

EDGEWOOD PRIMARY

ALLERGEN INFORMATION: PLEASE SPEAK TO ONE OF OUR CATERING STAFF ABOUT ANY ALLERGENS OR INTOLERANCES THAT YOU MAY HAVE, WITH REGARDS TO THE INGREDIENTS IN YOUR MEAL, BEFORE CONSUMPTION. WE WILL BE HAPPY TO ANSWER ANY OF YOUR CONCERNS, TO ENSURE YOUR SAFETY & WELLBEING IS OUR FIRST PRIORITY.

SEPTEMBER

M	T	W	T	F	S	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

OCTOBER

M	T	W	T	F	S	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

WEEK 1

WEEK 2

WEEK 3

SCHOOL CLOSED

TTD

1 MONDAY

Homemade Turkey Meatballs in a Tomato & Pepper Sauce served with Penne Pasta & Fresh Salad

TUESDAY

Chicken Schnitzel on a Bed of Rice & Homemade Rainbow Slaw

WEDNESDAY

Shepherd's Pie in a Rich Gravy topped with Golden Brown Washed Potato with Fresh Broccoli & Green Beans

THURSDAY

Roast Beef with Homemade Yorkshire Pudding, Oven Roast Potatoes, Fresh Seasonal Vegetables & Gravy

FRIDAY

Homemade Cod & Sweet Potato Fish Cakes with Peas & Sweetcorn

DES VEGGIE

Tomato & Cheddar Pizza Whirl with Hand Diced Herb Potatoes & Fresh Salad

Vegetarian Tikka Masala with Pilaf Rice, Onion Bhaji Homemade Flat Bread

Vegetable Plait Fresh Golden Pastry with Creamy Mash Potato, Garden Peas & Red Onion Gravy

Quorn Fillet with Oven Roast Potatoes, Homemade Yorkshire Pudding, Fresh Seasonal Vegetables & Gravy

Ratatouille, a Selection of Freshly Prepared Vegetables in a Rich Tomato & Basil Sauce with Homemade Rosemary & Thyme Dumplings

DES

Orange Cheesecake

Hot Chocolate Sponge with Chocolate Sauce

Flavoured Ice Cream

Fresh Fruit Jelly

Freshly Made Vanilla & Raspberry Muffin

2 MONDAY

Beef Chill with Plain Rice, Homemade Guacamole & Tortilla Chips

TUESDAY

Fish Pie Mixed Fish in a White Sauce & Peas, topped with Mash Potato served with Fresh Baton Carrots

WEDNESDAY

Slow Roasted Chunky Ham Carbonara in a Creamy Sauce with Homemade Garlic & Herb Bread

THURSDAY

Lemon & Rosemary Roast Chicken with Stuffing, Roast Potatoes, Seasonal Vegetables & Gravy

FRIDAY

Battered Fish with Chips & Minted Garden Peas

MEAT

Chunky Vegetable Crumble with Buttered Herb Crushed New Potatoes & Green Beans

Quorn Sausage Hot Dog with Homemade Spicy Potato Wedges & Sweetcorn Salad

Mac & Cheese Pasta in a Creamy Mature Cheese Sauce with Homemade Garlic & Herb Bread

Lemon & Rosemary Roast Quorn Fillet with Stuffing, Roast Potatoes, Seasonal Vegetables & Gravy

Lentil & Vegetable Moussaka served with a Fresh Mixed Salad

DES

Jam Sponge Pudding & Custard

Eton Mess

Apple Flapjack

Fresh Fruit Pancakes

Comflake Tart with Custard

3 MONDAY

Chicken & Leek Pie in a Rich Gravy topped With Puff Pastry served with Mini Roast Potatoes & Roasted Vegetables

TUESDAY

Lamb Keema with Rice & Vegetable Samosa

WEDNESDAY

Beef Lasagne in a Tomato & Herb Sauce served with Garlic Dough Balls & Fresh Mixed Pepper Salad

THURSDAY

Roast Turkey with Roast Potatoes, Seasonal Vegetables, Cranberry Sauce & Gravy

FRIDAY

Fish Star with Chunky Chips & Baked Beans

DES VEGGIE

Autumn Root Vegetables in a Rich Gravy topped with Puff Pastry with Mini Roast Potatoes & Roast Vegetables

Cauliflower & Chickpea Curry with plain Rice & Vegetable Samosa

Tomato & Butternut Squash Pasta Bake served with Garlic Dough Balls & Fresh Mixed Pepper Salad

Vegetarian Toad in the Hole with Roast Potatoes, Seasonal Vegetables & Gravy

Quorn Mince Cottage Pie topped with Mash Potato served with Vegetable Medley

DES

Apple Crumble with Custard

Mixed Berry Yoghurt

Butterscotch Tart

Carrot Cake Muffin

Banana Waffle with Toffee Sauce

