

**ALLERGY INFORMATION:** If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child.

## SCSJ autumn menu 2017



		Monday	Tuesday	Wednesday	Thursday	Friday
<b>Week 1</b> 30 <sup>th</sup> Oct 20 <sup>th</sup> Nov 11 <sup>th</sup> Dec 2 <sup>nd</sup> Jan 22 <sup>nd</sup> Jan 19 <sup>th</sup> Feb 12 <sup>th</sup> March	<b>Main</b>	Sausages * with Mash & Gravy	Cottage Pie with Gravy (made with Organic Beef)	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Free Range Chicken Tikka with Rice	Fish Fingers or Salmon Nuggets with Chips & Homemade Tomato Sauce
	<b>Vegetarian</b>	Quorn Sausages & Mash with Gravy	Sweet & Sour Quorn & Vegetables with Noodles	Lentil Roast with Roast Potatoes and Gravy	Creamy Vegetable Pie with Mash Potato Topping	Macaroni Cheese with Garlic Slice
	<b>Dessert</b>	Organic Cauliflower Peas Wholemeal Plum & Vanilla Crumble with Custard Yoghurt Fresh Fruit Platter	Organic Carrots Green Beans Apple & Raisin Flapjack with Milk Yoghurt Fresh Fruit Platter	Savoy Cabbage Swede Carrot and Courgette Cake & Custard Yoghurt Fresh Fruit Platter	Sweet corn Roasted Fresh Peppers Fresh Apple Pie & Custard Yoghurt Fresh Fruit Platter	Baked Beans Garden Peas Lemon & Berry Drizzle Cake Yoghurt Fresh Fruit Platter
<b>Week 2</b> 6 <sup>th</sup> Nov 27 <sup>th</sup> Nov 18 <sup>th</sup> Dec 8 <sup>th</sup> Jan 29 <sup>th</sup> Jan 26 <sup>th</sup> Feb 19 <sup>th</sup> March	<b>Main</b>	Macaroni Pastitsio	Free Range Chicken Neapolitan Wholemeal Pasta	Roast Beef with Roast Potatoes and Gravy	Spaghetti Beef Bolognese (made with Organic Beef)	MSC Fish Fingers with Chips
	<b>Vegetarian</b>	Spicy Bean Burger, Jacket Wedges	Lentil & Vegetable Pasty with New Potatoes	Mixed Vegetable Loaf with Roast Potatoes and Gravy	Lentil & Sweet Potato Curry with Rice	Cheese & Tomato Quiche with Chips
	<b>Dessert</b>	Coleslaw Sweet corn Orange Bread & Butter Pudding with Custard Yoghurt Fresh Fruit Platter	Organic Broccoli Organic Carrots Banana Loaf with Custard Yoghurt Fresh Fruit Platter	Organic Carrots Peas Vanilla Shortbread with Fresh Fruit Chunks & Milk Yoghurt Fresh Fruit Platter	Roasted Mixed Vegetables Eves Pudding with Custard Yoghurt Fresh Fruit Platter	Baked Beans Garden Peas Chocolate & Beetroot Brownie with Milk Yoghurt Fresh Fruit Platter
<b>Week 3</b> 13 <sup>th</sup> Nov 4 <sup>th</sup> Dec 15 <sup>th</sup> Jan 5 <sup>th</sup> Feb 5 <sup>th</sup> March 26 <sup>th</sup> March	<b>Main</b>	Minced Beef and Onion Pie with Mash Potatoes (made with Organic Beef)	Cheese and Tomato Pizza with Jacket Wedges	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Beef Lasagne (made with Organic Beef)	Battered Fish with Chips
	<b>Vegetarian</b>	Vegetable Wholemeal Pasta Bake	Roast Vegetable French Bread Pizza	Vegetable Chilli Soya Mince with Rice	Red Pepper Frittata with New Potatoes	Cheese & Tomato Pizza with Chips
	<b>Dessert</b>	Green Beans Glazed Organic Carrots Rice Pudding with Mixed Berry Compote Yoghurt Fresh Fruit Platter	Roasted Butternut Squash Curly Kale Pear Sponge with Custard Yoghurt Fresh Fruit Platter	Savoy Cabbage Mashed Swede Cheese, Apple and Biscuits Yoghurt Fresh Fruit Platter	Organic Broccoli Sweetcorn Apple & Raisin Strudel with Custard Yoghurt Fresh Fruit Platter	Garden Peas Baked Beans Pineapple Upside Cake with Custard Yoghurt Fresh Fruit Platter



\*Halal Sites – Chicken Sausage  
All other Sites – School Selection

Available Daily  
Bread freshly baked on site daily  
Daily salad selection  
Fresh fruit and yoghurt