GCC Autumn Winter TUESDAY WEDNESDAY THURSDAY FRIDAY MONDAY Menu 2023/2024 Roast Chicken with Spaghetti Bolognaise Fish Fingers with Chips & **WEEK ONE** BBQ Chicken with Rice Option One Macaroni Cheese Roast Potatoes & Gravy with Homemade () Tomato Ketchup Garlic Bread Vegan Meatballs in a Vegetable Curry with Vegetable Roast Vegan Sausage with Chips Shepherdess Pie 6 November Option Two Tomato Sauce with Rice with Roast Potatoes & Tomato Ketchup Pasta 27 November & Gravy Jacket Potato with Jacket Potato with Jacket Potato with 18 December Jacket Potato with Jacket Potato with Option Three Baked Beans, Cheese Cheese or Tuna Baked Beans, Cheese 22 January Baked Beans or Cheese Baked Beans or Cheese or Tuna Mayonnaise Mayonnaise or Tuna Mayonnaise 19 February Seasonal Vegetables Vegetables Seasonal Vegetables Peas & Baked Beans Seasonal Vegetables Seasonal Vegetables 11 March Strawberry Jelly with Apple Crumble with Orange Drizzle Cake with Dessert Chocolate Shortbread Cinnamon Swirl Custard Mandarins Custard Roast Turkey with Stuffing, Vegetable Pasta Pork Sausage with Mashed **WEEK TWO** Greek Chicken Pitta with Fish Fingers with Chips & Option One Roast Potatoes & Gravy Bake Potato & Gravv Cucumber Dip & Potato Tomato Ketchup Wedges Spinach & Cheese Whirl with Vegan Sausage with Roast 13 November Vegetable Fajitas with Rice Cucumber Dip & Potato Cheese & Tomato Pizza BBQ Quorn with Rice Option Two Potatoes & Gravy Wedaes with Chips 4 December 8 January Jacket Potato with Jacket Potato with Baked Jacket Potato with Baked Jacket Potato with Jacket Potato with Option Three Cheese or Tuna Baked Beans, Cheese Beans, Cheese or Salmon Beans, Cheese or Tuna 29 January Baked Beans or Cheese or Tuna Mayonnaise Mayonnaise Mayonnaise Mayonnaise 26 February Seasonal Vegetables Vegetables Seasonal Vegetables Seasonal Vegetables Greek Salad Peas & Baked Beans 18 March Chocolate Orange Eves Pudding with Plum & Vanilla Crumble Dessert Lemon & Berry Cake Cinnamon Cookie Chocolate Sauce Cookie with Custard Lentil & Sweet Potato Curry Fish Fingers with Chips & Chicken & Broccoli Pasta Roast Gammon with Cottage Pie WEEK THREE Option One with Rice Roast Potatoes & Gravy Tomato Ketchup Cheese & Tomato Pizza with Cheese & Red Pepper Vegan Burger with Potato Tomato Arrabiata Vegan Quorn with Roast Option Two 20 November New Potatoes Frittata with Chips & Pasta Wedges Potatoes & Gravy Tomato Ketchup 11 December Jacket Potato with Jacket Potato with Jacket Potato with Jacket Potato with 15 January Option Three Jacket Potato with Baked Beans, Cheese Baked Beans, Cheese Baked Beans or Cheese Cheese or Tuna Baked Beans or Cheese 5 February or Tuna Mayonnaise or Tuna Mayonnaise Mayonnaise 4 March Vegetables Seasonal Vegetables Seasonal Vegetables Seasonal Vegetables Seasonal Vegetables Peas & Baked Beans Pear & Chocolate Upside Strawberry Jelly Peach Crumble with Vanilla Shortbread Dessert Fruity Shortbread Down Cake with Custard Custard ALLERGY INFORMATION: **MENU KEY** Chef's Special Added Plant Power Wholemeal 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 Available Daily: to complete a form to ensure we have the necessary information Fresh Bread - Salad Selection - Fresh Fruit and Yoahurt 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.