THE KITCHEN @ MEONCROSS SCHOOL

Week one commencing: 2nd Nov, 23rd Nov, 4th Jan, 25th Jan, 22nd Feb, 15th Apr



We are Gold School Plates Award Winners!

proveg GOLD SCHOOL PLATES AWARD

M
Climate Friendly

- **Creamy lentil dahl (ve)**
- **Italian pizza slices (v)**
- **Pesto pasta (ve)**
- Rice (ve), cucumber (ve), sweetcorn, peas (ve)
- Berry muffin (ve), fruit yoghurt(ve), fresh fruit (ve)

T

- **Twirly pasta (ve)**
- **Creamy country Romesco sauce (ve)**
- **Garlic twists (ve)**
- **Panko breaded chicken served with tomato & basil sauce**
- New potatoes (ve), broccoli (ve), sweetcorn (ve)
- Date cookie (ve), fruit yoghurt (ve), fresh fruit (ve)

W

- **Crispy harvest bake (ve)**
- **Mediterranean ragu (ve)**
- Twirly pasta (ve), French green beans (ve), sweetcorn (ve)
- Peach melba crunch (ve), fruit yoghurt (ve), fresh fruit (ve)

T
Climate Friendly

- **Wellington surprise (ve)**
- **Tender pulled beef**
- **Braised turkey fillet**
- Yorkshire pudding, crispy roasties (ve), creamed potato (ve), carrots (ve), stir fried cabbage (ve)
- Scrummy apple swirl (ve), fruit yoghurt (ve), fresh fruit (ve)

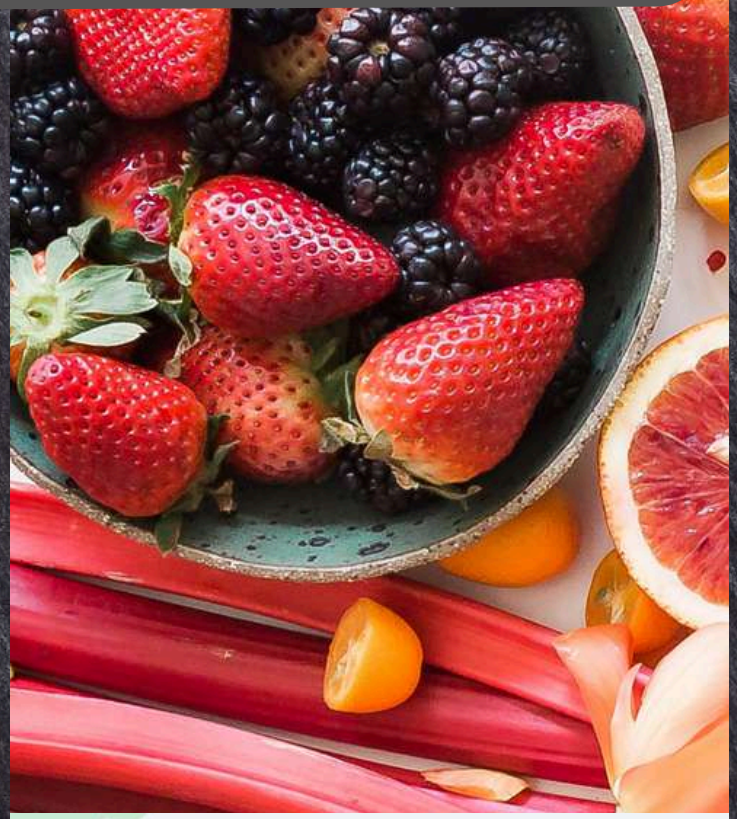
F

- **Three bean fiesta burritos (ve)**
- **Golden breaded bassa**
- **Flaky pork & apple slice**
- Chipped potatoes (ve), peas (ve), baked beans (ve)
- Mango bliss bites (ve), fruit yoghurt (ve), shortbread finger (ve)

Plant-based and planet-friendly

THE KITCHEN @ MEONCROSS SCHOOL

Week two commencing: 9th Nov, 30th Nov, 11th Jan, 1st Feb, 1st Mar



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M
Planet Friendly

- **Sweet potato & chickpea curry (ve)**
- **Classic macaroni cheese (v)**
- Herby bread (ve) , rice, broccoli (ve), sweetcorn (ve)
- Coconut cookie (ve), fruit yoghurt(ve), fresh fruit (ve)

