

Feeding Surrey's children for a healthy future

MONDAY

- ✓ Cheese & tomato pizza served with pasta salad & sweetcorn salsa

- ✓ Jacket potato stuffed with Quorn veggie chilli & served with mixed salad

- ✓ Fruity flapjack with fresh apple slices *

TUESDAY

- ✓ Organic beef bolognese served with spaghetti & garden peas

- ✓ Quorn & butternut squash curry served with rice & sweetcorn

- ✓ Fruit yoghurt selection

WEDNESDAY

- ✓ Roast British pork with apple sauce, roast potatoes, winter greens & gravy

- ✓ Lentil cottage pie served with baton carrots

- ✓ Lime & mint infused fresh fruit salad *

THURSDAY

- ✓ BBQ chicken fillet in a brioche bun with diced potato & chef's salad

- ✓ Vegetable lasagne served with broccoli florets and a side of garlic bread

- ✓ Ginger sponge & custard

FRIDAY

- ✓ Breaded lemon salmon fillet served with oven chips & crushed peas

- ✓ Quorn sausage & tomato roll served with oven chips & farmhouse vegetables

- ✓ Cheddar cheese & biscuits with grapes

MONDAY

- ✓ Penne pasta in homemade tomato sauce with garden peas & herby bread

- ✓ Vegetable samosas served with homemade tomato salsa, mixed salad & savoury rice

- ✓ Peach & coconut sponge with peach puree and custard *

TUESDAY

- ✓ Loaded potato wedges topped with organic beef chilli, sweetcorn & sour cream

- ✓ Cheese & spinach cannelloni in a tomato sauce with broccoli florets & a hunk of homemade fresh bread

- ✓ Fruit cookie

WEDNESDAY

- ✓ Roast British turkey with sage & onion stuffing, roast potatoes, broccoli florets & gravy

- ✓ Quorn fillet with roast potatoes, baby carrots & gravy

- ✓ Fruit yoghurt selection

THURSDAY

- ✓ Organic pork sausage & apple slice with mashed potatoes & baked beans

- ✓ Cheese & onion potato puff served with potato mids & farmhouse vegetables

- ✓ Oaty apple muffin

FRIDAY

- ✓ Breaded pollock fillet with oven baked hash browns & garden peas

- ✓ Pizza swirls with spicy potato wedges & carrot batons

- ✓ Fruit & jelly *

MONDAY

- ✓ Macaroni cheese served with homemade wholegrain bread & garden peas

- ✓ Potato topped vegetable & bean bake served with farmhouse vegetables

- ✓ Butterscotch mousse with fresh fruit selection *

TUESDAY

- ✓ Organic pork meatballs served in a tomato sauce with pasta twists & broccoli florets

- ✓ Cheese & egg flan served with diced potato & ratatouille

- ✓ Fruit yoghurt selection

WEDNESDAY

- ✓ Roast British gammon with roast potatoes, cauliflower florets & gravy

- ✓ Winter vegetable crumble served with roast potatoes, green beans & gravy

- ✓ Cheddar cheese & biscuits with apple slices

THURSDAY

- ✓ Chicken & butternut squash curry served with rice & sweetcorn

- ✓ Quorn sausage patty served with mashed potatoes & baked beans

- ✓ Fruit bun loaf with a glass of organic milk

FRIDAY

- ✓ Jumbo cod fish finger served with oven baked country style potatoes, lemon mayo & chef's mixed salad

- ✓ Southern style quorn burger with 1/2 jacket potato & winter coleslaw

- ✓ Eve's pudding & custard *

* Suitable for vegetarians

* Desserts highlighted with an asterisk contain the minimum of 50% fruit. Fruit or yoghurt is available daily as an alternative to the advertised pudding. Our fruit yoghurts contain no added sugar and are naturally sweetened with Stevia.

Menu week 1

Week starting: 30 Oct | 20 Nov | 11 Dec
8 Jan | 29 Jan | 26 Feb | 19 Mar



All of our Pork, Beef, Poultry, Potato and Cheese has been certified under the Red Tractor Scheme, as a sign of quality food you can trust.

Menu week 2

Week starting: 6 Nov | 27 Nov | 18 Dec
15 Jan | 5 Feb | 5 Mar | 26 Mar



Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery. www.msc.org

MSC-C-50236

Menu week 3

Week starting: 13 Nov | 4 Dec | 1 Jan
22 Jan | 19 Feb | 12 Mar