

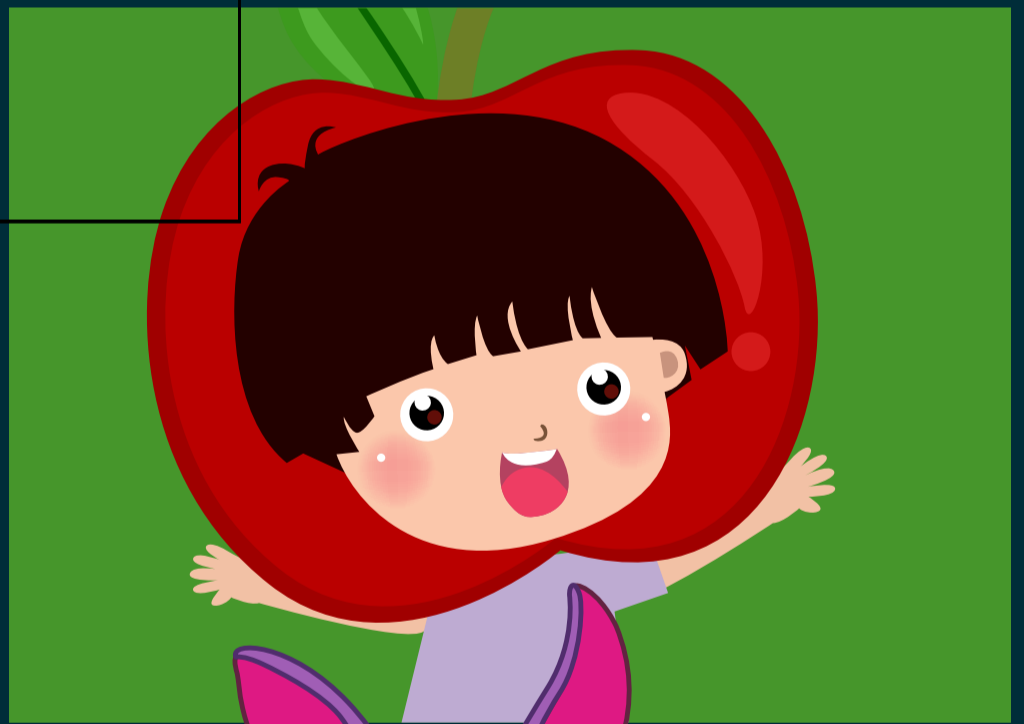


Kirklees
CATERING SERVICES

Your children at the heart of all we do

Kirklees School Meals Service

Seasonal menus 2024/25



Autumn / Winter Menus: September - March

Week
1

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

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

Week
2

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

Spring / Summer Menus: April - July

Week
1

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

Week
2

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

We serve a tasty 2 course meal, freshly prepared on site for:
£2.75

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

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

