|  | Reigate St. Mary's School - Lunch Menu - Week 4 26 ${ }^{\text {th }} \mathbf{- 3 0} \mathbf{0}^{\text {th }}$ September |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Meat Free Monday | Tuesday | Wednesday | Thursday | Friday |
| Soup | Homemade soup of the day with fresh bread | Homemade soup of the day with fresh bread | Homemade soup of the day with fresh bread | Homemade soup of the day with fresh bread | Homemade soup of the day with fresh bread |
| Main Course <br> Vegetarian | Meat Free Options: <br> Sweet Potato and White bean Vegetable Chilli carne <br> or <br> Pasta with Tomato Sauce or Pesto Sauce (sauce served separately) | Chicken Drumsticks <br> Or <br> Eat Well Taco with Low fat Turkey Mince <br> Veggie Kebabs | Sloppy Joes on Whole meal Buns <br> Lentil Sloppy Joes on Whole meal Buns | Roast Chicken Stuffing and Gravy <br> Cheesy Pesto Pockets | Fish Fingers <br> Battered Fish <br> Fish Finger Sandwiches <br> Vegetable Fingers |
| Jacket <br> Potato <br> Option | Baked Beans with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots | Baked Beans with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots | Baked Beans with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots | Baked Beans with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots | Baked Beans with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots |
| Sides | Pasta <br> Fresh Vegetables of the Day <br> Fresh Rainbow Salad Pots Fresh salad | Steamed wholegrain ice or Cous Cous <br> Fresh Vegetables of the Day Fresh Rainbow Salad Pots Fresh salad | Sweet Potato Jacket Wedges Fresh Vegetables of the Day Fresh Rainbow Salad Pots Fresh salad | Roast Potatoes <br> Fresh Vegetables of the Day <br> Fresh Rainbow Salad Pots Fresh Salad | Chips <br> Baked Beans <br> Fresh Vegetables of the Day <br> Fresh Bread (w) <br> Fresh Rainbow Salad Pots |
| Dessert | Apple Crumble with Custard Fresh Fruit Homemade Yogurt | Cheesy Tuesday - cheese platter with grapes, celery and crackers Fresh Fruit | Treacle Sponge and Custard Fresh Fruit Homemade Yogurt | Flapjacks <br> Fresh Fruit <br> Homemade Yogurt | Fruity Friday Homemade Yogurt |
| Notes | Meat is purchased from lo Organic milk, eggs and flour Wholegrain bread, pasta, Seasonal Vegetables are s Gluten free meals are ava Alternative meals are avai | al British Accredited Butchers $r$ are used in all cooking and ce and spaghetti are used (sub ved when available. <br> able as an alternative for those ble where food allergies apply | nd is traceable back to the UK anic meat is served once a we ct to availability). <br> upils who are Gluten intoleran | Farm it was sourced from (subject to availability). |  |


|  | 1 Reigate St. Mary's School - Lunch Menu - Week $5 \quad 3{ }^{\text {rd }}-7^{\text {th }}$ October |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Meat Free Monday | Tuesday | Wednesday | Thursday | Friday |
| Soup | Homemade soup of the day with fresh bread | Homemade soup of the day with fresh bread | Homemade soup of the day with fresh bread | Homemade soup of the day with fresh bread | Homemade soup of the day with fresh bread |
| Main Course Options <br> Vegetarian | Baked Butternut Squash Macaroni Cheese <br> Or <br> Pasta Paloozai | Pork or Beef Sausages Gluten Free available <br> Vegetarian Sausages | Turkey Burgers in Whole meal Buns <br> Falafel in Pittas | Chili Con Carne <br> 3 Bean Vegetable Chili | Breaded Fish Fingers Battered Fish Fish Finger Sandwiches <br> Vegetable Fingers |
| Jacket Potato (King Edwards or Sweet) alternative to main course fillings | Baked Beans) with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots | Baked Beans with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots | Baked Beans with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots | Baked Beans with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots | Baked Beans with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots |
