

Week One



Meat Free Monday

Option 1

Vegetarian Bolognese with Pasta

Option 2 (v)

Margherita Pizza with Jacket Potato Wedges

Served With

Mixed Salad and Coleslaw

Jacket Potato Option

Jacket Potato with Baked Beans

And for Pudding

Zesty Shortbread with Fresh Orange Wedges

NEW

Tuesday

Cottage Pie

Quorn Chipolatas in Tomato Sauce with Pasta

Broccoli and Sweetcorn

Jacket Potato with Cheese and Coleslaw

Autumn Feast Sponge

Roast Wednesday

Roast Chicken with Stuffing

Lentil Roast

Roast Potatoes, Carrots, Cabbage and Gravy

Jacket Potato with Tuna Mayonnaise

Fresh Fruit Salad with Natural Yoghurt

Thursday

Pork Meatballs in Gravy with Mashed Potatoes

Vegetable Risotto

Mixed Vegetables

Jacket Potato with Cheese and Baked Beans

Apple and Berry Cobbler with Custard

Fishy Friday

Breaded Fish Fingers

Cheese and Tomato Frittata

Chips, Garden Peas or Baked Beans

Jacket Potato with Cheese

Pear and Ginger Cake

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

Option 1

Sweet Potato and Lentil Curry with Steamed Rice

Option 2 (v)

Margherita Pizza with Herby Diced Potatoes

Served With

Mixed Salad and Coleslaw

Jacket Potato Option

Jacket Potato with Baked Beans

And for Pudding

Banana Cupcake

Week Two

Tuesday

Pasta Bolognese with Garlic Bread

Cheese and Potato Pie

Mixed Vegetables

Jacket Potato with Cheese and Coleslaw

Orange and Cocoa Dessert

NEW

Roast Wednesday

Succulent Roast Pork with Apple Sauce

Quorn Chipolatas

Roast Potatoes, Broccoli, Carrots and Gravy

Jacket Potato with Tuna Mayonnaise

Fresh Fruit Salad with Natural Yoghurt

Thursday

Chicken and Broccoli Pasta

Italian Bean Bake

Baton Carrots

Jacket Potato with Cheese and Baked Beans

Sponge Pudding with Sauce

Fishy Friday

Breaded Fish Fingers

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

Meat Free Monday

Option 1

Vegetarian Enchilada Bake

NEW

Tuesday

Sausage and Tomato Pasta

Option 2 (v)

Margherita Pizza with Jacket Potato Wedges

Mixed Bean Chilli with Steamed Rice

Served With

Mixed Salad and Coleslaw

Pea and Sweetcorn Medley

Jacket Potato Option

Jacket Potato with Baked Beans

Jacket Potato with Cheese and Coleslaw

And for Pudding

Vanilla Ice Cream Tub

Orchard Crumble with Custard

Roast Wednesday

Traditional Roast Beef with Yorkshire Pudding

Vegetarian Cottage Pie

Mashed Potato Carrots, Cauliflower and Gravy

Jacket Potato with Tuna Mayonnaise

Fresh Fruit Salad with Natural Yoghurt

Thursday

Chicken Curry with Steamed Rice and Naan Bread

Cheesy Pasta

Broccoli and Sweetcorn

Jacket Potato with Cheese and Baked Beans

Toffee Cream Tart

Fishy Friday

Breaded Fish Fingers or Salmon Fingers

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



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

