

Menu Autumn/Winter 2025

Week One

W/C: 1/9, 6/10, 10/11, 15/12

Meat Free Monday

V Margarita Pizza with Sweetcorn V Baked Potato with Grated Cheese & Beans
All accompanied by carrot sticks and cucumber
Mixed Fresh Melon Chunks

Tuesday

GF, Minced Beef & Vegetable Cottage Pie
Vg Vegetable & Lentil Cottage Pie Peas
GF, V Baked Potato with cheese
All accompanied by a fresh, seasonal salad
Fresh Fruit Selection or V Yoghurt

Wednesday

GF Gammon Steak with Pineapple & GF Gravy
Vg Winter Vegetable Gratin
V Mash Potato & Seasonal Vegetables
GF, V Baked Potato with Grated Cheese
All accompanied by a fresh, seasonal salad
GF, Vg Fruit Jelly or Fresh Fruit

Thursday

Vg Pesto Pasta & Sliced Carrots
V Cheese Pastry Slice with Baked Beans
GF, Vg Baked Potato with Baked Beans
All accompanied by a tomato salad
V Blackberry & Apple Crumble with Cream
Or
Fresh Fruit

Friday

* Breaded Fishcake, Vg GF Oven Chips & Peas
Vg Vegetable Samosa, Vg GF Oven Chips & Peas
GF, V Baked Potato with Tuna Mayonnaise
All accompanied with sliced cucumber salad
V Chocolate Chip Muffin
or
Fresh Fruit

Week Two

W/C: 8/9, 13/10, 17/11,

Meat Free Monday

Vg Roasted Tomato Pasta with Peas
GF, V Baked Potato with Grated Cheese & Beans
GF, Vg Butternut Risotto with Peas
All accompanied by carrot sticks and cucumber
Fresh Fruit Selection or V Yoghurt

Tuesday

GF Mild Chicken Curry,
Vg, GF Spinach, Potato & Chickpea Curry,
Rice & Carrots
GF, V Baked Potato with Grated Cheese
All accompanied by a fresh, seasonal salad
V Pancakes with Chocolate Sauce
or
Fresh Fruit

Wednesday

GF Roast Chicken, Vg GF Roast Potatoes, & Vg GF Gravy
Vg Vegan Sausage Roll, Vg GF Roast Potatoes,
Seasonal Vegetables
GF, V Baked Potato with Grated Cheese
All accompanied by a fresh, seasonal salad
Fresh Fruit Selection or V Yoghurt

Thursday

Vg Plant Based 'Cornish' Pasty with Beans
V Pasta & Broccoli Cheese
GF, V Baked Potato with Grated Cheese
All accompanied by a lettuce & tomato salad
V Strawberry Swirl Mousse or Fresh Fruit

Friday

* Breaded White Fish Fillet Vg GF Oven Chips, & Peas
Vg Vegetable Samosa Vg GF Oven Chips & Peas
GF, V Baked Potato with Grated Cheese
All accompanied with sliced cucumber salad
V Oreo Cookie Bar
or
Fresh Fruit

Week Three

W/C: 15/9, 20/10, 24/11,

Meat Free Monday

Vg Basil Pesto Pasta with Peas
GF, V Baked Potato with Grated Cheese & Beans
All accompanied by carrot sticks and cucumber
Fresh, Chopped Watermelon

Tuesday

* Pork Sausage, V Mash Potato & Mixed Vegetables
Vg Vegan Sausage, V Mash Potato & Mixed Vegetables
GF, V Baked Potato with Grated Cheese
All accompanied by a fresh, seasonal salad
V Chocolate, Chip Sponge & Chocolate Custard
or
Fresh Fruit

Wednesday

GF Roast Chicken, Vg GF Roast Potatoes, & Vg GF Gravy
V Macaroni Cheese
Seasonal Vegetables
GF, V Baked Potato with Grated Cheese
All accompanied by a fresh, seasonal salad
Fresh Fruit Selection or V Yoghurt

Thursday

Lamb & Vegetable Pasty with Green Vegetables
Vg Vegetable & Bean Fajita with Wraps
GF, V Baked Potato with Grated Cheese
All accompanied by a fresh, seasonal salad
V Vanilla Ice Cream or Fresh Fruit

Friday

* Breaded Fishcake, Vg GF Oven Chips & Baked Beans
Vg Vegetable Samosa, Vg GF Oven Chips & Baked Beans
GF, V Baked Potato with Grated Cheese & Baked Beans
All accompanied with sliced cucumber salad
V Mini Iced Chocolate Donuts
or
Fresh Fruit

