

GCC Autumn Winter
Menu 2023/2024

WEEK ONE

6 November
27 November
18 December
22 January
19 February
11 March

Option One
Option Two
Option Three
Vegetables
Dessert

Macaroni Cheese
Vegetable Curry with Rice
Jacket Potato with Baked Beans or Cheese
Seasonal Vegetables
Cinnamon Swirl

MONDAY

TUESDAY

BBQ Chicken with Rice
Vegan Meatballs in a Tomato Sauce with Pasta
Jacket Potato with Baked Beans, Cheese or Tuna Mayonnaise
Seasonal Vegetables
Orange Drizzle Cake with Custard

WEDNESDAY

Roast Chicken with Roast Potatoes & Gravy
Vegetable Roast with Roast Potatoes & Gravy
Jacket Potato with Baked Beans or Cheese
Seasonal Vegetables
Strawberry Jelly with Mandarins

THURSDAY

Spaghetti Bolognese with Homemade Garlic Bread
Shepherdess Pie
Jacket Potato with Baked Beans, Cheese or Tuna Mayonnaise
Seasonal Vegetables
Apple Crumble with Custard

FRIDAY

Fish Fingers with Chips & Tomato Ketchup
Vegan Sausage with Chips & Tomato Ketchup
Jacket Potato with Cheese or Tuna Mayonnaise
Peas & Baked Beans
Chocolate Shortbread

WEEK TWO

13 November
4 December
8 January
29 January
26 February
18 March

Option One
Option Two
Option Three
Vegetables
Dessert

Vegetable Pasta Bake
Spinach & Cheese Whirl with Cucumber Dip & Potato Wedges
Jacket Potato with Baked Beans or Cheese
Seasonal Vegetables
Lemon & Berry Cake

Pork Sausage with Mashed Potato & Gravy
Vegetable Fajitas with Rice
Jacket Potato with Baked Beans, Cheese or Tuna Mayonnaise
Seasonal Vegetables
Eves Pudding with Chocolate Sauce

Roast Turkey with Stuffing, Roast Potatoes & Gravy
Vegan Sausage with Roast Potatoes & Gravy
Jacket Potato with Baked Beans, Cheese or Salmon Mayonnaise
Seasonal Vegetables
Chocolate Orange Cookie

Greek Chicken Pitta with Cucumber Dip & Potato Wedges
BBQ Quorn with Rice
Jacket Potato with Baked Beans, Cheese or Tuna Mayonnaise
Greek Salad
Plum & Vanilla Crumble with Custard

Fish Fingers with Chips & Tomato Ketchup
Cheese & Tomato Pizza with Chips
Jacket Potato with Cheese or Tuna Mayonnaise
Peas & Baked Beans
Cinnamon Cookie

WEEK THREE

20 November
11 December
15 January
5 February
4 March

Option One
Option Two
Option Three
Vegetables
Dessert

Lentil & Sweet Potato Curry with Rice
Tomato Arrabiata Pasta
Jacket Potato with Baked Beans or Cheese
Seasonal Vegetables
Vanilla Shortbread

Chicken & Broccoli Pasta
Cheese & Tomato Pizza with New Potatoes
Jacket Potato with Baked Beans, Cheese or Tuna Mayonnaise
Seasonal Vegetables
Pear & Chocolate Upside Down Cake with Custard

Roast Gammon with Roast Potatoes & Gravy
Vegan Quorn with Roast Potatoes & Gravy
Jacket Potato with Baked Beans or Cheese
Seasonal Vegetables
Strawberry Jelly

Cottage Pie
Vegan Burger with Potato Wedges
Jacket Potato with Baked Beans, Cheese or Tuna Mayonnaise
Seasonal Vegetables
Peach Crumble with Custard

Fish Fingers with Chips & Tomato Ketchup
Cheese & Red Pepper Frittata with Chips & Tomato Ketchup
Jacket Potato with Cheese or Tuna Mayonnaise
Peas & Baked Beans
Fruity Shortbread

MENU KEY



Added Plant Power



Wholemeal



Vegan



Chef's Special

Available Daily:

Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt

ALLERGY INFORMATION

If you would like to know about particular allergens in foods 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. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination.

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feeding the imagination