Week Starting 11 Nov & 2 Dec (apologies in advance: some changes may occur from time to time due to seasonal availability or unforeseen circumstances)

Allergens are in bold

Meat Free Monday 11 Nov / 2 Dec

Main: home-made nut-free pesto pasta with baby new potatoes

and fine green beans

Pud: Home-made cinnamon and nutmeg rice pudding or fresh

seasonal fruit
- milk - gluten

Tuesday 12 Nov / 3 Dec

Main: home-made Milanese style, Panko, parmesan and Rosemary coated chicken fillets or home-made vegetarian patties

Sides: cubed roasted potatoes, sweetcorn and/or peas

Pud: fresh seasonal fruit

gluten - milk

Without Meat Wednesday 13 Nov / 4 Dec

Main: home-made chickpea and cauliflower curry

Sides: fluffy rice and steamed broccoli

Pud: Greek yogurt and frozen berry fruit Fool or fresh

seasonal fruit

- milk -

Thursday 14 Nov /5 Dec

Main: free-range pork chipolata/chicken sausage or veggie

sausage

Sides: pull apart hassleback potatoes, home-made baked beans

or sweetcorn

Pud: fresh seasonal fruit

gluten - milk

Friday 15 Nov / 6 Dec

Main: Home-made Butter fish or chickpea curry

Sides: fluffy rice, cucumber chunks and peas

Pud: home-made frozen berry and apple oaty crumble, with

optional whipped cream

Allergens

milk - gluten