| Sides | Pasta Fresh Vegetables of the Day <br> Fresh Rainbow Salad Pots Fresh Bread | Mashed Potatoes <br> Fresh Vegetables of the Day <br> Fresh Rainbow Salad Pots | Sweet Potato Wedges Fresh Vegetables of the Day <br> Fresh Rainbow Salad Pots Fresh Bread | Steamed Rice Fresh <br> Vegetables of the Day <br> Fresh Rainbow Salad Pots | Chips <br> Baked Beans <br> Fresh Vegetables of the Day Fresh Bread Fresh Rainbow Salad Pots |
| Dessert | Mixed Fruit Crumble with Custard Fresh Fruit Homemade Yogurt | Cheesy Tuesdays cheese platter with grapes, celery, crackers <br> Fresh Fruit Homemade Yogurt | Ice Cream <br> Fresh Fruit <br> Homemade Yogurt | Chocolate Pudding Chocolate Sauce Fresh Fruit Homemade Yogurt | Fruity Friday Homemade Yogurt |
| Notes | Meat is purchased from local Organic milk, eggs and flour Wholegrain bread, pasta, rice Seasonal Vegetables are serv Gluten free meals are availab Alternative meals are availabl | British Accredited Butchers a are used in all cooking and org and spaghetti are used (subje when available. e as an alternative for those e where food allergies apply. | nd is traceable back to the anic meat is served once a ct to availability). <br> upils who are Gluten intole | Karm it was sourced from eek (subject to availability). |  |


|  | Reigate St. Mary's School - Lunch Menu - Week 6 |  |  | $10^{\text {th }}-14^{\text {th }}$ October |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Meat Free Monday | Tuesday | Wednesday | Thursday | Friday |
| Soup | Homemade soup of the day with fresh bread | Homemade soup of the day with fresh bread | Homemade soup of the day with fresh bread | Homemade soup of the day with fresh bread | Homemade soup of the day with fresh bread |
| Main Course <br> Vegetarian | Meat free Monday options: Quorn Lasagna Or Pasta Neapolitan | Chicken in breadcrumbs <br> Quorn in Breadcrumbs | Spaghetti Bolognaise <br> Spaghetti vegetable Bolognaise | Hotdogs in whole meal rolls <br> Vegetarian hotdogs in whole meal rolls | Breaded Fish Fingers <br> Battered Fish <br> Fish Finger (Sandwiches <br> Vegetable Fingers |
| Jacket Potato (King Edwards or Sweet) alternative to main course fillings | Baked Beans with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots | Baked Beans with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots | Baked Beans with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots | Baked Beans with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots | Baked Beans with fillings Tuna (in Spring Water); Cheese; egg and rainbow salad pots |
| Sides | Pasta <br> Fresh Vegetables of the Day <br> Fresh Rainbow Salad Pots | New Potatoes Vegetables of the Day Salsa and Sour Cream Fresh Rainbow Salad Pots | Spaghetti <br> Vegetables of the Day Fresh Rainbow Salad Pots Fresh Bread | Sweet Potato Jacket <br> Wedges <br> Fresh Vegetables of the <br> Day <br> Fresh Rainbow Salad Pots | Chips <br> Baked Beans Fresh Vegetables of the Day <br> Fresh Rainbow Salad Pots Fresh Bread |
| Dessert | Cherry Pie and Custard Fresh Fruit Homemade Yogurt | Cheesy Tuesday cheese platter with grapes, celery, crackers Fresh Fruit Homemade Yogurt | Fresh Fruit Jelly Pots Fresh Fruit Homemade Yogurt | Iced Sponge Fresh Fruit Homemade Yogurt | Fruity Friday Homemade Yogurt |
| Notes | Meat is purchased from local British Accredited Butchers and is traceable back to the UK Farm it was sourced from Organic milk, eggs and flour are used in all cooking and organic meat is served once a week (subject to availability). Wholegrain bread, pasta, rice and spaghetti are used (subject to availability). <br> Seasonal Vegetables are served when available. <br> Gluten free meals are available as an alternative for those pupils who are Gluten intolerant. <br> Alternative meals are available where food allergies apply. |  |  |  |  |

