

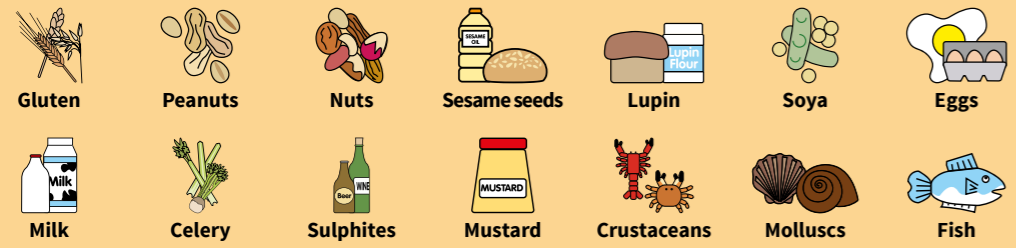
Week Commencing	Monday	Tuesday	Wednesday	Thursday	Friday	PUBLIC
Week A 04 November 2019 25 November 2019 16 December 2019 20 January 2020 10 February 2020 09 March 2020 30 March 2020	Quorn Dippers with a Homemade Sauce or Vegetable Curry Rice Seasonal Vegetables Lemon Rosalie Biscuit Organic Fruit Yoghurt Fresh Fruit	Locally Supplied Organic Beef Burger or Vegetable Burger in a Homemade Bun Diced Potatoes/Wedges Seasonal Vegetables Chocolate Cracknel Organic Fruit Yoghurt Fresh Fruit	Roast Pork with Apple Sauce & Gravy or Winter Vegetable Crumble Seasonal Potatoes & Vegetables Fresh Fruit with Bite Size Flapjack Organic Fruit Yoghurt Fresh Fruit	Locally Supplied Organic Beef Casserole with Yorkshire Pudding & Gravy or Sausages with Yorkshire Pudding & Gravy Creamed Potatoes Seasonal Vegetables Banana Cake Organic Fruit Yoghurt Fresh Fruit	MSC* Breaded Fish Fillet or Cheese & Tomato Pinwheel Chips Seasonal Vegetables Sticky Sponge & Custard Organic Fruit Yoghurt Fresh Fruit	
Week B 11 November 2019 02 December 2019 06 January 2020 27 January 2020 24 February 2020 16 March 2020	Locally Supplied Organic Beef or Veggie Meatballs with Homemade Tomato Sauce Pasta Seasonal Vegetables Cookie Organic Fruit Yoghurt Fresh Fruit	Margarita Pizza or Vegetable Fingers Chips Seasonal Vegetables Fresh Fruit Platter Selection of Greek & Fruit Yoghurts	Roast Beef with Yorkshire Pudding & Gravy or Cauliflower & Broccoli Bake Seasonal Potatoes & Vegetables Lemon Yoghurt Cake Organic Fruit Yoghurt Fresh Fruit	Chicken Curry or Vegetarian Bolognese Boats Rice Seasonal Vegetables Fresh Fruit with Bite Size Cereal Bar Organic Fruit Yoghurt Fresh Fruit	MSC* Fish Fingers or Cheese & Potato Pie Creamed Potatoes Seasonal Vegetables Chocolate Orange Crunch & Chocolate Custard Organic Fruit Yoghurt Fresh Fruit	
Week C 18 November 2019 09 December 2019 13 January 2020 03 February 2020 02 March 2020 23 March 2020	BBQ Chicken Wrap with Homemade Sauce or Cheesy Bean Enchilada Rice Seasonal Vegetables Fruit Crumble & Custard Organic Fruit Yoghurt Fresh Fruit	Big Breakfast or Vegetarian Breakfast Hash Browns or Sliced Potatoes Seasonal Vegetables Peaches & Ice Cream Organic Fruit Yoghurt Fresh Fruit	Roast Turkey or Quorn Fillet with Stuffing & Gravy Seasonal Potatoes & Vegetables Homemade Biscuit Organic Fruit Yoghurt Fresh Fruit	Sausage Roll & Gravy or Cottage Pie Creamed Potatoes Seasonal Vegetables Carrot Cake Muffin Organic Fruit Yoghurt Fresh Fruit	MSC* Fishcake or Macaroni Cheese Chips Seasonal Vegetables Shortbread & Warm Fruit Coulis Sauce Organic Fruit Yoghurt Fresh Fruit	

Made using a 100% British Meat sourced from our network of trusted producers.

In our kitchens we make our own food as you would make at home.

Salad, vegetables, bread, fresh fruit and drinking water are available freely. Jacket potatoes and sandwiches with various fillings are available in most schools, please check what the local arrangements are in your school. We endeavour to serve food as specified on the menu, however there are some circumstances when this isn't possible. You can be assured that these instances will be kept to an absolute minimum.

ALLERGY ICONS



This dessert contains 50% fruit
 This meal is suitable for vegetarians
 This meal is suitable for vegans

We offer tailored medical diets for any child requiring them. Please contact Katie Woods 01629 536702 or catering@derbyshire.gov.uk for more information.

All our menus are nutritionally analysed to ensure they meet and in most cases exceed the School Food Standards



*Marine Stewardship Council
 CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org

