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	MENU KEY		4 Majon	20 November 11 December 15 January 5 February		WEEK THREE	WLLK I WU 13 November 4 December 8 January 29 January 26 February 18 March				WEEK TWO		18 December 22 January 19 February 11 March		6 November 27 November	WEEK ONE	GCC Autumn Winter Menu 2023/2024
Available Daily:	Added Plant Power	Dessert	Vegetables	Option Three	Option Two	Option One	Dessert	Vegetables	Option Three	Option Two	Option One	Dessert	Vegetables	Option Three	Option Two	Option One	
	Power (1) Wholemeal	Vanilla Shortbread	Seasonal Vegetables	Jacket Potato with Baked Beans or Cheese Too A ハチソロ	Tomato Arrabiata Pasta	Lentil & Sweet Potato Curry with Rice	Lemon & Berry Cake	Seasonal Vegetables	Jacket Potato with Baked Beans or Cheese TUNA NAYC	Cucumber Dip & Potato Wedges	Vegetable Pasta Bake	Cinnamon Swirl	Seasonal Vegetables	Jacket Potato with Baked Beans or Cheese	Vegetable Curry with Rice	Macaroni Cheése	MONDAY
Er if and Vachud	Vegan	Pear & Chocolate Upside Down Cake with Custard	Seasonal Vegetables	Jacket Potato with Baked Beans, Cheese or Tuna Mayonnaise	Cheese & Tomato Pizza with New Potatoes	Chicken & Broccoli Pasta	Chocolate CUSIMED	Seasonal Vegetables	Jacket Potato with Baked Beans, Cheese or Tuna Mayonnaise	Vegetable Fajitas with Rice	Pork Sausage with Mashed Potato & Gravy	Orange Drizzle Cake with Custard	Seasonal Vegetables	Jacket Potato with Baked Beans, Cheese or Tuna Mayonnaise	Vegan Meatballs in a Tomato Sauce with Pasta	BBQ Chicken with Rice	TUESDAY
	Chef's Special	FRUIT.	Seasonal Vegetables	Jacket Potato with Baked Beans or Cheese	Vegan Quorn with Roast Potatoes & Gravy	Roast Gammon with Roast Potatoes & Gravy	Chocolate Orange	Seasonal Vegetables	Beans, Cheese or TUNA Mayonnaise	Vegan Sausage with Roast Potatoes & Gravy	Roast Turkey with Stuffing, Roast Potatoes & Gravy	Strawberry Jelly with Mandarins	Seasonal Vegetables	Jacket Potato with Baked Beans or Cheese	Vegetable Roast with Roast Potatoes & Gravy	Roast Chicken with Roast Potatoes & Gravy	WEDNESDAY
school lunch and has a food allergy or intolerance you will be ask to complete a form to ensure we have the necessary information	ALLERGY INFORMATION: If you would like to know about pa ask a member of the catering tea	Peach Crumble with (f) Custard	Seasonal Vegetables	Jacket Potato with Baked Beans, Cheese	Vegan Burger with Potato Wedges	Cottage Pie	Plum & Vanilla Crumble with Custard	Greek Salad	Jacket Potato with Baked Beans, Cheese a land	BBQ Quorn with Rice	Greek Chicken Pitta with Cucumber Dip & Potato Wedaes	Apple Crumble with Custard	Seasonal Vegetables	Jacket Potato with Baked Beans, Cheese	Shepherdess Pie	Spaghetti Bolognaise with Homemade	THURSDAY
school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information	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	Fruity Shortbread	Peas & Baked Beans	Jacket Potato with Cheese of Tuna	Cheese & Red Pepper Friltata with Chips & Tomato Ketchup	Fish Fingers with Chips & Tomato Ketchup	Cinnamon Cookie	Peas & Baked Beans	Jacket Potato with Cheese	Cheese & Tomato Pizza with Chips	Fish Fingers with Chips & Tomato Ketchup	Chocolate Shortbread	Peas & Baked Beans	Jacket Potato with Cheese	Vegan Sausage with Chips & Tomato Ketchup	Fish Fingers with Chips & Tomato Ketchup	FRIDAY

Available Daily: Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt

not possible to completely remove the risk of cross contamination. 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