Let's see what's for lunch...



Monday	Main Meals Baked Sausages with Crushed Potatoes & Gravy 3 Veg Macaroni Cheese Pasta with Tomato & Basil Sauce	<mark>Served With</mark> Baked Beans & Peas Dessert Chocolate & Beetroot Brownie
Tuesday	Main Meals Beef & Vegetable Pie Vegan Cauliflower & Sweet Potato Coconut Curry with Steamed Rice Jacket Potato with Baked Beans	Served With Sweetcorn & Broccoli Dessert Courgette & Oat Cookie
Wednesday	Main Meals Roast Chicken Fillets with Gravy Vegan Squash, Sweet Potato & Bean Hot Pot Pasta with Tomato & Basil Sauce	Served With Roast Potatoes, Seasonal Greens & Carrots Dessert Vanilla Ice Cream
Thursday	Main Meals Beef & Vegetable Ragu with Penne Pasta Vegan Vegetable & Chickpea Ragu with Penne Pasta Jacket Potato with Cheddar Cheese	Served With Cauliflower & Roasted Carrots Dessert Apple & Parsnip Sponge
Friday	Main Meals Fish Fingers, Chips & Ketchup Vegan Vegetable Fingers, Chips & Ketchup Pasta with Tomato & Basil Sauce	<mark>Served With</mark> Baked Beans & Peas Dessert Fruit Jelly
	Week 1: 6 th Jan, 27 th Jan, 17 th Feb, 10 th Mar, 31 st	Mar, 21 st Apr, 12 th May,

2nd Jun, 23rd Jun, 14th Jul

Served With Main Meals Beef Bolognaise & Penne Pasta Bake Vegan Bolognaise with Spaghetti Cauliflower & Green Beans Dessert Maryland Cookie Jacket Potato with Baked Beans Served With Main Meals Tuesday Carrots & Peas Caribbean Chicken & Sweet Potato Curry with Steamed Rice Dessert Vegan Spiced Squash & Potato Samosa Carrot & Apple Flapjack Pasta with Squash & Tomato Sauce Served With Main Meals Nednesday Honey Roast Gammon with Gravy Roast Potatoes, Seasonal Greens & Carrots Vegan Bombay Chickpea Burrito Dessert Jam Sponge Pasta with Squash & Tomato Sauce Served With Main Meals Thursday Curried Beef & Vegetables Broccoli & Sweetcorn with Steamed Rice Dessert Vegan Mexican Bean Cherry Shortbread & Vegetable Savoury Rice Jacket Potato with Cheddar Cheese Served With Main Meals Fish Fingers, Chips & Ketchup Baked Beans & Peas Friday Dessert Vegan Boston BBQ 3 Bean Stew with Baked Jackets Vanilla Ice Cream Pasta with Squash & Tomato Sauce

Week 2: 13th Jan, 3rd Feb, 24th Feb, 17th Mar, 7th Apr, 28th Apr, 19th May, 9th Jun, 30th Jun, 21st Jul



Made Fresh Every Day All our food is freshly prepared using seasonal produce from local suppliers. We are proud to always cook from scratch.

Main Meals Monday with Baked Wedges Main Meals Tuesday

Week 2

Cous Cous

Main Meals

Main Meals Spiced Beef Paprikash with Spaghetti Vegan Veget Jac'

or Baked Beans

Main Meals

Friday & Bean Quesadilla Wholewheat Pasta

Pabulum Salad Bar

Children can help themselves to an unlimited selection of freshly prepared healthy salads. Our new salad bar features all of the children's favourites, is completely free of the 14 recognised allergens, is suitable for vegetarians and vegans and packed full of fibre and nutrients.

Fresh Fruit, Yoghurt or Jelly

Homemade Pepperoni Pizza

Margherita Pizza with Baked Wedges

Pasta with Tomato & Vegetable Sauce

Chicken Biryani with Vegetable Dhal Vegan Aubergine & Courgette Tagine with

Jacket Potato with Baked Beans

Slow Roast Beef & Root Vegetables with Gravy Vegan Country Vegetable & Bean Pie Pasta with Tomato & Vegetable Sauc

Vegan Country Vegetable & Bean Pie

Pasta with Tomato & Vegetable Sauce

Vegan Vegetable Jambalaya

Jacket Potato with Salmon

Fish Fingers, Chips & Ketchup

Mexican Roasted Vegetable

with Tomato & Vegetable Sauce

Served With Sweetcorn

Dessert

Cinnamon Apple Crumble with Custard

Week 3

Served With Broccoli & Cauliflower

Dessert

Sultana & Oat Cookie

Served With

Roast Potatoes, Seasonal Greens & Carrots

Dessert

Fruit Jelly

Served With

Cauliflower & Roasted Carrots

Dessert Lemon Drizzle Cake

Served With

Baked Beans & Peas

Dessert Chocolate & Courgette Rice Krispie Cake

Week 3: 20th Jan, 10th Feb, 3rd Mar, 24th Mar, 14th Apr, 5th May, 26th May, 16th Jun, 7th Jul, 28th Jul

> **BM1PortersGrange** Jan 2025 All products are subject to availability