T

- **Roast lentil loaf (ve)**
- **Braised turkey or chicken**
- Yorkshire pudding, Crispy roasties (ve), creamed potatoes (ve), carrots (ve), cabbage (ve)
- Sweet potato & apple slice (ve), fresh fruit (ve), fruit yoghurt (ve)

W
Planet Friendly

- **Ultimate roasted tofu traybake (ve)**
- **Scrummy meatballs**
- Twirly pasta (ve), French beans (ve), sweetcorn (ve)
- Fruity slice (ve), fruit yoghurt (ve), fresh fruit (ve)

T
Planet Friendly

- **Mexican chilli con carne (ve)**
- **Pepperoni pizza (v)**
- Garlic slice (ve), roasted vegetables (ve), sweetcorn (ve)
- Chocolate power squares (ve), fruit yoghurt (ve), fresh fruit (ve)

F

- **The supreme meaty-style sub (ve)**
- **Bubble salmon**
- **Crispy bassa**
- Chipped potatoes (ve), peas (ve), baked beans (ve)
- Wibbly wobbly jelly (ve), fruit yoghurt (ve), fresh fruit (ve)

Plant-based and planet-friendly

THE KITCHEN @ MEONCROSS SCHOOL

Week three commencing: 16th Nov, 7th Dec, 18th Jan, 8th Feb, 8th Mar



We are Gold School Plates Award Winners!

GOLD proveg SCHOOL PLATES AWARD

GOLD proveg SCHOOL PLATES AWARD

M
Tasty Planet Day

- **Teriyaki tofu wrap (ve)**
- **Italian beef bolognaise**
- Twirly pasta (ve), sweetcorn (ve), peas (ve)
- Carrot & orange cake (v), fruit yoghurt (ve), fresh fruit (ve)

T

- **Sweet and zesty Moroccan tagine (ve)**
- **Loaded hot dog with crunchy slaw (ve)**
- Mexican rice (ve), roasted vegetables (ve), sweetcorn (ve)
- Mango cookie (ve), fruit yoghurt (ve), fresh fruit (ve)

W

- **The Meoncross three bean roast (ve)**
- **Pulled pork**
- **Braised chicken**
- Yorkshire pudding, crispy roasties (ve), creamed potatoes (ve), carrots (ve), cabbage (ve)
- Apple crumble & custard (ve), fruit yoghurt (ve), fresh fruit (ve)

T
Tasty Planet Day

- **Loaded Mexican wedges (ve)**
- **Sundried tomato & vegetable pasta bake (v)**
- Corn bread (ve), French beans (ve), sweetcorn (ve)
- Chocolate Weetabix slice (ve), fruit yoghurt (ve), fresh fruit (ve)

F

- **Rainbow pizza (ve)**
- **Crunchy haddock**
- **Creamy vegetable & pepperoni wrap (v)**
- Chipped potatoes (ve), baked beans (ve), minted peas (ve)
- Banana crunch (ve), fruit yoghurt(v), fresh fruit (ve)

Plant-based and planet-friendly

THE KITCHEN @ MEONCROSS SCHOOL



Best for you

Our Catering Team, led by Chef Debbie, prepares all lunchtime meals in-house from scratch, using high-quality, fresh ingredients that whenever possible, are locally sourced.

Themed days

Special holidays and seasonal events are celebrated with themed lunches. Details of these will be posted on our social media platforms and promoted around school.

Good food, everyday

Fresh, oven-cooked baked potatoes with a choice of fillings, freshly baked bread, salad bar, fresh fruit, and yoghurts are available everyday.



Upper School

Meal deals, street food options, and a choice of filled rolls/wraps/sandwiches are available everyday for Upper School pupils. Why not fill your roll with some salad from the salad bar?

Nut-free zone

Whilst we do not bring whole nuts or ingredients with nuts into our kitchens, some products are subject to 'may contain' status in manufacturing. Dairy-free and gluten-free options are available daily.

Allergy aware

All food is subject to availability and change. We make every effort to identify ingredients that may cause allergic reactions. We have strict policies in place to avoid cross-contamination, however, there is always a risk. We cannot guarantee a total absence of these allergens in the foods we produce.