



Autumn Term Menu

Putteridge Primary Pantry



Week 1 Menu From Wed 4th Sept. w/c 23 rd Sept, 14 th Oct, 11 th Nov, 2 nd Dec	Monday	Tuesday	Wednesday	Thursday	Friday
Red Menu	Omega 3 fish fingers (fish/ gluten)	Minced beef in a wrap (Enchilada) (gluten/dairy)	Pork sausage rolls (gluten/soya/dairy/ sulphur dioxide)	Roast chicken with gravy & Yorkshire pudding (dairy/eggs/gluten)	KS1 Fish Dippers KS2 Fish Squares (gluten/fish)
Green Menu	Vegan fingers (gluten)	Minced Quorn in a wrap (Vegetarian Enchilada) (gluten/dairy/eggs)	Vegan sausage rolls (gluten)	Roast Quorn with gravy & Yorkshire pudding (dairy/eggs/gluten)	Home-made cheese pizza (gluten/eggs/dairy/ soya)
Yellow Menu	Jacket potato with cheese (dairy)	Wrap with tuna mayo (gluten/fish)	Jacket potato with baked beans	Cheese wrap (gluten/dairy)	Jacket potato with cheese & beans (dairy)
Starchy food Also provided - bread choice each day of the week (soya/milk/gluten)	Baked potato wedges	Savoury rice	Herby diced potatoes (celery/dairy/sulphur dioxide)	Roast potatoes	Chips or Pasta (gluten)
Vegetables Daily Salad bowl	Sweetcorn Baked beans	Broccoli Cauliflower	Mixed vegetables Corn on the cob	Roast Parsnips Cabbage	Sweetcorn Baked beans
Dessert	Frozen fruit smoothie Organic yoghurt (dairy) Fresh fruit	White chocolate chip cookies (gluten/milk/eggs/ soya) Organic yoghurt (dairy) Fresh fruit	Apple crumble with custard (dairy/gluten) Organic yoghurt (dairy) Fresh fruit	Iced sponge (gluten/dairy/eggs) Organic yoghurt (dairy) Fresh fruit	KS1 – Rocket lollies KS2 – Double lollies 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 w/c 9 th Sept, 30 th Sept, 21 st Oct, 18 th Nov, 9 th Dec	Monday	Tuesday	Wednesday	Thursday	Friday
Red Menu	Pork sausage(s) with gravy and Yorkshire pudding (gluten/sulphur dioxide/dairy/eggs)	Sweet & sour chicken (gluten/soya)	Battered chicken fillets (gluten/celery/dairy/mustard/soya)	Roast beef with gravy and Yorkshire pudding (gluten/dairy/eggs)	KS1 Fish Dippers KS2 Fish Squares (gluten/ fish)
Green Menu	Quorn sausage(s) with gravy and Yorkshire pudding (gluten/dairy/eggs)	Sweet & sour Quorn (gluten/soya)	Breaded Quorn steaks (eggs/dairy/gluten/soya)	Quorn roast with gravy and Yorkshire pudding (gluten/dairy/eggs)	Homemade cheese & tomato pizza (gluten/dairy/eggs/soya)
Yellow Menu	Pasta with tuna (gluten/fish)	Cheese wrap (gluten/dairy)	Jacket potato with baked beans	Tuna mayo wrap (gluten/fish)	Jacket potato with cheese & beans (dairy)
Starchy food Also provided - bread choice each day of the week (soya/milk/gluten)	Mashed potato (dairy)	Noodles (gluten/eggs)	Savoury rice	New potatoes	Chips Pasta (gluten)
Vegetables Daily Salad bowl	Baked beans Sweetcorn	Peas Carrots	Green beans Mixed vegetables	Broccoli Cauliflower	Sweetcorn Baked beans
Dessert	Frozen yoghurt pots (dairy) Organic yoghurt (dairy) Fresh fruit	American pancakes with fruit (gluten/dairy/eggs) Organic yoghurt (dairy) Fresh fruit	Fruit cheesecake (dairy/gluten) Organic yoghurt (dairy) Fresh fruit	Chocolate sponge with a chocolate sauce (gluten/dairy/eggs) Organic yoghurt (dairy) Fresh fruit	KS1 – Rocket lollies KS2 – Double lollies Organic yoghurt (milk) Fresh fruit

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Week 3 Menu w/c 16 th Sept, 7 th Oct, 4 th Nov, 25 th Nov, 16 th Dec	Monday	Tuesday	Wednesday	Thursday	Friday
Red Menu	Battered chicken burger in a bun (gluten/soya/dairy/mustard/celery)	Minced beef tacos (gluten)	Chicken pie with gravy (gluten/dairy/eggs)	Beef lasagne (gluten/soya/eggs/mustard/dairy)	KS1 Fish Dippers KS2 Fish Squares (gluten/ fish)
Green Menu	Plant based chicken style burger in a bun (gluten/soya/mustard)	Quorn mince tacos (gluten/eggs)	Vegan sausage roll (gluten)	Cheese and tomato pasta bake (gluten/dairy)	Homemade cheese & tomato pizza (gluten/dairy/ eggs/soya)
Yellow Menu	Jacket potato with baked beans	Plant based chicken in mayo wrap (gluten/soya/mustard)	Jacket potato with cheese (dairy)	Tuna mayo wrap (fish/gluten)	Jacket potato with cheese & beans (dairy)
Starchy food Also provided - bread choice each day of the week (soya/milk/gluten)	Baked potato wedges	Savoury rice	Roast potatoes	Garlic bread (gluten/dairy/ sesame)	Chips Pasta (gluten)
Vegetables Daily Salad bowl	Corn on the cob Baked beans	Peas Mixed vegetables	Cauliflower Broccoli	Peas Carrots	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 lollies KS2 – Double lollies Organic yoghurt (dairy) Fresh fruit

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