Stratford-sub-Castle
Church of England Primary School

AUTUMN MENU

WEEK ONE

WEEKS COMMENCING:
31/8, 21/9, 12/10, 2/11, 23/11, 14/12

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	West Country Brunch: Devon Pork Sausage, Bacon, Hash Brown and Baked Beans	Mild Chicken Tikka Masala with Vegetable Rice and Naan Bread	Roast Devon Gammon and Gravy with Roast Potatoes, Carrots and Cabbage	Pepperoni Pizza with Baked Potato Balls and Salad Sticks	Baked Fish Fingers or Salmon Fingers with Chips and Garden Peas
MAIN TWO	Vegetarian Brunch: Quorn Sausage, Hash Brown, Grilled Tomato and Baked Beans	Macaroni Cheese with Homemade Focaccia Bread and Sweetcorn	Vegan Mince and Vegetable Parcel with Roast Potatoes, Carrots and Cabbage	Quorn Sausage Hot Dog with Baked Potato Balls and Salad Sticks	Vegetable Nuggets with Chips and Garden Peas
JACKET POTATO	Jacket Potatoes with a selection of fillings	Jacket Potatoes with a selection of fillings	Jacket Potatoes with a selection of fillings	Jacket Potatoes with a selection of fillings	Jacket Potatoes with a selection of fillings
DESSERT	Custard Cookie	Mousse and Fruit	Fresh Fruit Platter	Chocolate Rice Crispy Cake	Marble Cake

We are pleased to offer a variety of allergen free options on our food menu. Although all food is prepared in a kitchen that handles most allergens and therefore we cannot guarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening.

Educatering
The School Food Revolution

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WEEK TWO

WEEKS COMMENCING:
7/9, 28/9, 19/10, 9/11, 30/11

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	Creamy Chicken and Tomato Pasta with Homemade Focaccia and Fresh Chopped Salad	Devon Pork Sausages with Mash and Garden Peas	Roast Chicken and Gravy with Roast Potatoes and Medley of Green Vegetables	Homemade Chilli with Vegetable Rice	Baked Breaded Fish with Chips and Baked Beans
MAIN TWO	Cheese and Tomato Pinwheel with Garlic and Herb Diced Potatoes and Fresh Chopped Salad	Cauliflower, Butternut and Chickpea Curry with Rice and Garden Peas	Roast Quorn Fillet and Gravy with Roast Potatoes and Medley of Green Vegetables	Margherita Pizza with Baked Potato Balls and Sweetcorn	Vegetable and Mixed Bean Lasagne with Chips and Baked Beans
JACKET POTATO	Jacket Potatoes with a selection of fillings	Jacket Potatoes with a selection of fillings	Jacket Potatoes with a selection of fillings	Jacket Potatoes with a selection of fillings	Jacket Potatoes with a selection of fillings
DESSERT	Homemade Jammie Dodger	Jelly and Fruit	Vanilla Sponge	Melon and Orange Wedges	Flapjack

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WEEK THREE

WEEKS COMMENCING:
14/9, 5/10, 26/10, 16/11, 7/12

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN ONE	Crispy Chicken Katsu Curry with Rice and Sweetcorn	Homemade Lasagne with Homemade Garlic Focaccia and Fine Green Beans	Devon Roast Pork and Gravy with Roast Potatoes, Carrots and Cabbage	Southern Fried Chicken Mini Fillets with Garlic and Herb Diced Potatoes and Chopped Salad	Baked Fish Cake with Chips and Baked Beans
MAIN TWO	Vegan Bolognese with Penne Pasta and Sweetcorn	Vegetable and Bean Chimichanga with Baked Potato Wedges and Fine Green Beans	Vegetarian Sausage Toad in the Hole with Roast Potatoes Carrots and Cabbage	Margherita Pizza with Garlic and Herb Diced Potatoes and Chopped Salad	Cheese and Bean Pasty with Chips and Baked Beans
JACKET POTATO	Jacket Potatoes with a selection of fillings	Jacket Potatoes with a selection of fillings	Jacket Potatoes with a selection of fillings	Jacket Potatoes with a selection of fillings	Jacket Potatoes with a selection of fillings
DESSERT	Oatie Cookie	Apple and Blueberry Cake	Jelly and Fruit	Chocolate Orange Drizzle Cake	Raspberry Ripple Shortbread

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