GCC Autumn Winter TUFSDAY WEDNESDAY THURSDAY MONDAY Menu 2023/2024 Spaghetti Bolognaise Roast Chicken with Roast Fish Fingers with Chips & **WEEK ONE** with Homemade Garlic Macaroni Cheese BBQ Chicken with Rice Potatoes & Gravy Tomato Ketchup Option One Bread Vegan Meatballs in a Vegetable Roast with Vegan Sausage with Chips & Vegetable Curry with Shepherdess Pie Tomato Sauce with Pasta 6 November Roast Potatoes & Tomato Ketchup Rice Option Two Gravv 27 November Jacket Potato with Baked Jacket Potato with 18 December Jacket Potato with Tuna Jacket Potato with Cheese Jacket Potato with Cheese Option Three Beans. Cheese Mayonnaise 22 January 19 February Seasonal Vegetables Vegetables Seasonal Vegetables Seasonal Vegetables Peas & Baked Beans Seasonal Vegetables 11 March Orange Drizzle Cake with Strawberry Jelly with Apple Crumble with Custard Dessert Chocolate Shortbread Cinnamon Swirl Custard Mandarins < **WEEK TWO** Pork Sausage with Mashed Option One Vegetable Pasta Fish Fingers with Chips & Potato & Gravv Bake Greek Chicken Pitta with Roast Turkey with Stuffing, Tomato Ketchup Cucumber Dip & Potato Roast Potatoes & Gravy Wedges Spinach & Cheese Whirl with Vegetable Fajitas with Rice Vegan Sausage with Roast Cucumber Dip & Potato 13 November Cheese & Tomato Pizza with BBQ Quorn with Rice Option Two Potatoes & Gravy Wedges Chips 4 December Jacket Potato with Baked Jacket Potato with Tuna Jacket Potato with Cheese Jacket Potato with Cheese 8 January Jacket Potato with Cheese Option Three Beans Mayonnaise 29 January Seasonal Vegetables Peas & Baked Beans Seasonal Vegetables Lemon & Greek Salad Plum & Seasonal Vegetables 26 February Chocolate Orange Vegetables Eves Pudding with Chocolate Cinnamon Cookie Cookie 18 March Vanilla Crumble Berry Cake Sauce Dessert with Custard Option One Lentil & Sweet Potato Curry Fish Fingers with Chips & WEEK THREE Roast Gammon with Chicken & Broccoli Pasta with Rice Cottage Pie Tomato Ketchup Roast Potatoes & Gravy 20 November Cheese & Tomato Pizza with Tomato Arrabiata Vegan Burger with Potato Cheese & Red Pepper Vegan Quorn with Roast New Potatoes Frittata with Chips & Option Two 11 December Pasta Potatoes & Gravy Wedges Tomato Ketchup 15 January Jacket Potato with Tuna Jacket Potato with Baked Jacket Potato with Cheese Jacket Potato with Cheese Jacket Potato with Cheese Option Three Beans 5 February 4 March Vegetables Seasonal Vegetables Seasonal Vegetables Seasonal Vegetables Seasonal Vegetables Peas & Baked Beans Pear & Chocolate Upside Peach Crumble with Strawberry Jelly Vanilla Shortbread Dessert Fruity Shortbread Down Cake with Custard Custard ALLERGY INFORMATION: MENU KEY If you would like to know about particular allergens in foods please Added Plant Power Wholemeal Chef's Special Vegan 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 Available Daily: to complete a form to ensure we have the necessary information Fresh Bread - Salad Selection - Fresh Fruit and Yoghurt 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 cross contamination.

