GCC Autumn Winter TUESDAY WEDNESDAY THURSDAY FRIDAY MONDAY Menu 2023 **WEEK ONE** Roast Chicken with Fish Fingers with Chips & Spaghetti Bolognaise with BBQ Chicken with Rice Homemade Garlic Bread Option One Macaroni Cheese Roast Potatoes & Gravy Tomato Ketchup Vegan Meatballs in a Vegetable Roast with Vegan Sausages with Chips Vegetable Curry with Rice 6 November Option Two Tomato Sauce & Pasta Shepherdess Pie Roast Potatoes & Gravy & Tomato Ketchup 27 November Jacket Potato with Freshly made Baguettes 18 December Freshly made Baguettes Jacket Potato with Jacket Potato with Option Three Baked Beans, Cheese Cheese, Ham or Tuna Cheese, Ham or Tuna Baked Beans, Cheese Baked Beans, Cheese 22 January Mayonnaise or Tuna Mayonnaise Mayonnaise or Tuna Mayonnaise or Tuna Mayonnaise 19 February Vegetables Seasonal Vegetables Seasonal Vegetables Peas & Baked Beans Seasonal Vegetables Seasonal Vegetables 11 March Apple Crumble with Orange Drizzle Cake with Dessert Strawberry Jelly with Chocolate Shortbread Cinnamon Swirl Custard Custard Mandarins Greek Chicken Pitta with Roast Turkey with Stuffing **WEEK TWO** Vegetable Pasta Pork Sausage with Mashed Fish Fingers with Chips & Cucumber Dip & Potato Option One Roast Potatoes & Gravv Bake Potato & Gravy Tomato Ketchup Wedges Spinach & Cheese Whirl with Vegan Sausage with Roast Vegetable Fajitas with Rice Cucumber Dip & Potato 13 November Cheese & Tomato Pizza BBQ Quorn with Rice Option Two Potatoes & Gravy Wedges with Chips 4 December 8 January Jacket Potato with Jacket Potato with Freshly made Baguettes Jacket Potato with Baked Freshly made Baguettes Option Three Baked Beans, Cheese Baked Beans, Cheese Cheese, Ham or Tuna Beans, Cheese or Salmon Cheese, Ham or Tuna 29 January or Tuna Mayonnaise Mayonnaise Mayonnaise Mayonnaise or Tuna Mayonnaise 26 February Seasonal Vegetables Vegetables Seasonal Vegetables Seasonal Vegetables Greek Salad Peas & Baked Beans 18 March Chocolate Orange Eves Pudding with Apple Crumble with Dessert Cinnamon Cookie Lemon & Berry Cake Cookie Chocolate Sauce Custard Lentil & Sweet Potato Curry Fish Fingers with Chips & Roast Gammon with Chicken & Broccoli Pasta Cottage Pie **WEEK THREE** Option One with Rice Tomato Ketchup Roast Potatoes & Gravy Cheese & Tomato Pizza with Cheese & Red Pepper Vegan Burger with Potato Vegan Quorn with Roast Tomato Arrabiata Option Two 20 November **New Potatoes** Frittata with Chips & Wedges Potatoes & Gravy Pasta Tomato Ketchup 11 December Freshly made Baguettes Freshly made Baquettes Jacket Potato with Jacket Potato with 15 January Option Three Jacket Potato with Baked Cheese, Ham or Tuna Cheese, Ham or Tuna Baked Beans, Cheese Baked Beans, Cheese 5 February Beans, Cheese or Tuna Mayonnaise Mayonnaise or Tuna Mayonnaise or Tuna Mayonnaise Mayonnaise 4 March Vegetables Seasonal Vegetables Seasonal Vegetables Seasonal Vegetables Seasonal Vegetables Peas & Baked Beans Pear & Chocolate Upside Peach Crumble & Strawberry Jelly Dessert Vanilla Shortbread Fruity Shortbread Down Cake with Custard Custard ALLERGY INFORMATION: MENU KEY Added Plant Power Wholemeal Chef's Special If you would like to know about particular allergens in foods please Vegan 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 **Available Daily:** to complete a form to ensure we have the necessary information Plain Jacket Potato - Fresh Bread - Salad Selection - Fresh Fruit and Yoghurt 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