato Option

And for Pudding

Zesty Shortbread with Fresh Orange Wedges

NEW

Quorn Chipolatas in Tomato Sauce with Pasta

Broccoli and Sweetcorn

Jacket Potato with Cheese and Coleslaw

Autumn Feast Sponge

Roast Potatoes, Carrots, Cabbage and Gravy

Jacket Potato with Tuna Mayonnaise

Fresh Fruit Salad with Natural Yoghurt

Vegetable Risotto

Mixed Vegetables

Jacket Potato with Cheese and Baked Beans

Apple and Berry Cobbler with Custard

NEW

Jacket Potato with Cheese

Pear and Ginger Cake

Option 1

Margherita Pizza with Herby Diced Potatoes

Option 2 (v)

Served With

Mixed Salad and Coleslaw

Jacket Potato Option

And for Pudding

Jacket Potato with Baked Beans

Banana Cupcake

Jacket Potato with Cheese and Coleslaw

Orange and Cocoa Dessert

NEW

Jacket Potato with Tuna Mayonnaise

Fresh Fruit Salad with Natural Yoghurt

Fresh Bread, Fruit, Milk Drink and Water available daily

Mixed Vegetables

Quorn Chipolatas

Roast Potatoes, Broccoli, Carrots and Gravy

Jacket Potato with Cheese and Baked Beans

Sponge Pudding with Sauce

Italian Bean Bake

Baton Carrots

Jacket Potato with Cheese and Baked Beans

Sponge Pudding with Sauce

Jacket Potato with Cheese

Fruity Flapjack

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

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



Meat Free Monday

Vegetarian Enchilada Bake

Tuesday

Sausage and Tomato Pasta

Roast Wednesday

Traditional Roast Beef with Yorkshire Pudding

Thursday

Chicken Curry with Steamed Rice and Naan Bread

Fishy Friday

Breaded Fish Fingers or Salmon Fingers

Option 1

Option 2 (v)

Served With

Jacket Potato Option

And for Pudding

Margherita Pizza with Jacket Potato Wedges

Mixed Salad and Coleslaw

Jacket Potato with Baked Beans

Vanilla Ice Cream Tub

NEW

Mixed Bean Chilli with Steamed Rice

Pea and Sweetcorn Medley

Jacket Potato with Cheese and Coleslaw

Orchard Crumble with Custard

Vegetarian Cottage Pie

Mashed Potato Carrots, Cauliflower and Gravy

Jacket Potato with Tuna Mayonnaise

Fresh Fruit Salad with Natural Yoghurt

Cheesy Pasta

Broccoli and Sweetcorn

Jacket Potato with Cheese and Baked Beans

Toffee Cream Tart

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

