

Autumn Menu 2023 – Wokingham Borough Council



		Monday	Tuesday	Wednesday	Thursday	Friday
Week One 04/09/2023 25/09/2023 16/10/2023	Option 1	Cheese & Tomato Pizza with Wedges	Beef Lasagne with Garlic Bread	Roast Chicken, Roast Potatoes & Gravy	Quirky Bird BBQ or Lemon & Herb Chicken or Vegan Quorn with Jollof Rice & Salads	Fishfingers with Chips & Tomato Sauce
	Option 2	Crunchy Topped Vegetable Bake with New Potatoes	Wholemeal Vegetable Pasta Bake	NEW Sweet Potato & Spinach Flan with Roast Potatoes		Mexican Bean Roll with Chips & Tomato Sauce
	Vegetables	Mixed Salad Coleslaw	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Peas Baked Beans
	Dessert	NEW Syrup Snap Biscuit	Fruit Jelly with Mandarins	Freshly Chopped Fruit Salad	Iced Vanilla Sponge	Oaty Cookie
Or a choice of Yoghurt & Fresh Fruit available daily						
Week Two 11/09/2023 02/10/2023	Option 1	Mac and Cheese Concept	Pork Sausage Hot Dog with Potato Wedges	Minced Beef & Onion Pie with Roast Potatoes	Chef's Special Chicken Korma with Rice	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce
	Option 2	A choice of different Mac & Cheese flavours, with meat & vegetarian toppings	Vegan Sausage Hot Dog with Potato Wedges	Potato and Courgette Layer Bake	Vegetable Wellington with New Potatoes & Gravy	NEW BEET Burger with Chips & Tomato Sauce
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Peas Baked Beans
	Dessert	Summer Lemon Cake	Chocolate Shortbread	Fruit Medley	Apple Crumble with Cream	Vanilla Shortbread
Or a choice of Yoghurt & Fresh Fruit available daily						
Week Three 18/09/2023 09/10/2023	Option 1	NEW Chinese Vegetable Noodles	Spaghetti Bolognese	Roast Turkey, Roast Potatoes, Stuffing & Gravy	Greek Concept (Name TBC) NEW Greek Chicken Pita with Seasoned Wedges or NEW Spinach & Cheese Parcel with Seasoned Wedges	Fishfingers with Chips & Tomato Sauce
	Option 2	Lentil & Sweet Potato Curry with Rice	Vegan Spaghetti Bolognese	Vegan Quorn with Stuffing, Roast Potatoes & Gravy		Cheese & Red Pepper Frittata with Chips & Tomato Sauce
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Fresh Salad Rainbow Slaw	Peas Baked Beans
	Dessert	Peaches with Ice Cream	Carrot & Courgette Cake	Fruit Platter	Apple Flapjack	NEW Cornflake Tart
Or a choice of Yoghurt & Fresh Fruit available daily						

Available Daily:

- Freshly cooked jacket potatoes with a choice of fillings (where advertised)
- Bread freshly baked on site daily
- Daily salad selection

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.

		Monday	Tuesday	Wednesday	Thursday	Friday
Week One	Option 1	Cheese & Tomato Pizza with New Potatoes #V31 #SD2	Beef Lasagne with Garlic Bread #B39 #SD50	Roast Chicken, Roast Potatoes & Gravy #C4 #SD7 #SD82 #SD118	Quirky Bird BBQ or Lemon & Herb Chicken or Vegan Quorn with Jollof Rice & Salads	Fishfingers with Chips & Tomato Sauce #F6 #SD5 #SD14
	Option 2	Crunchy Topped Vegetable Bake with New Potatoes #V193 #SD2	Wholemeal Vegetable Pasta Bake (No Cheese) #V73	NEW Sweet Potato & Spinach Flan with Roast Potatoes #V213 #SD7 #SD82	#QB6 #QB8 #V205 #QB10 #QB1 #QB3	Phat Mexican Bean Roll with Chips & Tomato Sauce #V161 #SD5 #SD14
	Vegetables	Mixed Salad #SD25 Coleslaw #SD47	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Peas #SD18 Baked Beans #SD22
	Dessert	NEW Syrup Snap Biscuit #D219	Fruit Jelly with Mandarins #D217	Freshly Chopped Fruit #D223	Iced Vanilla Sponge #D177	Oaty Cookie #D85
Week Two	Option 1	Mac and Cheese Concept A choice of different Mac & Cheese flavours, with meat & vegetarian toppings	Pork Sausage Hot Dog with Potato Wedges #P3 #SD33 #SD6	Minced Beef & Onion Pie with Roast Potatoes #B45 #SD7 #SD82	Chef's Special Chicken Korma with Rice #C86 #SD84	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce #F1 #F6 #SD5 #SD14
	Option 2	A choice from: #V11 #MC9 #MC10 #MC2 #MC3 #MC4 #MC5 #MC6 #MC7 #MC8	Vegan Sausage Hot Dog with Potato Wedges #V187 #SD33 #SD6	Potato and Courgette Layer Bake #V10	Vegetable Wellington with New Potatoes & Gravy #V12 #SD2 #SD118	Beetroot Burger with Chips & Tomato Sauce #BB3 #SD17 #SD5 #SD14
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Peas #SD18 Baked Beans #SD22
	Dessert	Lemon & Cucumber Sponge #D184	Apple Flapjack #D171	Fruit Medley #D224	Apple Crumble & Cream #D71 #D39	Vanilla Shortbread #D57
Week Three	Option 1	NEW Chinese Vegetable Noodles #V215	Spaghetti Bolognese #B37 #SD8	Roast Turkey, Roast Potatoes & Gravy #T1 #SD7 #SD82 #SD118	Greek Concept (Name TBC) NEW Greek Chicken Pitta with Seasoned Wedges #GR1 #SD6 or NEW Spinach & Cheese Parcel with Seasoned Wedges #GR2 #SD6	Fishfingers with Chips & Tomato Sauce #F6 #SD5 #SD14
	Option 2	Lentil and Sweet Potato Curry with Rice #V108 #SD84	Vegan Spaghetti Bolognese #V169 #SD8	Vegan Quorn with Stuffing, Roast Potatoes & Gravy Gravy #V204 #SD7 #SD82 #SD118		Cheese & Red Pepper Frittata with Chips & Tomato Sauce #V24 #SD5 #SD14
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Fresh Salad Rainbow Slaw #SD92	Peas #SD18 Baked Beans #SD22
	Dessert	Peaches with Ice Cream #D167 #D13	Carrot & Courgette Cake #D174	Fruit Platter #D225	Chocolate Shortbread #D80	NEW Cornflake Tart #D221

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