



MANOR GREEN SCHOOL

AUTUMN & WINTER MENU 2025 - 2026



	Week One	Week Two	Week Three
Monday	Toad in the Hole Sweet & Sour Quorn with Noodle Veg of the Day True Sponge with Custard	Beef Bolognese Bean & Vegetable Hot Pot Veg of the Day Jam Sponge and Custard	Chicken Enchiladas with Jacket Wedges Shepherdess Pie Veg of the Day Eve Pudding with Custard
Tuesday	Chilli Con Carne with Rice Vegetable Wrap Veg of the day Fruity Flapjack with Custard	Sausage & Mash Cauliflower & Broccoli Cheese Veg of the Day Flapjack with Custard	Beef Lasagne Vegetarian Sausages & Steamed Potatoes Veg of the day Apple flapjack with Custard
Wednesday	Roast of the Day with Roast Potatoes And Gravy Mixed Bean Casserole Veg of the Day Rice Pudding with Jam	Roast of the Day with Roast Potatoes and Gravy Vegetable Pasta Baked Veg of the Day Bread & Butter Pudding with Custard	Roast of the day with Roast Potatoes and Gravy Vegetarian Burrito Veg of the Day Lemon Drizzle with Custard with Custard
Thursday	Chicken Curry with Rice Lentil & Sweet Potatoes Curry with Rice Veg of the day Peach Crumble with Custard	Chicken Curry with Rice Quorn & Vegetable Curry with Rice Veg of the day Pineapple Upside Down with Custard	Chicken Curry with Rice Chickpea & Potatoes Curry with Rice Veg of the Day Fruit Crumble with Custard
Friday	Fish Fingers with Chips Margherita Pizza Veg of the Day Carrot Cake with Custard	Fish Fingers with Chips Creamy & Vegetable Pie Veg of the Day Chocolate Short Bread with Custard	Fish Fingers with Chips Vegetable Sausage Toad in the Hole Veg of the Day Apple Pie with Custard

Freshly made sandwiches, Tomato pasta, Fresh fruit, Cheese and crackers & salad available daily

