

Your children at the heart of all we do

# Kirklees School Meals Service

## Seasonal menus 2024/25



#### Autumn / Winter Menus: September - March

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

veek				
2 MONDAY	<b>Cottage Pie topped with</b> <b>Creamy Mashed Potatoes</b> <i>served with</i> Carrots and Garden Peas	<b>Homemade Loaded</b> <b>Vegetable Pizza</b> <i>served with</i> 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	<b>Pasta</b> <i>served with</i> Homemade Tomato Sauce and Garlic Bread	Cauliflower, Sweet Potato and Chickpea Curry served with Wholegrain Rice	<b>Cheese &amp; Garlic Panini</b> served with Seasonal Salad	Apple Shortcake served with Creamy Custard Fruit in Jelly Chunky Fruit Platter
WEDNESDAY	<b>Roast of the Day</b> served with Oven Roast and Creamed Potatoes and Seasonal Vegetables	<b>Roast Vegetable Tart</b> <i>served with</i> 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	<b>Creamy Chicken</b> <b>&amp; Vegetable Pie</b> <i>served with</i> Herb Potatoes, Carrots and Broccoli	<b>Salmon Fish Bites</b> served with Herb Potatoes, Carrots and Broccoli	<b>Quorn Rogan Josh</b> <i>served with</i> 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	<b>Cheese &amp; Tomato Panini</b> <i>served with</i> 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	<b>Quorn Dippers</b> served with Herb Potatoes and Peas & Sweetcorn	Cauliflower, Sweet Potato & Chickpea Curry served with Wholegrain Rice	<b>Jacket Potato with</b> <b>Baked Beans &amp; Cheese</b> <i>served with</i> Seasonal Salad	Jam Shortcake served with Creamy Custard Homemade Flapjack Fresh Fruit Salad
	TUESDAY	<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	Fruit in Jelly Assorted Homemade Muffins Fresh Fruit Platter
	WEDNESDAY	<b>Roast of the Day</b> served with 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> served with Side Salad	Fruit Crumble served with Creamy Custard Reduced Sugar Desserts Mixed Fruit Yoghurts
	THURSDAY	<b>Homemade Sausage Roll</b> <i>served with</i> Seasoned Wedges and Salad or Coleslaw	<b>Cheese &amp; Onion Roll</b> 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	<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	Chocolate Slab Cake Assorted Home Baking Fresh Fruit Salad

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

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	2 MONDAY	<b>Vegetable Ravolini</b> served with a Homemade Tomato & Basil Sauce with Garlic Bread	<b>Vegetable &amp;</b> <b>Chickpea Tikka Curry</b> <i>served with</i> Wholegrain Rice and Naan Bread	<b>Cheese &amp; Tomato Panini</b> served with Seasonal Salad	Fruit Pie served with Creamy Custard Assorted Homemade Biscuits Fresh Fruit Platter
	TUESDAY	<b>Beef Burger in a Bun with Lettuce &amp; Tomato</b> <i>served with</i> 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	<b>Roast of the Day</b> served with 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> served with Roast Potatoes and Seasonal Vegetables	Chunky Fruit Muffin Reduced Sugar Desserts Fruit Yoghurts
	THURSDAY	<b>Traditional Butter</b> <b>Chicken Curry</b> <i>served with</i> Wholegrain Rice and Naan Bread	<b>Macaroni Cheese</b> 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	<b>Homemade Dhal</b> <i>served with</i> Wholegrain Rice and Naan Bread	<b>Cheese Sandwich</b> 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.



### 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

