

WEEK 1 Served Week:

26th-30th Aug/23rd-27th Sep/28th Oct-1st Nov/25th-29th Nov

*Vegetarian options available daily *All vegetables are locally sourced where possible *Vegetables or side salad are served with each main meal * Bakes have low sugar and salt content

V-vegetarian VE-vegan G-gluten D-dairy E-egg L-lupin/legumes C-celery F-fish S-soy M-mustard

SERVED MONDAY-THURSDAY

Penne Pasta VE/G with Protein rich red sauce VE/L/C OR Beef bolognese sauce L/C

Whole-wheat pasta, tomato, lentil, carrot, celery, garlic, onion, basil, cinnamon, olive oil, salt, pepper, oregano (Beef Bolognese includes lean beef mince, bay leaf, parsley)

NEW Gluten free pasta **VE** pre-ordered at first break

<u>Jacket potatoes (Gluten free)</u> VE Pre-order at first break for lunch break

with a choice of topping Baked beans VE/L Cheddar cheese V/D Sweetcorn VE Chicken mayo E/S/M Tuna mayo F/E/M/S BBQ chicken S/M Beef bolognese L/C

MONDAY

Veg Hot Meal - Egg fried rice V/L/S

Rice, egg, pea, carrot onion, ginger, garlic, soy sauce

Non-Veg Hot Meal - Beef burrito D/G/L

Whole wheat tortilla, lean minced beef, rice, avocado, tomato, cheese, onion, capsicum, paprika, cumin, coriander, kidney beans

Fresh salsa VE

Tomato, tomato paste, onion, garlic, carrot, celery, lentil, oregano, basil

Both served with sauteed carrots & courgettes VE

TUESDAY

Veg Hot Meal – Vegetable noodles V/G/E/L/S/C

Egg noodles, rice noodles, mixed capsicum, celery, cabbage carrot, onion, garlic, ginger, soy sauce, olive oil

Non-Veg Hot Meal- Chicken teriyaki noodles G/E/L/S

Chicken breast, egg noodles, rice noodles, cabbage, capsicum, green beans, carrot, onion, garlic, teriyaki sauce, egg, olive oil

WEDNESDAY

Veg Hot Meal – Cheese & tomato potato bake V/D/G

Potato, tomato, passata, carrot, onion, cherry tomatoes, garlic, paprika, mixed herbs, low fat cheese, breadcrumbs

Non-Veg Hot Meal - Butter chicken D Rice VE

Chicken breast, ginger onion, garlic, coriander, cumin garam masala, turmeric, tomato, natural yogurt, low fat butter, rice

Both served with broccoli & carrots VE

THURSDAY

Veg Hot Meal – Margarita pizza fingers V/G/D/L/C

Flour, yeast, sugar, salt, olive oil, low fat cheese, onion, garlic, tomato, tomato paste, carrot, celery, lentil, oregano, basil

Non-Veg Hot Meal – Chicken burger with lettuce & marinara sauce G/E/L/C

Chicken mince, lettuce, seasoning, Italian herbs, tomato, lentil, carrot, garlic, onion, olive oil, bread roll

- Both served with skin on wedges VE Potato, olive oil, salt, pepper
- Garden peas VE/L and sweetcorn VE

FRIDAY

Veg Hot Meal - Teriyaki mushroom bao buns VE/G/S

Bao bun, mushroom, soy sauce, ginger, garlic, shredded carrot, shredded cabbage, coriander

Non-Veg Hot Meal – Teriyaki chicken bao buns G/S

Bao bun, chicken breast, soy sauce, ginger, garlic, shredded carrot, shredded cabbage, coriander



WEEK 2 Served Week:

2nd-6th Sep/30th Sep-4th Oct/4th-8th Nov/2nd-6th Dec

*Vegetarian options available daily *All vegetables are locally sourced where possible *Vegetables or side salad are served with each main meal *Bakes have low sugar and salt content

V-vegetarian VE-vegan G-gluten D-dairy E-egg L-lupin/legumes C-celery F-fish S-soy M-mustard

SERVED MONDAY-THURSDAY

Penne Pasta VE/G with Protein rich red sauce VE/L/C OR Beef bolognese sauce L/C

Whole-wheat pasta, tomato, lentil, carrot, celery, garlic, onion, basil, cinnamon, olive oil, salt, pepper, oregano (Beef Bolognese includes lean beef mince, bay leaf, parsley)

NEW Gluten free pasta VE pre-ordered at first break

Jacket potatoes (Gluten free) VE Pre-order at first break for lunch break

with a choice of topping Baked beans VE/L Cheddar cheese V/D Sweetcorn VE Chicken mayo E/S/M Tuna mayo F/E/M/S BBQ chicken S/M Beef bolognese L/C