> caterlink feeding the imagination

# MONDAY

### TUFSDAY

C89 BBO Chicken

with SD84 Rice

Sauce with SD11 Pasta

SD55 Jacket Potato with SD22

Baked Beans, V85 Cheese or

F11 Tuna Mayonnaise

V237 Vegan Meatballs in a V225 Tomato

## THURSDAY

WFDNFSDAY

C4 Roast Chicken with

SD7 SD82 Roast Potatoes

& SD118 Gravv

V13 Vegetable Roast with

SD7 SD82 Roast Potatoes &

SD118 Gravy

SD55 Jacket Potato with

SD22 Baked Beans or V85

Cheese

SD24 Green Beans

SD28 Carrots

D235 Strawberry Jelly with

Mandarins

T1 Roast Turkey with SD40

Stuffing, SD7 SD82 Roast

Potatoes & SD118 Gravy

V238 Vegan Sausage with

SD7 SD82 Roast Potatoes &

SD118 Gravy

SD55 Jacket Potato with SD22

Baked Beans, V85 Cheese or F32

Salmon Mayonnaise

SD28 Carrots

SD18 Peas

Cookie

D230 Chocolate Orange

P5 Roast Gammon with SD7

SD82 Roast Potatoes &

SD118 Gravy

V204 Vegan Quorn with SD7 SD82 Roast Potatoes

& SD118 Gravv

SD55 Jacket Potato with

SD22 Baked Beans or V85

Cheese

SD20 Broccoli

D245 Strawberry Jelly

Chef's Special

SD18 Peas

# **WEEK ONE**

6 November 27 November 18 December 22 January 19 February 11 March

**WEEK TWO** 

13 November 4 December

8 January

29 January

26 February

18 March

11 December

15 January

5 February 4 March

MENU KEY

Option One Option Two

Option Three

Vegetables

Dessert

Option One

Option Two

Option Three

Vegetables

Dessert

Option One

Option Two

Option Three

Vegetables

Dessert

V148 Vegetable Curry with SD84 Rice

V11 Macaroni Cheese

SD55 Jacket Potato with SD22 Baked Beans or V85 Cheese

> SD28 Carrots SD24 Green Beans

**D244** Cinnamon Swirl V73 Wholemeal Vegetable Pasta

Bake

GR2 Spinach & Cheese

Whirl with GR3 Cucumber Dip

& SD6 Wedges

SD22 Baked Beans or

V85 Cheese

SD20 Broccoli

SD18 Peas

V108 Lentil & Sweet Potato

D183 Lemon & Berry Cake

Curry with SD84 Rice

V188 Tomato Arrabiata

SD11 Pasta

SD22 Baked Beans or

V85 Cheese

SD28 Carrots

SD18 Peas

SD55 Jacket Potato with

SD55 Jacket Potato with

SD18 Peas SD20 Broccoli D182 Orange Drizzle Cake with D2 Custard

P3 Pork Sausage with SD1 Mashed Potato & SD118 Gravy

V211 Vegetable Fajitas with SD84 Rice

SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonnaise

> SD24 Green Beans SD28 Carrots

D189 Eves Pudding with D3 Chocolate Sauce

C88 Chicken & Broccoli Pasta

V231 Cheese & Tomato Pizza with SD2 New Potatoes

SD55 Jacket Potato with

SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonnaise SD24 Green Beans

SD28 Carrots

D207 Pear and Chocolate Upside Down Cake with D2 Custard

SD8 Spaghetti B48 Bolognaise with Homemade SD50 Garlic Bread

V241 Shepherdess Pie

SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonnaise

> SD20 Broccoli SD28 Carrots

D242 Apple Crumble with D2 Custard

GR1 Greek Chicken Pitta with GR3 Cucumber Dip & SD6 Wedges

V205 BBQ Quorn with SD84 Rice

SD55 Jacket Potato with

SD22 Baked Beans, V85 Cheese or F11 Tuna Mavonnaise

GR4 Greek Salad SD20 Broccoli

D240 Plum & Vanilla Crumble with D2 Custard

B33 Cottage Pie

V236 Vegan Burger with SD6 Potato Wedges

SD55 Jacket Potato with SD22 Baked Beans, V85 Cheese or F11 Tuna Mayonnaise SD28 Carrots

S D24 Green Beans

D238 Peach Crumble with D2 Custard

F6 Fish Fingers with SD5 Chips & SD14 Tomato Ketchup

V238 Vegan Sausage with SD5 Chips & SD14 Tomato Ketchup

SD55 Jacket Potato with V85 Cheese or F11 Tuna Mayonnaise

> SD18 Peas SD22 Baked Beans

**D80** Chocolate Shortbread

F6 Fish Fingers with SD5 Chips & SD14 Tomato Ketchup

V231 Cheese & Tomato Pizza with SD5 Chips

SD55 Jacket Potato with V85 Cheese or F11 Tuna Mayonnaise

> SD18 Peas SD22 Baked Beans

**D195** Cinnamon Cookie

F6 Fish Fingers with SD5 Chips & SD14 Tomato Ketchup

V24 Cheese & Red Pepper Frittata with SD5 Chips & SD14 Tomato Ketchup

SD55 Jacket Potato with V85 Cheese or F11 Tuna Mayonnaise

> SD18 Peas SD22 Baked Beans

**D96** Fruity Shortbread

Added Plant Power

D57 Vanilla Shortbread

Wholemeal

Vegan

### Available Daily:

Fresh Bread - Salad Selection - Fresh Fruit and Yoghurt

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