

Did you know?
We use whole wheat flour in our bread and pastry recipes to ensure our menus are rich in fibre!

Week One

Meat Free Monday Vegetarian Bolognese with Pasta	Tuesday Cottage Pie	Roast Wednesday Roast Chicken with Stuffing	Thursday Pork Meatballs in Gravy with Mashed Potatoes	Fishy Friday Breaded Fish Fingers
Option 2 (v) Margherita Pizza with Jacket Potato Wedges	Quorn Chipolatas in Tomato Sauce with Pasta	Lentil Roast	Vegetable Risotto	Cheese and Tomato Frittata
Served With Mixed Salad and Coleslaw	Broccoli and Sweetcorn	NEW Roast Potatoes, Carrots, Cabbage and Gravy	Mixed Vegetables	Chips, Garden Peas or Baked Beans
Jacket Potato Option Jacket Potato with Baked Beans	Jacket Potato with Cheese and Coleslaw	Jacket Potato with Tuna Mayonnaise	NEW Jacket Potato with Cheese and Baked Beans	Jacket Potato with Cheese
And for Pudding Zesty Shortbread with Fresh Orange Wedges	Autumn Feast Sponge	Fresh Fruit Salad with Natural Yoghurt	Apple and Berry Cobbler with Custard	Pear and Ginger Cake

Week starting: 29 Oct • 19 Nov • 10 Dec • 7 Jan • 28 Jan • 25 Feb • 18 Mar



Week Two

Meat Free Monday Sweet Potato and Lentil Curry with Steamed Rice	Tuesday Pasta Bolognese with Garlic Bread	Roast Wednesday Succulent Roast Pork with Apple Sauce	Thursday Chicken and Broccoli Pasta	Fishy Friday Breaded Fish Fingers
Option 2 (v) Margherita Pizza with Herby Diced Potatoes	Cheese and Potato Pie	Quorn Chipolatas	NEW Italian Bean Bake	Garden Vegetable Goujons
Served With Mixed Salad and Coleslaw	Mixed Vegetables	Roast Potatoes, Broccoli, Carrots and Gravy	Baton Carrots	Chips, Garden Peas or Baked Beans
Jacket Potato Option Jacket Potato with Baked Beans	Jacket Potato with Cheese and Coleslaw	Jacket Potato with Tuna Mayonnaise	Jacket Potato with Cheese and Baked Beans	Jacket Potato with Cheese
And for Pudding Banana Cupcake	Orange and Cocoa Dessert	Fresh Fruit Salad with Natural Yoghurt	Sponge Pudding with Sauce	Fruity Flapjack

Week starting: 5 Nov • 26 Nov • 17 Dec • 14 Jan • 4 Feb • 4 Mar • 25 Mar

Week Three

Meat Free Monday Vegetarian Enchilada Bake	Tuesday Sausage and Tomato Pasta	Roast Wednesday Traditional Roast Beef with Yorkshire Pudding	Thursday Chicken Curry with Steamed Rice and Naan Bread	Fishy Friday Breaded Fish Fingers or Salmon Fingers
Option 2 (v) Margherita Pizza with Jacket Potato Wedges	NEW Mixed Bean Chilli with Steamed Rice	Vegetarian Cottage Pie	Cheesy Pasta	Spanish Omelette
Served With Mixed Salad and Coleslaw	Pea and Sweetcorn Medley	Mashed Potato Carrots, Cauliflower and Gravy	Broccoli and Sweetcorn	Chips, Garden Peas or Baked Beans
Jacket Potato Option Jacket Potato with Baked Beans	Jacket Potato with Cheese and Coleslaw	Jacket Potato with Tuna Mayonnaise	Jacket Potato with Cheese and Baked Beans	Jacket Potato with Cheese
And for Pudding Vanilla Ice Cream Tub	Orchard Crumble with Custard	Fresh Fruit Salad with Natural Yoghurt	Toffee Cream Tart	Cornflake Krispie

Week starting: 12 Nov • 3 Dec • 31 Dec • 21 Jan • 11 Feb • 11 Mar • 1 Apr

Fresh Bread, Fruit, Milk Drink and Water available daily

Did you know?
By working with our Dietician we now have 85% real fruit in our desserts!



Did you know?
Norse catering uses an average 36 tonnes of carrots every year - that's a lot of carrots!

