

AUTUMN 1 2018

		Monday	*Tuesday*	*Wednesday*	*Thursday*	Friday
WEEK 1 10 th Sept 1 st Oct 22 nd Oct	RED OPTION	MINCED BEEF CHILLI WITH RICE	CHICKEN FAJITAS POTATO WEDGES SALAD	ROAST PORK LOIN WITH APPLE SAUCE ROAST POTATOES, SEASONAL VEGETABLES	BEEF LASAGNE GARLIC BREAD SALAD	FISH AND CHIPS PEAS BREAD AND BUTTER
	GREEN OPTION	BAKED POTATO WITH TUNA OR BAKED BEANS	QUORN FAJITAS POTATO WEDGES SALAD	HOMEMADE SALMON FISHCAKES ROAST POTATOES SEASONAL VEGETABLES	PENNE PASTA WITH TOMATO AND BASIL SAUCE SALAD	CRUMBED VEGETABLE BURGER PEAS BREAD AND BUTTER
	DESSERT	CHOCOLATE AND MANDERINE CAKE YOGHURT OR FRESH FRUIT	ANGEL DELIGHT YOGHURT OR FRESH FRUIT	HERBY CARROT CAKE YOGHURT OR FRESH FRUIT	FROZEN TOFFEE YOGHURT YOGHURT OR FRESH FRUIT	OAT COOKIE YOGHURT OR FRESH FRUIT
	ALLERGENS	WHEAT/MILK/EGGS/FISH	SOYA/MILK/WHEAT	FISH/EGGS/WHEAT/GLUTEN	WHEAT/MILK/GLUTEN	WHEAT/SULPHATE/FISH/GLUTEN/MILK
WEEK 2 17 th Sept 8 th Oct	RED OPTION	OVEN BAKED SAUSAGES MASHED POTATOES SEASONAL VEGETABLES	BEEF PASTA BOLOGNESE GARLIC BREAD SEASONAL VEGETABLES	SLICED TURKEY WITH STUFFING ROAST POTATOES SEASONAL VEGETABLES	BEEFBURGER IN A BUN POTATO WEDGES SALAD	FISH AND CHIPS SPAGHETTI HOOPS OR BAKED BEANS BREAD AND BUTTER
	GREEN OPTION	GARDEN VEGETABLE BAKE MASHED POTATOES SEASONAL VEGETABLES	QUORN PASTA BOLOGNESE GARLIC BREAD SEASONAL VEGETABLES	BAKED POTATOES WITH CHEESE AND COLESLAW	QUORN BURGER IN A BUN POTATO WEDGES SALAD	CHEESE QUICHE SPAGHETTI HOOPS OR BAKED BEANS BREAD AND BUTTER
	DESSERT	STICKY TOFFEE PUDDING WITH CREAM YOGHURT OR FRESH FRUIT	ICE CREAM TUBS YOGHURT OR FRESH FRUIT	CRISPY COOKIE YOGHURT OR FRESH FRUIT	BANOFFEE CAKE YOGHURT OR FRESH FRUIT	ICED CAKE YOGHURT OR FRESH FRUIT
	ALLERGENS	MILK/WHEAT/MUSTARD/GLUTEN	MILK/WHEAT/SOYA	MILK/SESAME/MUSTARD	SOYA/WHEAT/MILK/GLUTEN/EGG	EGG/MILK/FISH/WHEAT/GLUTEN
WEEK 3 4 th Sept 24 th Sept 15 th Oct	RED OPTION	CHICKEN KORMA WITH RICE NAAN BREAD SEASONAL VEGETABLES	BEEF MEATBALLS IN TOMATO SAUCE SPAGHETTI CRUSTY ROLL	ROAST BEEF WITH YORKSHIRE PUDDING ROAST POTATOES SEASONAL VEGETABLES	HAM AND CHEESE PIZZA DICED POTATOES BAKED BEANS	FISH AND CHIPS SPAGHETTI HOOPS OR MUSHY PEAS BREAD AND BUTTER
	GREEN OPTION	QUORN KORMA WITH RICE NAAN BREAD SEASONAL VEGETABLES	BAKED POTATOES WITH BAKED BEANS	MACARONI CHEESE SEASONAL VEGETABLES	BAKED POTATOES WITH CHEESE AND COLESLAW	QUORN DIPPERS SPAGHETTI HOOPS OR MUSHY PEAS BREAD AND BUTTER
	DESSERT	MARBLE BERRY SPONGE WITH CUSTARD YOGHURT OR FRESH FRUIT	FRUIT JELLY WITH CREAM YOGHURT OR FRESH FRUIT	FRUIT FLAPJACK YOGHURT OR FRESH FRUIT	ICE CREAM ROLL WITH FRUIT YOGHURT OR FRESH FRUIT	ORANGE BROWNIE YOGHURT OR FRESH FRUIT
	ALLEGENS	WHEAT/GLUTEN/EGGS/MILK	EGG/WHEAT/GLUTEN/MILK	WHEAT/GLUTEN/MILK/MUSTARD	MILK/WHEAT/GLUTEN	FISH/EGG/WHEAT/MILK/GLUTEN

On the days marked with an asterix our meat is supplied and prepared by Haxby Butchers

Menu choices are subject to change due to availability of ingredients

While all reasonable precautions are taken to ensure all products supplied are free from nuts and other allergens, we cannot guarantee this to be the case as products may be subject to external influences which cannot be controlled by the catering service