Menu Autumn/Winter 2025

Week Four

W/C: 22/9, (27/10-Half-term) 1/12

Meat Free Monday

V Baked Potato with Grated Cheese & Beans
Vg Lentil & Vegetable Dhal with Rice
All accompanied by carrot sticks and cucumber
Fresh Fruit Selection
or
V Yoghurt

Tuesday

Bacon & Tomato Pasta
Vg Tomato & Basil Pasta
Peas & Green Beans
GF, Vg Baked Potato Baked Beans
All accompanied by seasonal salad
V Treacle Sponge with Cream
or
Fresh Fruit

Wednesday

GF Roast Chicken, Vg GF Roast Potatoes, & Vg GF Gravy
V Macaroni Cheese
Mixed Vegetables
GF, V Baked Potato with Grated Cheese
All accompanied by seasonal salad
Fresh Fruit Selection
or
V Yoghurt

Thursday

*Beef Meat Balls in Tomato Sauce
GF, Vg Vegan Meatballs in Tomato Sauce
Rice, & Carrots
GF, V Baked Potato with Grated Cheese
V Chocolate Ice Cream
or
Fresh Fruit

Friday

* Breaded White Fish Fillet, Vg GF Oven Chips & Peas
Vg Breaded Vegetable Burger, Vg GF Oven Chips & Peas
GF, V Baked Potato with Cheese
All accompanied with cucumber slices
V Gingerbread Men
or
Fresh Fruit



Week Five

W/C: 29/9, 3/11, 8/12

Meat Free Monday

Vg Vegan Sausage Roll & Peas or Beans
GF, V Baked Potato with Grated Cheese & Beans
All accompanied by carrot sticks and cucumber
Fresh Fruit Selection or V Yoghurt

Tuesday

GF Mild Beef Chilli with Rice
GF, Vg Mild Vegetable & Lentil Chilli with Rice
Baby Carrots
GF, Vg Baked Potato & Vegetable Chilli
All accompanied with a fresh side salad
V Lemon Drizzle Cake
or
Fresh Fruit

Wednesday

GF Roast Chicken, Vg GF Roast Potatoes, & Vg GF Gravy
Mixed Vegetables
Vg Tomato & Roasted Vegetable Pasta
GF, V Baked Potato with Grated Cheese
All accompanied with a fresh side salad
Fresh Fruit Selection or V Yoghurt

Thursday

GF Beef Burger with *Bun & Baked Beans
Vg Vegetable Burger with *Bun & Baked Beans
GF, V Baked Potato with Grated Cheese
All accompanied with a fresh side salad
V GF Strawberry Ice cream
or
Fresh Fruit

Friday

* Breaded Fishcake, Vg GF Oven Chips & Peas
Vg Vegetable Samosa, Vg GF Oven Chips & Peas
GF, V Baked Potato with Grated Cheese
All accompanied with cucumber slices
V Jammie Dodger Biscuit
or
Fresh Fruit

As with all food retailers, our suppliers take every care to remove bones from relative products.

Fish and meat products may contain bones due to the way the products are manufactured.

Support & Serve

Fresh & Local

We are all so fortunate to live in a country with four distinct seasons and the variety of fruits and vegetables this provides. It makes for a delicious, varied, healthy diet.

All meals we provide are made fresh at St Joseph's kitchen daily. We support local businesses where possible, ensuring that we can always offer a wide range of fresh, varied and local produce.

We are extremely proud of the 5* food hygiene rating we have been issued by Buckinghamshire Council.

Our Greengrocer is based in our village of Chalfont St Peter, and our Butcher is in Marlow.

We cater for 15 schools each day, including the children at St Joseph's Catholic Primary. We are very fortunate to have a hardworking, loyal catering team that have a true passion to ensure that all children are offered a healthy, well balanced, enjoyable meal. The commitment from the whole team here has been proven over the past few years where there have been many unforeseen circumstances: the team adapts to change quickly and effectively to deliver the best possible lunch service, day in, day out.

We provide fresh, hot soup to a homeless charity in

Chalfont St Peter every Monday night, 52 weeks of the year! And have been doing this since the Covid lockdown in 2020

Our strong working relationships with all suppliers and delivery companies has proven so important to us. We work closely together to plan deliveries of produce, ensuring our own stock shelves are full even when the local supermarket shelves look bare. We offer 3 choices daily, including a freshly baked potato, should a child prefer something simple. We listen to parents views and balance these against children's requests and Government guidelines.

Our menu reflects the importance of offering a varied & healthy "home cooked" meal for all pupils every day with the chance to introduce new flavours in to their diet..

Please note that if there is an availability issue, the changes we need to make will be communicated to all schools as soon as possible.

V Vegetarian Vg Vegan

GF Gluten Free *Gluten Free Available

Vegan Cheese is available upon Request