MONDAY

Veg Hot Meal – Halloumi Mexican rice bake V/L/D

Rice, halloumi, onion, baby spinach, baked beans, roasted red pepper, cherry tomato, vegetable stock, olive oil, cumin, paprika, coriander

Non-Veg Hot Meal – Chili con carne (mild) C/L

Lean minced beef, tomato, kidney bean, mixed bell peppers, carrot, lentil, onion celery, garlic, cumin, coriander, paprika, olive oil, salt, pepper

Served with rice, corn crackers VE

TUESDAY

<u>Veg Hot Meal</u> – Macaroni twist V/G/D/M

Macaroni, cauliflower, vegetable stock, onion, low fat cheese, low fat milk, mustard, garlic, salt, pepper

Non-Veg Hot Meal – Honey mustard chicken M

Chicken breast, chicken stock, honey, Dijon mustard, garlic, Italian seasoning, sweet paprika, garlic, olive oil

Mash potato V/D

Potato, low fat milk, seasoning

Both served with cauliflower and carrots VE

WEDNESDAY

Veg Hot Meal – Chickpea curry VE/L

Chickpea, onion, cumin, paprika, garlic, curry powder, turmeric, garlic, tomato paste, carrot, lentil

Non-Veg Hot Meal - Chicken tikka masala D

Chicken breast, garlic, olive oil, salt, pepper, masala powder, onion, ginger, tomato paste, garlic, natural yogurt

Both served with rice, broccoli and cauliflower VE

THURSDAY

Veg Hot Meal – Margarita pizza fingers V/G/D/L/C

Flour, yeast, sugar, salt, olive oil, low fat cheese, onion, garlic, tomato, tomato paste, carrot, celery, lentil, oregano, basil

Non-Veg Hot Meal – Parmesan chicken tenders G/E/D

Chicken breast, egg, breadcrumbs, parmesan, seasoning

- Both served with fresh wedges, sweetcorn VE
- Peas VE/L

Potato, olive oil, oregano, salt pepper, sweetcorn, garden peas

FRIDAY

Veg Hot Meal - Vegetable spring rolls with sweet chili sauce VE/G/L

Filo pasty, cabbage, carrot, green bean, mix capsicum, seasoning, sweet chili sauce

Non-Veg Hot Meal - Chicken dumpling with soy sauce dip G/C/S

Chicken, flour, celery, onion, coriander, ginger, garlic, seasoning, chicken stock, corn flour, lite soy sauce, seasoning



WEEK 3 Served Week:

9th-13th Sep/7th-11th Oct/11th-15th Nov/9th-13th Dec

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V-vegetarian VE-vegan G-gluten D-dairy E-egg L-lupin/legumes C-celery F-fish S-soy M-mustard

SERVED MONDAY-THURSDAY

Penne Pasta VE/G with Protein rich red sauce VE/L/C OR Beef bolognese sauce L/C

Whole-wheat pasta, tomato, lentil, carrot, celery, garlic, onion, basil, cinnamon, olive oil, salt, pepper, oregano (Beef Bolognese includes lean beef mince, bay leaf, parsley)

NEW Gluten free pasta VE pre-ordered at first break

Jacket potatoes (Gluten free) VE Pre-order at first break for lunch break

with a choice of topping Baked beans VE/L Cheddar cheese V/D Sweetcorn VE Chicken mayo E/S/M Tuna mayo F/E/M/S BBQ chicken S/M Beef bolognese L/C

MONDAY

Veg Hot Meal – Butternut & spinach lasagna V/G/D/C

Butternut, courgette, tomato, carrot, celery, onion, garlic, basil, olive oil, salt, pepper, parsley, oregano, bay leaf, low fat milk, flour, low fat cheese, pasta sheet

Non-Veg Hot Meal - Chicken shish tawouk D

Chicken breast, low fat natural yogurt, lemon juice, garlic, sweet paprika, seasoning

- Rice VE
- Both served with roasted vegetables VE

TUESDAY

Veg Hot Meal – Veggie pie with cheesy mash V/D/L

Lentil, onion, celery, carrot, courgetti, pumpkin, rosemary, tomato, vegetable stock, garlic, potato, low fat butter, low fat milk, low fat cheese

Non-Veg Hot Meal - Sausage mash & gravy G/S/D

Chicken sausage, potato, low fat butter, low fat milk, chicken stock, lite soy sauce, pepper

