Autumn Term

	Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
H	12th Nov	Worlday	ruosaay	Woundsday	marsaay	Triday
	Main Meal	Boneless BBQ Chicken Thighs served with white and brown rice	Minced Lamb Shepherd's Pie served with gravy	Minced Beef and Root Vegetable Wellington with and gravy	Turkey and Mushroom Spaghetti Carbonara with garlic bread and grated parmesan cheese	Breaded Cod Fillets or Grilled Pollack Filets with lemon wedges and homemade tartar sauce
	Vegetarian	Swe <mark>et Potat</mark> o Pumpkin Pie	Sweet Bell Pepper filled with summer vegetables and couscous served with a rich tomato sauce	Leek and Mushroom Quiche	Beetroot and Mascarpone Risotto with crushed feta cheese	Falafel Burger served in a bun with tomato relish
	Alternative	Oven Baked Jacket Potato with grated cheese and baked beans	Wholemeal Penne Pasta with rich tomato sauce	Oven Baked Sweet Potato with tuna mayonnaise	Grilled Halloumi Cheese, Aubergine, Courgette and Pepper Pitta Pockets served with homemade hummus	Loaded Potato Skins with cheddar cheese, roast peppers and thyme potato skins
	Vegetables	Cauliflower Cheese Ratatouille	New potatoes Swede and Parsnips Green Beans	Broccoli Sauté Courgettes Roast Baby <mark>Pota</mark> toes	Green Beans Carrots	Chips Peas Baked beans
	Daily Cold Dessert	Mixed fruit Pots	Banoffee Pie	Fruit Trifle	Melon Wedges	Mango Cheesecake
	Everyday Desserts	Every day there will be a selection of who <mark>le fresh</mark> fruit and cut fresh fruit pots, jelly pots, natural yoghurt a <mark>nd topp</mark> ings				
	Daily Salad	Cucumber, Tomatoes, Carrot, Mixed Salad Leaves, Sweetcorn, Grated Cheese, Coleslaw, Tuna or Mackerel Fillets Homemade Bread, Dressings, Pumpkin and Sunflower Seeds				