TUESDAY **THURSDAY** WEDNESDAY FRIDAY **MONDAY** Autumn Winter Menu 2024 2025 **WEEK ONE NEW** Tomato & Beef Lasagne with Garlic Roast Chicken with Chicken Meatballs in Salmon Fishfingers/ **Option One** Fishfingers with Chips & Vegetable Pasta Stuffing, Roast Potatoes & Tomato Sauce with Rice Bread Gravy Tomato Sauce **NEW** Creamy Chickpea and Cheese and Broccoli Mexican Bean Roll with **Option Two** Mexican Faiitas Parsnip and Sw eet Potato w ith Rice Coconut Curry with Rice Loaf, Stuffing, Roast Chips & Tomato Sauce Pasta with Garlic Bread Potatoes and Gravy Baked Beans & Cauliflow er Florets & Broccoli Florets & Green Beans & Garden Peas Vegetables Mixed Vegetables Garden Peas Sliced Carrots Baked Beans Sw eetcorn Dessert Chocolate Orange Cookie Blackberry and Apple Melting Moment Biscuit Fruit Platter Carrot and Courgette Cake Crumble with Custard, **WEEK TWO** Wholemeal Vegetable NEW Chicken Pasta Bake with Sausage and Mash Vegan Spaghetti Fishfingers with Chips **Option One** Garlic Bread with Gravy Bolognaise with Garlic Bread & Tomato Sauce Pasta Bake **Option Two NEW** Mild Mexican Chilli Lentil and Sw eet Potato Curry Vegan Sausage and Vegan Quorn Korma with Rice Cheese and Tomato Quiche Mash with Gravy with Chips & Tomato Sauce w ith Rice w ith Rice 02/12/2024 06/01/2025 Sw eetcorn & Green Beans & Savoy Cabbage Mediterranean Garden Peas 27/01/2025 Vegetables **BBQ** Beans Cauliflow er Florets & Sliced Carrots Baked Beans Vegetables 24/02/2025 Marble Sponge Cake with Jelly with Mandarins Fruit Medley Peach Cake Oaty Cookie Dessert Custard Rainbow Pizza with Roast Beef Roast Breaded Fish with Chips & WEEK THREE Potato Wedges Tomato Sauce All Day Vegetarian **Option One** Potatoes and Gravy **NEW** Mild Caribbean **Breakfast** Chicken with Rice and Peas Veaetarian Cottage Pie Cheese and Pepper **Option Two NEW** Caribbean Butterbean Chinese Vegetable Noodles Omelette with Chips & Plant Balls in Tomato Sauce with Gravy Stew with Rice and Peas Tomato Sauce with Rice Garden Paes Roasted Carrots & Sw eetcorn & Gardens Peas & Broccoli & Vegetables Green Beans Cauliflow er Florets Sliced Carrots Baked Beans Mix ed Peppers Fruit Salad Vanilla Shortbread Dessert Chocolate and Beetroot Pear and Chocolate Jam & Coconut Sponge with Brow nie Sponge with Custard Custard ALLERGY INFORMATION: MENU KEY Added Plant Power (§) Wholemeal 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 to complete a form to ensure we have the necessary information Available Daily: 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.

Wimbledon Park