Derbyshire Catering Service Autumn/Winter 2026/2027 Menu per Portion Theme Days v1

These figures have been calculated using Cypad Nutritional Analysis and McCance & Widdowson and are accurate at the date of print. **Pasta and rice portions are shown as cooked portion weight.**

We strongly recommend that portion sizes are weighed for accuracy of the nutritional information, however, nutrient information is also provided per 100g to allow for nutrient calculations in the instance that the portion sizes differ from that stated.

Menus and recipes may be subject to change at short notice, deviations from the recipes will result in this information being inaccurate. The information provided has not been verified by a qualified dietician and therefore is not considered as nutritional advice.

Bonfire Night Thursday 5th November

Menu Item	Portion Weight (g)	Energy (kcal)	Fat (g)	Salt (g)	Total Sugar (g)	Carbohydrate (g)	Protein (g)
Hot Dog Roll	37	114	2.4	0.4	0.8	19.8	3.2
Pork Hot Dog	50	75.5	4.2	0.5	0.8	2.4	7.2
Vegetarian Sausage	60	87.6	3.1	0.5	0.1	3.4	10.2
Baked Beans	40	33.6	0.2	0.3	1.7	5.4	1.9
Peas	40	23.6	0.4	0	1.2	2.2	2
Potato Puffs	100	156	7.1	0.5	0.5	20	1.9
Belgian Style Waffle	21	90.5	6.1	0.2	1	9.1	1.7
Chocolate Sauce	25	111.1	5.6	0.2	12	13.8	1.1

Christmas Party Date to be Arranged with School

Menu Item	Portion Weight (g)	Energy (kcal)	Fat (g)	Salt (g)	Total Sugar (g)	Carbohydrate (g)	Protein (g)
Cheese Sandwich	105	309.4	12.5	1.2	3.1	36.8	11.4
Ham Sandwich	135	292.9	7.3	1.4	3.1	36.6	18.4
Pizza Finger	20	49.6	1.5	0.1	0.5	6.7	2.1
Tuna Sandwich	140	291.8	7.1	1.2	3.2	36.9	18.9
Vegan Sausage Roll Slice	33	67	2.6	0.2	0.2	8.5	2.1
Chocolate Ice Cream	45	73.4	3.2	0.1	9.1	9.4	1.8
Christmas Pudding	52	168.8	2.1	0.1	25.3	37.6	1.6
Cocoa Biscuit Cake	35	186.7	13	0.3	5.7	14.5	2
Decorated Cookie	42	194.1	9	0.6	13	26.4	1.5

Christmas Lunch Date to be Arranged with School

Menu Item	Portion Weight (g)	Energy (kcal)	Fat (g)	Salt (g)	Total Sugar (g)	Carbohydrate (g)	Protein (g)
Chipolata Sausage	28	49	3	0.2		1.6	3.9
Gravy	33	7.3	0.1	0.4	0.1	1.5	0.1
Quorn Fillet	59	65.3	1.7	0.3	0.1	0.2	10
Roast Chicken	50	48.5	0.5	0.4	0.3	0.8	10.4
Stuffing	29	32	0.5	0.3	0.6	5.8	0.9
Broccoli	40	17.2	0.5	0	1.2	1.6	1.4
Brussel Sprouts	40	12.5	0.4	0	0.8	1	0.9
Carrots	40	11.2	0	0.1	1	1.7	0.3
Mashed Potatoes	144	138.6	4.6	0.1	1.4	22.7	2.6
Roast Potatoes	101	101.1	3.7	0.1	1	15.9	1.8
Chocolate Ice Cream (80ml)	45	73.4	3.2	0.1	9.1	9.4	1.8
Christmas Pudding	52	168.8	2.1	0.1	25.3	37.6	1.6
Cocoa Biscuit Cake	35	186.7	13	0.3	5.7	14.5	2
Decorated Cookie	42	194.1	9	0.6	13	26.4	1.5

January Census Day Thursday 21st January

Menu Item	Portion Weight (g)	Energy (kcal)	Fat (g)	Salt (g)	Total Sugar (g)	Carbohydrate (g)	Protein (g)
Omelette	30	49.8	3.9	0.1	0.5	0.5	3
Pork Sausages	74	129.5	7.8	0.4		4.1	10.3
Vegetarian Sausage	60	87.6	3.1	0.5	0.1	3.4	10.2
Baked Beans	40	33.6	0.2	0.3	1.7	5.4	1.9
Hash Browns	100	157	7.6	0.4	1.1	19	1.8
Tomatoes	40	7.6	0	0	1.5	1.5	0.4
Belgian Style Waffle	21	90.5	6.1	0.2	1	9.1	1.7
Fruit Coulis	19	19.6	0.1	0	4.3	4.3	0.1

Chinese New Year Date to be Arranged with School

Menu Item	Portion Weight (g)	Energy (kcal)	Fat (g)	Salt (g)	Total Sugar (g)	Carbohydrate (g)	Protein (g)
Chicken Goujons	60	133.2	7.6	0.5	1.9	7.9	8
Quorn dippers (no sauce)	60	112.8	6	0.4	0.9	5.5	7.2
Sweet & Sour Sauce	42	39	0.1	0.5	8.9	9.3	0.5
Peas	40	23.6	0.4	0	1.2	2.2	2
Sweetcorn	40	31.2	0.8	0	1.9	4.4	1.2
Vegetable Noodles	131	244.8	2.4	2.7	2.5	43	10.4
Mandarin Sponge	94	329.7	18.7	0.6	20.5	37.3	4.2

World Book Day Thursday 4th March

Menu Item	Portion Weight (g)	Energy (kcal)	Fat (g)	Salt (g)	Total Sugar (g)	Carbohydrate (g)	Protein (g)
Pork Meatballs	60	111.6	6.2	0.7	0.6	5.9	9.8
Tomato Sauce	109	48.2	1.4	1	6.3	7.5	1.3
Vegan Meatballs	60	82.8	2.2	0.5	0.4	8.4	9
Peas	40	23.6	0.4	0	1.2	2.2	2
Spaghetti (cooked weight)	90	126.9	0.5	0	0.9	28.4	4
Sweetcorn	40	31.2	0.8	0	1.9	4.4	1.2
Decorated Cookie	42	194.1	9	0.6	13	26.4	1.5

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