

We hope you enjoy our Autumn/Winter Menu, offering high quality and varied dishes using local and seasonal ingredients where possible!

All poultry, pork and beef we use are traceable right back to the farm and, where possible, sourced from East Anglian suppliers.

A full allergen list for this menu can be found on our website –

www.norsecatering.co.uk

Should your child have a medically-diagnosed allergy or health condition and needs an alternative menu, please complete our Allergen Aware Registration Form which can be found in the school office or on our website.

We use wholewheat flour in our bread and pastry recipes!

In addition to this menu, we offer a number of themed menus to celebrate holidays and seasonal events – please check details with your school.

If you think you may
be eligible for a
free school meal,
visit www.gov.uk/
apply-free-school-meals

norsecatering.co.uk

Please note the menu may be subject to change to meet local needs.

	Week One						
		Monday	Tuesday	Wednesday	Thursday new	Friday	
	Option 1	(v) Margherita Pizza with Pasta Salad	Mexican Beef and Baked Bean Chilli with Steamed Rice	Roast Chicken with Stuffing	BBQ Chicken in a Tortilla Wrap with Potato Wedges	Breaded Fish Fingers	
	Option 2 (v)	Vegemince Curry with Steamed Rice	Cheesy Pasta	Quorn Fillet with Stuffing	Vegemince Lasagne	Garden Vegetable Goujons	
	Served with	Sweetcorn	Vegetable Medley	Roast Potatoes Carrots, Cabbage and Gravy	Rainbow Salad	Chips Garden Peas or Baked Beans	
	And for Pudding	Jambuster Muffin	Cocoa Shortbread	Oaty Apple Crunch with Custard	Jelly with Fruit	Fresh Fruit Selection	

Filled Jacket Potatoes and Packed Lunch Options are available daily. Please check with your school.

Week One: 1 Nov / 22 Nov / 13 Dec / 17 Jan / 7 Feb / 7 Mar / 28 Mar

Week					
Two	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1	Breaded Chicken with Curry Dip and Savoury Rice	(v) Margherita Pizza with Pasta Salad	Sausages with Yorkshire Pudding	Beef Bolognese with Pasta	Breaded Fish Fingers
Option 2 (v)	BBQ Quorn in a Tortilla Wrap with Potato Wedges	Mexican Veggie Bean Chilli with Steamed Rice	Vegetarian Sausage with Yorkshire Pudding	Potato, Broccoli and Cauliflower Cheese Bake	Vegetarian Enchilada
Served with	Crunchy Vegetable Sticks	Sweetcorn	Mashed Potatoes Carrots, Green Beans and Gravy	Vegetable Medley	Chips Garden Peas or Baked Beans
And for Pudding	Flapjack with Apple Wedges	Fresh Fruit Selection	Pear and Ginger Sponge with Custard	Cornflake Tart	Lemon Cupcake

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Week Two: 8 Nov / 29 Nov / 3 Jan / 24 Jan / 21 Feb / 14 Mar

	Week Three						
1		Monday	Tuesday	Wednesday	Thursday	Friday	
	Option 1	(v) Margherita Pizza with Potato Wedges	Sweet and Sour Chicken with Steamed Rice	Roast Chicken with Stuffing and Gravy	Cottage Pie	Breaded Fish Fingers or Salmon Fingers	
	Option 2 (v)	Sweet Potato and Lentil Curry with Steamed Rice	Quorn and Tomato Pasta Bake	Veggie Balls with Gravy	Italian Bean Bake	Cheese and Tomato Quiche	
	Served with	Crunchy Vegetable Sticks	Broccoli and Sweetcorn	Roast Potatoes and Vegetable Medley	Garden Peas and Carrots	Chips Garden Peas or Baked Beans	
	And for Pudding	Ice Cream Tub	Chewy Krispie Bar with Orange Wedges	Fresh Fruit Selection	Cocoa Pudding with Cocoa Sauce	Autumn Feast Muffin	

Filled Jacket Potatoes and Packed Lunch Options are available daily. Please check with your school.

Week Three: 15 Nov / 6 Dec / 10 Jan / 31 Jan / 28 Feb / 21 Mar

