

AUTUMN 2 2018

WEEK		*Monday*	*Tuesday*	*Wednesday*	*Thursday*	Friday
WEEK 1 5 th Nov 26 th Nov 17 th Dec	RED OPTION	COWBOY CASSEROLE MASH POTATO SEASONAL VEGETABLES	CHICKEN & SWEETCORN PIE POTATO WEDGES & GRAVY SEASONAL VEGETABLES	ROAST BEEF WITH YORKSHIRE PUDDING ROAST POTATOES SEASONAL VEGETABLES	HAM AND CHEESE PIZZA DICED POTATOES COLESLAW & MIXED SALAD	FISH AND CHIPS PEAS OR BAKED BEANS BREAD AND BUTTER
	GREEN OPTION	QUORN CASSEROLE MASH POTATO SEASONAL VEGETABLES	BAKED POTATO WITH TUNA MAYO OR CHEESE	PASTA NEOPOLITAN SEASONAL VEGETABLES	BAKED POTATOES WITH CHEESE AND BEANS MIXED SALAD	CREAMY VEGETABLE LATTICE CHIPS PEAS OR BAKED BEANS
	DESSERT	TOFFEE APPLE CRUMBLE CAKE YOGHURT OR FRESH FRUIT	CRISPY COOKIE YOGHURT OR FRESH FRUIT	CHOCOLATE SPONGE WITH CUSTARD YOGHURT OR FRESH FRUIT	JELLY WHIP & FRUIT YOGHURT OR FRESH FRUIT	FROZEN TOFFEE YOGHURT YOGHURT OR FRESH FRUIT
	ALLERGENS	WHEAT/MILK/GLUTEN/SOYA/SULPHUR	SULPHATE/MILK/WHEAT/GLUTEN/EGG	MILK/EGG/GLUTEN/WHEAT	GLUTEN/MILK/WHEAT/EGG/MUSTARD	WHEAT/FISH/GLUTEN/MILK
WEEK 2 12 th Nov 3 rd Dec	RED OPTION	PORK SAUSAGE MASH POTATO SEASONAL VEGETABLES	MINCED BEEF & YORKSHIRE PUDDING MASH POTATO SEASONAL VEGETABLES	ROAST PORK LOIN WITH STUFFING ROAST POTATOES & GRAVY SEASONAL VEGETABLES	BEEF LASAGNE GARLIC BREAD SEASONAL VEGETABLES	FISH AND CHIPS SPAGHETTI HOOPS OR MUSHY PEAS BREAD AND BUTTER
	GREEN OPTION	QUORN SAUSAGES MASH POTATO SEASONAL VEGETABLES	TAFFY'S PIE MASH POTATO SEASONAL VEGETABLES	BAKED POTATO WITH CHEESE	QUORN LASAGNE GARLIC BREAD SEASONAL VEGETABLES	CHEESE QUICHE CHIPS
	DESSERT	RICE PUDDING & PEACHES YOGHURT OR FRESH FRUIT	STICKY TOFFEE PUDDING WITH CREAM YOGHURT OR FRESH FRUIT	RASPBERRY & APPLE CRUMBLE WITH CUSTARD YOGHURT OR FRESH FRUIT	FRUIT MUFFIN YOGHURT OR FRESH FRUIT	CHOCOLATE CRISPIES YOGHURT OR FRESH FRUIT
	ALLERGENS	SOYA/GLUTEN/MILK	MILK/WHEAT/GLUTEN/MUSTARD	EGG/WHEAT/GLUTEN	MUSTARD/CELERY/EGG/SOYA/WHEAT	EGG/MILK/FISH/WHEAT/GLUTEN
WEEK 3 19 th Nov 10 th Dec (Christmas Dinner is on Wednesday)	RED OPTION	PASTA BOLOGNESE GARLIC BREAD SEASONAL VEGETABLES	SWEET & SOUR CHICKEN RICE SEASONAL VEGETABLES	PORK & APPLE PLAIT ROAST POTATOES & GRAVY SEASONAL VEGETABLES	MINCED BEEF EXETER PIE MASH POTATO SEASONAL VEGETABLES	FISH AND CHIPS PEAS BREAD AND BUTTER
	GREEN OPTION	QUORN BOLOGNESE GARLIC BREAD SEASONAL VEGETABLES	BAKED POTATOES WITH TUNA MAYO/CHEESE OR BEANS	MACARONI CHEESE GARLIC BREAD SEASONAL VEGETABLES	SALMON FILLET WITH PARSLEY SAUCE NEW POTATOES SEASONAL VEGETABLES	QUORN SAUSAGES TOMATO FRITATTA CHIPS AND PEAS
	DESSERT	PEAR & CHOCOLATE FUDGE PUDDING WITH ICE CREAM YOGHURT OR FRESH FRUIT	APPLE PIE WITH CUSTARD YOGHURT OR FRESH FRUIT	ICE CREAM TUB YOGHURT OR FRESH FRUIT	ICED CAKE YOGHURT OR FRESH FRUIT	FRUIT FLAPJACK YOGHURT OR FRESH FRUIT
	ALLEGENS	MILK/SOYA/WHEAT/GLUTEN/MILK	SULPHATES/WHEAT/GLUTEN/MILK/EGG	GLUTEN/WHEAT/MILK/MUSTARD	WHEAT/EGG/GLUTEN/FISH/MILK	FISH/WHEAT/GLUTEN/MILK/SUPHUR

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