



Week One

Option 1

Meat Free Monday

Vegetarian Bolognese with Pasta

Tuesday

Cottage Pie

Quorn Chipolatas in Tomato Sauce with Pasta

Roast Wednesday

Roast Chicken with Stuffing

Lentil Roast

Thursday

Pork Meatballs in Gravy with Mashed Potatoes

Vegetable Risotto

Fishy Friday

Breaded Fish Fingers

Cheese and Tomato Frittata

Did you know?
We use whole wheat flour in our bread and pastry recipes to ensure our menus are rich in fibre!



Week Two

Option 1

Meat Free Monday

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

Tuesday

Pasta Bolognese with Garlic Bread

Cheese and Potato Pie

Mixed Vegetables

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

Please note that every Monday option 1 and 2 are being swapped around. Therefore every Monday option 1 will be the pizza choice.

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

Broccoli and Sweetcorn

Jacket Potato with Cheese and Coleslaw

Autumn Feast Sponge

Roast Potatoes, Carrots, Cabbage and Gravy

Jacket Potato with Tuna Mayonnaise

Fresh Fruit Salad with Natural Yoghurt

Jacket Potato with Cheese and Baked Beans

Apple and Berry Cobbler with Custard

Pear and Ginger Cake

Fresh Bread, Fruit, Milk Drink and Water available daily

Week starting: 29 Oct • 19 Nov • 10 Dec • 7 Jan • 28 Jan • 25 Feb • 18 Mar

Week starting: 5 Nov • 26 Nov • 17 Dec • 14 Jan • 4 Feb • 4 Mar • 25 Mar

Week Three

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

Meat Free Monday

Option 1

Vegetarian Enchilada Bake

NEW

Tuesday

Sausage and Tomato Pasta

Roast Wednesday

Traditional Roast Beef with Yorkshire Pudding

Thursday

Chicken Curry with Steamed Rice and Naan Bread

Fishy Friday

Breaded Fish Fingers or Salmon Fingers

Option 2 (v)

Margherita Pizza with Jacket Potato Wedges

Mixed Bean Chilli with Steamed Rice

Vegetarian Cottage Pie

Cheesy Pasta

Spanish Omelette

Served With

Mixed Salad and Coleslaw

Pea and Sweetcorn Medley

Mashed Potato Carrots, Cauliflower and Gravy

Broccoli and Sweetcorn

Chips, Garden Peas or Baked Beans

Jacket Potato Option

Jacket Potato with Baked Beans

Jacket Potato with Cheese and Coleslaw

Jacket Potato with Tuna Mayonnaise

Jacket Potato with Cheese and Baked Beans

Jacket Potato with Cheese

And for Pudding

Vanilla Ice Cream Tub

Orchard Crumble with Custard

Fresh Fruit Salad with Natural Yoghurt

Toffee Cream Tart

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

