

Monday

Tuesday

Wednesday

Thursday

Friday

Week 1

Meat-free

Week commencing:

- 04 Nov
- 25 Nov
- 16 Dec
- 20 Jan
- 10 Feb
- 09 Mar
- 30 Mar
- 04 May
- 01 Jun
- 22 Jun
- 13 Jul

Main courses

Thick crust pizza with either margherita or vegetable feast topping

Organic beef bolognaise with wholemeal pasta Cheese and caramelised onion quiche homemade wedges

Roast Gloucestershire turkey, stuffing and gravy Quorn roast and stuffing

Prime pork sausages with onion gravy Ratatouille crumble

MSC Fish fingers Veggie nuggets

Sides

Seasonal vegetables

Seasonal vegetables

Seasonal vegetables

Mash potatoes Seasonal vegetables

French fries Garden peas or baked beans

Desserts

Flapjack

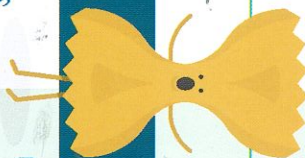
Strawberry mousse

Peach crumble and custard

Victoria sandwich cup cake

Fruit jelly

Week 2



Main courses

Macaroni cheese and a garlic slice Quorn dog

All day brunch - Gloucestershire pork sausage, bacon Veggie all day brunch with two veggie sausages

Honey roasted gammon with gravy Creamy Quorn and vegetable pie

Chicken pie and gravy Broccoli and cauliflower cheese bake

MSC Battered fish fillet and lemon wedge Southern style Quorn burger

Sides

Seasonal vegetables

Oven cooked hash brown Roasted tomato and beans

Mash potatoes Seasonal vegetables

Mini jacket potatoes Seasonal vegetables

French fries Mushy peas or baked beans

Desserts

Cherry shortbread

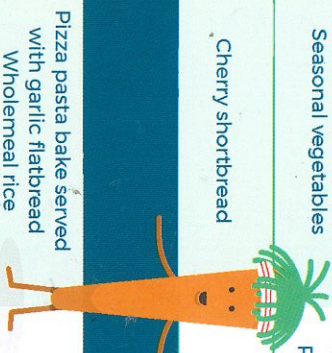
Cornflake crunchie

Fruit jelly

Apple sponge and custard

Arctic roll

Week 3



Main courses

Pizza pasta bake served with garlic flatbread Wholemeal rice Vegetable Biryani

Chicken korma and rice Vegetable lasagne and garlic bread

Roast loin of pork with homemade apple sauce and gravy Roasted vegetable lattice

Savory organic minced beef Quorn toad in the hole and gravy

MSC Fish fingers Vegetable burger

Sides

Seasonal vegetables

Seasonal vegetables

Roast potatoes Seasonal vegetables

Mash potatoes Seasonal vegetables

French fries Garden peas or baked beans Salmon Salad

Desserts

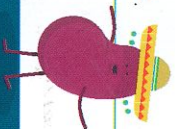
Jam sponge and cream

Oaty apple crumble and custard

Fresh fruit and ice cream

Cocoa crunch

Fruity oatmeal cookie



Week commencing:

- 18 Nov
- 09 Dec
- 13 Jan
- 03 Feb
- 02 Mar
- 23 Mar
- 27 Apr
- 18 May
- 15 Jun
- 06 Jul

little foodies

Our 'Little foodies' characters that you'll see on our primary school menus, help younger children have fun at mealtimes and encourage them to eat healthily and engage positively with the food they eat.



All our schools hold the Soil Association 'Food for Life' award, which recognises caterers that serve 'local, fresh and honest food cooked by chefs who really care about quality ingredients'.

Jacket potatoes, salad selection, home made bread, cheese and biscuits, yoghurt, fresh fruit and chilled water

available daily