



# **MENU**

## **AUTUMN TERM 1**



**MEAT FREE MONDAY**

**TUESDAY**

**WEDNESDAY**

**THURSDAY**

**FRIDAY**

**MAIN COURSE**

Macaroni Cheese  
(sauce made of blended  
cauliflower, carrot,  
cheddar & cream cheese)  
Garlic Bread

Chicken Sausage  
Homemade Creamy  
Mashed Potato  
Yorkshire Pudding  
Onion Gravy

Turkey  
Tikka Masala  
(yogurt, tomato, garlic,  
chilli, cream, coriander,  
chickpeas & carrots)  
Pilau Rice Chapatti  
Mango Chutney  
Raita

Honey, Ginger,  
Garlic & Soy Chicken  
with Onions & Sesame  
Egg Noodles with  
Edamame Beans  
& Bean Shoots

Battered Pollock  
SUSTAINABLY CAUGHT  
Chips  
Homemade  
Tartar Sauce

**VEGETARIAN**

Jacket Potato  
Baked Beans  
Cheese  
Tuna mayonnaise  
VEGAN IF WITH  
BAKED BEANS AND  
VEGAN CHEESE

Lincolnshire Style  
Vegan Sausage  
Roasted Sweet Potato  
with Garlic & Herbs  
VEGAN

Spinach, Sweet  
Potato & Lentil Dal  
Chapatti  
Lime Pickle  
Coconut Yogurt  
VEGAN

Miso Glazed Aubergine  
with Rice Noodles, Chilli,  
Wakame Sesame Seed  
Weed & Coriander  
VEGAN

Stuffed &  
Roasted Peppers  
VEGAN

**VEGETABLES**

Roasted Vegetables  
with Herbs & Garlic

Mixed Vegetables

Spicy Roasted Cabbage  
(mustard & onion seed,  
ginger, garlic)

Stir Fried Vegetables

Baked Beans  
or Peas

**PUDDING**

Fresh Fruit Salad Pots  
Whole Fruit  
Organic Yogurt  
Cheese, Crackers  
& Raisins

Homemade Apple  
& Cinnamon Torte  
with Custard  
Fresh Fruit Salad Pots  
Whole Fruit  
Organic Yogurt

Homemade  
Carrot, Pineapple  
& Coconut  
Cake with  
Buttercream  
Fresh Fruit  
Salad Pots  
Whole Fruit  
Organic Yogurt

Homemade  
Mandarin Sponge Cake  
with Icing & Sprinkles  
Custard  
Fresh Fruit Salad Pots  
Whole Fruit  
Organic Yogurt

Homemade Roasted  
Plum, Lemon Thyme  
& Ginger Crumble  
with Custard  
Fresh Fruit Salad Pots  
Whole Fruit  
Organic Yogurt