



*Kirklees*  
CATERING SERVICES

*Your children at the heart of all we do*

# Kirklees School Meals Service

Seasonal menus 2024/25



## Autumn / Winter Menus: September - March

Week 1

<b>MONDAY</b>	<b>Oven Baked Sausage</b> <i>served with Creamy Mashed Potatoes, Broccoli and Carrots</i>	<b>Quorn Sausage</b> <i>served with Creamy Mashed Potatoes, Broccoli and Carrots</i>	<b>Pasta Bake</b> <i>served with Homemade Tomato &amp; Basil Sauce with Homemade Garlic Bread</i>	<b>Sponge of the Day</b> <i>served with Creamy Custard</i> <b>Homemade Flapjack</b> <b>Fresh Fruit Platter</b>
<b>TUESDAY</b>	<b>Quorn Dippers</b> <i>served with Herb Potatoes and Peas &amp; Sweetcorn</i>	<b>Mixed Bean Casserole</b> <i>served with Wholegrain Rice</i>	<b>Jacket Potato with Cheese &amp; Coleslaw</b> <i>served with Seasonal Salad</i>	<b>Sticky Toffee Pudding</b> <i>served with a Vanilla Sauce</i> <b>Fruit in Jelly</b> <b>Fresh Fruit Salad</b>
<b>WEDNESDAY</b>	<b>Roast of the Day</b> <i>served with Oven Roast and Creamed Potatoes and Seasonal Vegetables</i>	<b>Cheese &amp; Onion Pinwheels</b> <i>served with Oven Roast and Creamed Potatoes and Seasonal Vegetables</i>	<b>Cheese &amp; Garlic Panini</b> <i>served with Seasonal Salad</i>	<b>Chunky Fruit Muffin</b> <b>Reduced Sugar Desserts</b> <b>Fruit Yoghurts</b>
<b>THURSDAY</b>	<b>Chicken &amp; Vegetable Casserole</b> <i>served with Yorkshire Pudding, and Seasonal Vegetables</i>	<b>Homemade Vegetable Lasagne</b> <i>served with Homemade Wedges and Seasonal Salad</i>	<b>Jacket Potato with Baked Beans &amp; Cheese</b> <i>served with Seasonal Salad</i>	<b>Chocolate Fudge Pudding</b> <i>served with Creamy Custard</i> <b>Shortbread and Fruit Juice</b> <b>Fresh Fruit Salad</b>
<b>FRIDAY</b>	<b>Oven Baked Fish Fingers</b> <i>served with Chips and Garden Peas</i>	<b>Macaroni Cheese</b> <i>served with Homemade Tomato Bread</i>	<b>Cheese &amp; Tomato Panini</b> <i>served with Chips and Side Salad</i>	<b>Selection of Home Baking</b> <b>Creamy Rice Pudding</b> <b>Fresh Fruit Platter</b>

