

Your children at the heart of all we do

# Kirklees School Meals Service Seasonal menus 2024/25



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

MONDAY	<b>Oven Baked Sausage</b> or <b>Quorn Sausage</b> served with Creamy Mashed Potatoes, Broccoli and Carrots	<b>Pasta Bake</b> <i>served with</i> Homemade Tomato and 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 and Sweetcorn	<b>Mixed Bean Casserole</b> served with Wholegrain Rice	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> <i>served with</i> Oven Roast and Creamed Potatoes and Seasonal Vegetables	Chunky Fruit Muffin Reduced Sugar Desserts Fruit Yoghurt
THURSDAY	<b>Chicken &amp; Vegetable Casserole</b> <i>served with</i> Yorkshire Pudding, and Seasonal Vegetables	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	<b>Oven Baked Fish Fingers</b> <i>served with</i> Chips and Garden Peas	<b>Cheese &amp; Tomato Panini</b> 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

MONDAY	<b>Cottage Pie topped with</b> <b>Creamy Mashed Potatoes</b> <i>served with</i> Carrots and Garden Peas	Homemade Loaded Vegetable Pizza served with Jacket Wedges and Homemade Coleslaw	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	Apple Shortcake served with Creamy Custard Fruit in Jelly Mixed Fruit Platter
WEDNESDAY	<b>Roast of the Day</b> served with Oven Roast and Creamed Potatoes and Seasonal Vegetables	<b>Roast Vegetable Tart</b> served with Oven Roast and Creamed Potatoes and Seasonal Vegetables	Fruit Crumble served with Creamy Custard Reduced Sugar Desserts Chunky Fruit Pots
THURSDAY	<b>Creamy Chicken &amp; Vegetable Pie</b> or <b>Salmon Fish Bites</b> served with Herb Potatoes, Carrots and Broccoli	<b>Quorn Rogan Josh</b> served with Wholegrain Rice	Orange Victoria Sponge served with Chocolate Sauce Homemade Iced Finger Fresh Fruit
FRIDAY	<b>Harry Ramsden's Battered Fish</b> <i>served with</i> Chunky Chips and Garden Peas	Five Bean & Vegetable Chilli served with Jacket Potato	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	Jacket Potato with Baked Beans & Cheese served with 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	Fruit in Jelly Assorted Homemade Muffins Fresh Fruit Platter
WEDNESDAY	<b>Roast of the Day</b> <i>served with</i> Oven Roast and Creamed Potatoes and Seasonal Vegetables	<b>Quorn Sausage</b> served with Oven Roast and Creamed Potatoes and Seasonal Vegetables	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	Homemade Carrot Cake Assorted Ice Cream Fresh Fruit
FRIDAY	<b>Oven Baked Fish Fingers</b> <i>served with</i> Chips and Garden Peas	BBQ Vegetable & Bean Wrap or Tandoori Chicken Flatbread served with Chips and Seasonal Salad	Chocolate Slab Cake Assorted Home Baking Fresh Fruit Salad

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

MONDAY	<b>Vegetable Raviolini</b>	Vegetable &	Homemade Fruit Pie
	served with a Homemade	Chickpea Tikka Curry	served with Creamy Custard
	Tomato and Basil Sauce	served with Wholegrain	Assorted Homemade Biscuit
	with Garlic Bread	Rice and Naan Bread	Fresh Fruit Platter
TUESDAY	<b>Beef Burger in a Bun</b>	Homemade Falafel Burger in	Homemade Ginger Cake
	with Lettuce & Tomato	a Bun with Lettuce & Tomato	with Fudge Topping
	<i>served with</i>	served with	Jelly & Ice Cream
	Potato Wedges and Coleslaw	Potato Wedges and Coleslaw	Fresh Fruit Salad
WEDNESDAY	Roast of the Day or Seasoned Roast Quorn served with 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	Homemade Carrot Cake Assorted Ice Cream Fresh Fruit
FRIDAY	<b>Harry Ramsden's Battered Fish</b>	<b>Cheese Sandwich</b>	Chocolate Cornflake Bun
	<i>served with</i> Chunky Chips	served with Chunky Chips	Selection of Home Baking
	and Garden Peas	and Crudites	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

