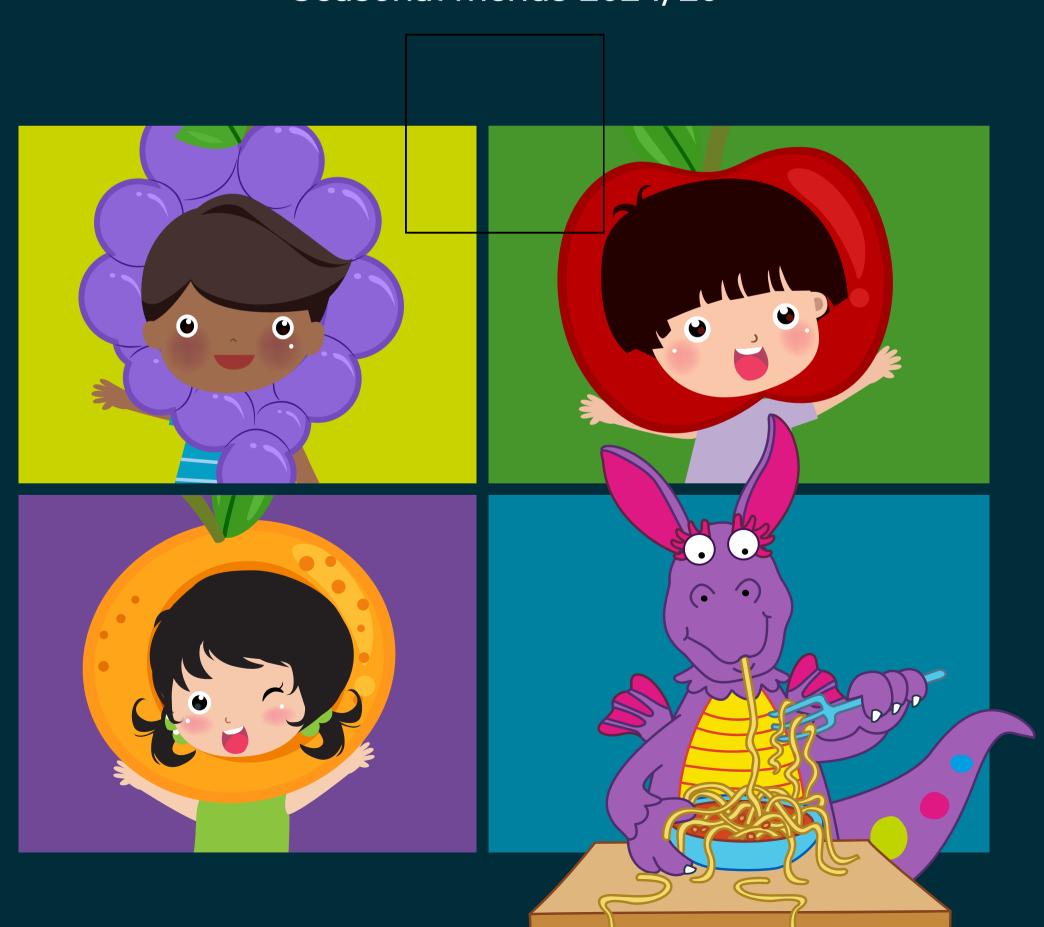


Your children at the heart of all we do

Kirklees School Meals Service

Seasonal menus 2024/25



Autumn / Winter Menus: September - March

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

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

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

Spring / Summer Menus: April - July

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

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

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

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.

To find out more about school meals and view your child's school menu on line go to:

www.kirklees.gov.uk/schoolmeals

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

£2.75

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

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

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







