WEEK 1 2 SEPT, 16 SEPT, 30 SEPT, 14 OCT, 4 NOV, 18 NOV, 2 DEC, 16 DEC





MONDAY

Main Meal 1

Lamb Bolognaise Pasta

Served with Mixed Salad Garlic Bread **2,7,13**

Main Meal 2

Tomato and Basil Pasta (VE)

Served with Mixed Salad & Garlic Bread **2,7,13**

Desserts

Apple Crumble with Custard

2,7

THURSDAY

Main Meal 1

Chicken Korma Curry

Served with Brown and White Rice A/F

Main Meal 2

Spinach and Chickpea Curry (VE)

Served with Brown and White Rice

Desserts

Fruit Cocktail Jelly (VE)

TUESDAY

Main Meal 1

Chicken Burger in a Bap

Served with Sweetcorn and Peas and Baked Wedges

Main Meal 2

Vegetable Burger in a Bap (VE)

Served with Sweetcorn and Peas and Baked Wedges

2

Desserts

Cherry Cinnamon Wrap

2,7

FRIDAY

Main Meal 1

MSC Pollock or Salmon Fish Fingers

Served with Chips & Beans or Peas **2,5**

Main Meal 2

Quorn Nuggets (VE)

Served with Chips & Baked Beans or Peas

Strawberry Mousse

/

WEDNESDAY

Main Meal 1

Roast Chicken Dinner

Served with Roast Potatoes & Seasonal Vegetables A/F

Main Meal 2

Vegetarian Sausage Roast (VE)

Served with Roast Potatoes & Seasonal Vegetables **1,2**

Desserts

Cheese & Biscuits

2,7

▲ ALLERGEN KEY

1. Celery

2. Gluten

3. Crustaceans

4. Eggs

5. