NPCAT Autumn Winter Menu 2024 2025	MONDA	Y TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE 04-11-24 25-11-24	Mexican Chicke with Rice :		Peri Peri or BBQ Chicken or Quom with Diced Seasoned Potatoes &	Chicken Meatballs in Tomato Sauce with Rice	Salmon Fishfingers/ Fishfingers with Chips & Tomato Sauce
16-12-24 06-01-25	Cheese & Tomato Savoury Wes		Sweetcom Salsa	NEW Cheese and Broccoli Pasta with Garlic Bread	Mexican Bean Roll with Chips & Tomato Sauce
27-01-25	Vegetables of t	he Day Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
17-02-25	Blackberry and Crumble with C		Eves Pudding with Custard	Carrot and Courgette Cake	Chocolate Orange Cookie
WEEK TWO	NEW Chicken Pa with Garlic Bi		Sausage and Mash with Gravy	Chicken Tikka Masala with Rice	Fishfingers with Chips & Tomato Sauce or NEW Tuna Pasta Bake
11-11-24 02-12-24 13-01-25	NEW Mild Mexic with Rice		Vegan Mediterranean Pasta Bake with Garlic Slice	NEW Rainbow Pizza with Potato Wedges	Cheese and Tomato Quiche with Chips & Tomato Sauce
03-02-25	Vegetables of t	he Day Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Marble Sponge C Custard		Mixed Fruit Crumble with Custard	Peach Cake	Oaty Cookie
WEEK THREE	Beef Tortilla Sta Cajun Wed		Roast Turkey with Stuffing, Roast Potatoes and Gravy ,	Spaghetti Bolognaise	Breaded Fish with Chips & Tomato Sauce
18-11-24 09-12-24 20-01-25 10-02-25	Macaroni Chee Garlic Slic	Sweetcorn Bread	Vegetarian Cottage Pie with Gravy	Classic Cheese and Tomato Pizza with Baby New Potatoes	Plant Balls in Tomato Sauce with Rice
10-02-25	Vegetables of t	the Day Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Chocolate and Brownie	A STATE OF THE STA	Rice Pudding with Mixed Berries	Chocolate & Apple Sponge with Custard	Vanilla Shortbread
MENU KEY	Added Plant Power Wholemeal Vegan		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 school lunch and has a food allergy or intolerance you will be asked 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 not possible to completely remove the risk of cross contamination.		
	Available Daily: Fresh Bread – Salo				

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