Available daily: fresh bread, freshly prepared salad bar and drinking water

Week 2

<b>MONDAY</b>	<b>Cottage Pie topped with Creamy Mashed Potatoes</b> <i>served with Carrots and Garden Peas</i>	<b>Homemade Loaded Vegetable Pizza</b> <i>served with Jacket Wedges and Homemade Coleslaw</i>	<b>Jacket Potato with Baked Beans &amp; Cheese</b> <i>served with Seasonal Salad</i>	<b>Homemade Steamed Sponge</b> <i>served with Creamy Custard</i> <b>Assorted Homemade Biscuits</b> <b>Fresh Fruit</b>
<b>TUESDAY</b>	<b>Pasta</b> <i>served with Homemade Tomato Sauce and Garlic Bread</i>	<b>Cauliflower, Sweet Potato and Chickpea Curry</b> <i>served with Wholegrain Rice</i>	<b>Cheese &amp; Garlic Panini</b> <i>served with Seasonal Salad</i>	<b>Apple Shortcake</b> <i>served with Creamy Custard</i> <b>Fruit in Jelly</b> <b>Chunky Fruit Platter</b>
<b>WEDNESDAY</b>	<b>Roast of the Day</b> <i>served with Oven Roast and Creamed Potatoes and Seasonal Vegetables</i>	<b>Roast Vegetable Tart</b> <i>served with Oven Roast and Creamed Potatoes and Seasonal Vegetables</i>	<b>Jacket Potato with Cheese &amp; Tuna Mayonnaise</b> <i>served with Seasonal Salad</i>	<b>Fruit Crumble</b> <i>served with Creamy Custard</i> <b>Reduced Sugar Desserts</b> <b>Chunky Fruit Pots</b>
<b>THURSDAY</b>	<b>Creamy Chicken &amp; Vegetable Pie</b> <i>served with Herb Potatoes, Carrots and Broccoli</i>	<b>Salmon Fish Bites</b> <i>served with Herb Potatoes, Carrots and Broccoli</i>	<b>Quorn Rogan Josh</b> <i>served with Wholegrain Rice</i>	<b>Orange Victoria Sponge</b> <i>served with Chocolate Sauce</i> <b>Homemade Iced Finger</b> <b>Fresh Fruit</b>
<b>FRIDAY</b>	<b>Harry Ramsden's Battered Fish</b> <i>served with Chunky Chips and Garden Peas</i>	<b>Five Bean &amp; Vegetable Chilli</b> <i>served with Jacket Potato</i>	<b>Cheese &amp; Tomato Panini</b> <i>served with Chunky Chips and Seasonal Salad</i>	<b>Lemon Drizzle Cake</b> <b>Selection of Home Baking</b> <b>Mixed Fruit Yoghurt</b>

## Spring / Summer Menus: April - July

Week  
1

<b>MONDAY</b>	<b>Quorn Dippers</b> <i>served with</i> Herb Potatoes and Peas & Sweetcorn	<b>Cauliflower, Sweet Potato &amp; Chickpea Curry</b> <i>served with</i> Wholegrain Rice	<b>Jacket Potato with Baked Beans &amp; Cheese</b> <i>served with</i> Seasonal Salad	<b>Jam Shortcake</b> <i>served with</i> Creamy Custard <b>Homemade Flapjack</b> <b>Fresh Fruit Salad</b>
<b>TUESDAY</b>	<b>Mexican Chicken Fajitas</b> <i>served with</i> Carnival Rice and Side Salad	<b>Homemade Margherita Pizza</b> <i>served with</i> Seasoned Wedges and Seasonal Salad	<b>Pasta</b> <i>served with</i> a Homemade Tomato & Basil Sauce with Homemade Garlic Bread	<b>Fruit in Jelly</b> <b>Assorted Homemade Muffins</b> <b>Fresh Fruit Platter</b>
<b>WEDNESDAY</b>	<b>Roast of the Day</b> <i>served with</i> Oven Roast and Creamed Potatoes and Seasonal Vegetables	<b>Quorn Sausage</b> <i>served with</i> Oven Roast and Creamed Potatoes and Seasonal Vegetables	<b>Cheese &amp; Tomato Panini</b> <i>served with</i> Side Salad	<b>Fruit Crumble</b> <i>served with</i> Creamy Custard <b>Reduced Sugar Desserts</b> <b>Mixed Fruit Yoghurts</b>
<b>THURSDAY</b>	<b>Homemade Sausage Roll</b> <i>served with</i> Seasoned Wedges and Salad or Coleslaw	<b>Cheese &amp; Onion Roll</b> <i>served with</i> Seasoned Wedges and Baked Beans	<b>Jacket Potato with Tuna Mayonnaise &amp; Coleslaw</b> <i>served with</i> Seasonal Salad	<b>Homemade Carrot Cake</b> <b>Assorted Ice Cream</b> <b>Fresh Fruit</b>
<b>FRIDAY</b>	<b>Oven Baked Fish Fingers</b> <i>served with</i> Chips and Garden Peas	<b>BBQ Vegetable &amp; Bean Wrap</b> <i>served with</i> Chips and Seasonal Salad	<b>Tandoori Chicken Flatbread</b> <i>served with</i> Chips and Raita Sauce	<b>Chocolate Slab Cake</b> <b>Assorted Home Baking</b> <b>Fresh Fruit Salad</b>