Both served with peas and carrots VE/L

WEDNESDAY

<u>Veg Hot Meal</u> – Teriyaki veggie noodles G/E/L/S

Egg noodles, rice noodles, mixed capsicum, celery, cabbage carrot, onion, teriyaki sauce, garlic, ginger, olive

Non-Veg Hot Meal - Chicken katsu curry G/E

Chicken breast, egg, bread, ginger onion, vegetable oil, garlic, curry powder, turmeric, tomato, lite coconut milk

Served with rice & vegetables VE

THURSDAY

Veg Hot Meal - Margarita pizza V/G/D/L/C

Flour, yeast, sugar, olive oil, salt, low fat cheese, onion, garlic, tomato, celery, tomato paste, carrot, lentil, oregano, basil

Non-Veg Hot Meal – 100% beef burger with lettuce marinara sauce G/E/L/C

Lean beef mince, seasoning, Italian herbs, tomato, lentil, carrot, garlic, onion, olive oil, lettuce, bread roll

 Both served with fresh wedges, sweetcorn VE Peas VE/L

Potato, olive oil, seasoning, sweetcorn, garden peas

FRIDAY

Veg Hot Meal – Cheesy garlic herb fingers with marinara dip V/G/D/L/C

Flour, yeast, sugar, olive oil, salt, garlic, herbs, low fat cheese, onion, tomato, celery, tomato paste, carrot, lentil, oregano, basil

Non-Veg Hot Meal - Barbeque chicken bao buns G/S

Bao bun, chicken breast, barbeque sauce, ginger, garlic, shredded carrot, shredded cabbage, coriander



WEEK 4 Served Week:

16th-20th Sep/21st-25th Oct/18th-22nd Nov

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SERVED MONDAY-THURSDAY

Penne Pasta VE/G with Protein rich red sauce VE/L/C OR Beef bolognese sauce L/C

Whole-wheat pasta, tomato, lentil, carrot, celery, garlic, onion, basil, cinnamon, olive oil, salt, pepper, oregano (Beef Bolognese includes lean beef mince, bay leaf, parsley)

NEW Gluten free pasta **VE** pre-ordered at first break

Jacket potatoes (Gluten free) VE Pre-order at first break for lunch break

with a choice of topping Baked beans VE/L Cheddar cheese V/D Sweetcorn VE Chicken mayo E/S/M Tuna mayo F/E/M/S BBQ chicken S/M Beef bolognese L/C

MONDAY

Veg Hot Meal – Baked bean Bolognese VE/L/C

Carrot, celery, mushrooms, baked beans, onion, garlic, tomato paste, vegetable stock, bay leaf, passata

Rice VE

Non-Veg Hot Meal - Chicken parmigiana G/E

Chicken breast, egg, flour, breadcrumbs, onion, garlic, tomato, carrot, lentil, oregano, basil, mozzarella

- Spaghetti VE/G
- Both served with broccoli VE

TUESDAY

Veg Hot Meal - Cauliflower cheese gratin V/G/D

Cauliflower, flour, low fat cheese, low fat butter, nutmeg, breadcrumbs, seasoning, potato, olive oil

Non-Veg Hot Meal – Roast chicken with gravy

Chicken breast, chicken stock, seasoning, potato, olive oil, seasoning

Both served with roast potatoes VE

Potato, olive oil, seasoning

broccoli and carrots VE

WEDNESDAY

Veg Hot Meal – Nut free pesto linguini V/G/D

Whole-wheat pasta, basil, garlic, parmesan, olive oil, low fat cheddar cheese, salt, pepper

Non-Veg Hot Meal - Beef meat balls in Moroccan

tomato sauce

Beef, cumin, coriander, paprika, turmeric, cinnamon, tomato, onion, garlic, salt, pepper, olive oil

- Rice VE
- Both served with broccoli and cauliflower VE

THURSDAY

Veg Hot Meal – Margarita pizza fingers V/G/D/L

Flour, yeast, sugar, salt, olive oil, low fat cheese, onion, garlic, tomato, tomato paste, carrot, lentil, oregano, basil

Non-Veg Hot Meal - Chicken hotdog G

Fresh chicken sausage, bread roll

 Both served with fresh wedges, sweetcorn VE Peas VE/L

Potato, olive oil, oregano, salt pepper, sweetcorn, garden peas

FRIDAY

Veg Hot Meal – Veggie burrito V/D/G/L

Whole wheat tortilla, rice, avocado, sweetcorn, tomato, cheese, onion, capsicum, paprika, cumin, coriander, kidney beans

Non-Veg Hot Meal- Chicken burrito D/G/L

Whole wheat tortilla, chicken breast, rice, avocado, sweetcorn, tomato, cheese, onion, capsicum, paprika, cumin, coriander, kidney beans