



Autumn Term Menu

Putteridge Primary Pantry



Week 1 Menu Wed 3 rd Sept, 22 nd Sept, 13 th Oct, 10 th Nov, 1 st Dec	Monday	Tuesday	Wednesday	Thursday	Friday
Red Menu	Chicken goujons (gluten)	Chicken pasta bake with garlic bread (dairy/gluten)	Beef bolognaise	Pork sausage in a roll (gluten/sulphur dioxide)	Fish fingers (gluten/fish)
Green Menu	Veggie goujons	Tomato and basil pasta bake with garlic bread (dairy/gluten)	Vegan bolognaise (soya)	Meat free hotdog in a roll (gluten)	Home-made cheese pizza (gluten/eggs/dairy/ soya)
Yellow Menu	Jacket potato with baked beans	Tuna mayo wrap with a salad pot (fish/gluten)	Jacket potato with cheese (dairy)	Jacket potato with cheese (dairy)	Jacket potato with baked beans
Starchy food Also provided - bread choice each day of the week (soya/milk/gluten)	Baked potato wedges		Pasta (gluten)	Hash brown (gluten/dairy/sulphur dioxide)	Chips or Pasta (gluten)
Vegetables Daily Salad bowl	Sweetcorn Baked beans	Mixed vegetables Corn on the cob	Peas Carrots	Peas Baked beans	Sweetcorn Baked beans
Dessert	Chocolate ice-cream pot (dairy) Organic yoghurt (dairy) Fresh fruit	Chocolate sponge with chocolate sauce (gluten/dairy/eggs) Organic yoghurt (dairy) Fresh fruit	Waffle with chocolate sauce (gluten/dairy/eggs/ soya) Organic yoghurt (dairy) Fresh fruit	Pancake with fruit (gluten/dairy/eggs) Organic yoghurt (dairy) Fresh fruit	KS1 – Rocket lolly KS2 – Double lolly Organic yoghurt (dairy) Fresh fruit

Our meals are prepared daily by our dedicated kitchen team. All meat is farm assured and meets welfare standards. We use locally sourced foods products and suppliers where possible, (subject to availability). We use free range eggs on a daily basis. Putteridge Primary Pantry is a 'not for profit' School Company run by the school.



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Week 2 Menu 8 th Sept, 29 th Sept, 20 th Oct, 17 th Nov, 8 th Dec	Monday	Tuesday	Wednesday	Thursday	Friday
Red Menu	Battered chicken burger in a bun (gluten/celery)	Sweet & sour chicken	Chicken pie with gravy (dairy/gluten/eggs)	Pork sausage roll (gluten/dairy/soya/sulphur dioxide)	Fish fingers (gluten/fish)
Green Menu	Plant based chicken style burger in a bun (gluten/soya)	Sweet & sour Quorn (eggs/gluten)	Vegan sausage roll (gluten)	Veggie nuggets (gluten)	Home-made cheese pizza (gluten/eggs/dairy/soya)
Yellow Menu	Jacket potato with baked beans	Jacket potato with cheese (dairy)	Tuna mayo pasta pot (fish/gluten)	Cheese wrap (dairy/gluten)	Jacket potato with baked beans
Starchy food Also provided - bread choice each day of the week (soya/milk/gluten)	Baked potato wedges	Noodles (gluten/eggs)	Roast potatoes	Hash brown (gluten/dairy/sulphur dioxide)	Chips or Pasta (gluten)
Vegetables Daily Salad bowl	Corn on the cob Baked beans	Peas Carrots	Broccoli Cauliflower	Baked beans Peas	Sweetcorn Baked beans
Dessert	Frozen yoghurt pot (dairy) Organic yoghurt (dairy) Fresh fruit	Chocolate chip cookie (dairy/gluten/eggs/soya) Organic yoghurt (dairy) Fresh fruit	Fruit muffin (gluten/dairy/eggs) Organic yoghurt (dairy) Fresh fruit	Sponge with custard (gluten/dairy/eggs) Organic yoghurt (dairy) Fresh fruit	KS1 – Rocket lolly KS2 – Double lolly Organic yoghurt (dairy) Fresh fruit

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Week 3 Menu 15 th Sept, 6 th Oct, 3 rd Nov, 24 th Nov, 15 th Dec	Monday	Tuesday	Wednesday	Thursday	Friday
Red Menu	Fish cakes (gluten/fish)	Beef burger in a roll (gluten)	Roast chicken with gravy and a Yorkshire pudding (gluten/dairy/eggs)	Beef Chilli	Fish fingers (gluten/fish)
Green Menu	Veggie fingers (eggs/dairy/gluten)	Meat free burger in a roll (gluten)	Roast Quorn with gravy and a Yorkshire pudding (gluten/dairy/eggs)	Vegan Chilli (soya)	Home-made cheese pizza (gluten/eggs/dairy/soya)
Yellow Menu	Jacket potato with baked beans	Jacket potato with tuna mayo (fish)	Jacket potato with tuna mayo (fish)	Cheese wrap (dairy/gluten)	Jacket potato with baked beans
Starchy food Also provided - bread choice each day of the week (soya/milk/gluten)	Baked potato wedges	Potato croquettes (gluten/dairy/sulphur dioxide)	Roast potatoes	Savoury rice	Chips or Pasta (gluten)
Vegetables Daily Salad bowl	Sweetcorn Baked beans	Peas Mixed vegetables	Cauliflower Broccoli	Corn on the cob Peas	Sweetcorn Baked beans
Dessert	Frozen yoghurt pot (dairy) Organic yoghurt (dairy) Fresh fruit	Chocolate brownie (eggs/gluten) Organic yoghurt (dairy) Fresh fruit	Fruit flapjack (gluten/dairy) Organic yoghurt (dairy) Fresh fruit	Iced carrot cake (gluten/eggs) Organic yoghurt (dairy) Fresh fruit	KS1 – Rocket lolly KS2 – Double lolly Organic yoghurt (dairy) Fresh fruit

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