Available daily: fresh bread, freshly prepared salad bar and drinking water

Week  
2

<b>MONDAY</b>	<b>Vegetable Ravioli</b> <i>served with</i> a Homemade Tomato & Basil Sauce with Garlic Bread	<b>Vegetable &amp; Chickpea Tikka Curry</b> <i>served with</i> Wholegrain Rice and Naan Bread	<b>Cheese &amp; Tomato Panini</b> <i>served with</i> Seasonal Salad	<b>Fruit Pie</b> <i>served with</i> Creamy Custard <b>Assorted Homemade Biscuits</b> <b>Fresh Fruit Platter</b>
<b>TUESDAY</b>	<b>Beef Burger in a Bun with Lettuce &amp; Tomato</b> <i>served with</i> Potato Wedges and Coleslaw	<b>Homemade Falafel Burger in a Bun with Lettuce &amp; Tomato</b> <i>served with</i> Potato Wedges and Coleslaw	<b>Jacket Potato with Baked Beans &amp; Cheese</b> <i>served with</i> Seasonal Salad	<b>Homemade Ginger Cake with Fudge Topping</b> <b>Jelly &amp; Ice Cream</b> <b>Fresh Fruit Salad</b>
<b>WEDNESDAY</b>	<b>Roast of the Day</b> <i>served with</i> Oven Roast and Creamed Potatoes and Seasonal Vegetables	<b>Seasoned Roast Quorn</b> <i>served with</i> Oven Roast and Creamed Potatoes and Seasonal Vegetables	<b>Salmon Fishcake</b> <i>served with</i> Roast Potatoes and Seasonal Vegetables	<b>Chunky Fruit Muffin</b> <b>Reduced Sugar Desserts</b> <b>Fruit Yoghurts</b>
<b>THURSDAY</b>	<b>Traditional Butter Chicken Curry</b> <i>served with</i> Wholegrain Rice and Naan Bread	<b>Macaroni Cheese</b> <i>served with</i> Homemade Garlic Bread and Salad	<b>Jacket Potato with Tuna Mayonnaise &amp; Cheese</b> <i>served with</i> Seasonal Salad	<b>Chocolate Victoria Sponge</b> <i>served with</i> Creamy Custard <b>Assorted Mousse</b> <b>Fresh Fruit Platter</b>
<b>FRIDAY</b>	<b>Harry Ramsden's Battered Fish</b> <i>served with</i> Chunky Chips and Garden Peas	<b>Homemade Dhal</b> <i>served with</i> Wholegrain Rice and Naan Bread	<b>Cheese Sandwich</b> <i>served with</i> Chunky Chips and Crudites	<b>Chocolate Cornflake Bun</b> <b>Selection of Home Baking</b> <b>Fresh Fruit Salad</b>

**We hold the Food for life served here accreditation:**

- At least **75%** of dishes on the menu are **freshly prepared**
- We use **local and seasonal** produce
- All eggs are **free range**
- Meat is '**farm assured**' as a minimum
- All fish comes from **sustainable** stocks
- No undesirable additives or artificial trans fats are used.



All our menus are planned in-line with the Government's **Food Based Standards.**

We serve a tasty 2 course meal, freshly prepared on site.

We offer healthy choices like our Sugar Smart initiative: serving reduced sugar desserts.

To find out more about school meals and view your child's school menu on line go to:  
[www.kirklees.gov.uk/schoolmeals](http://www.kirklees.gov.uk/schoolmeals)

We cater for special diets. Please speak to your school for more details.

## SEASONAL THEME DAYS

Please check with your school if they are taking part

October 2024 - Census, Munch's travels

November 2024 - National Roast Dinner Day

December 2024 - Christmas Lunch

January 2025 - Census

April 2025 - Eid

May 2025 - Census, Munch's travels

July 2025 - Summer Seaside theme

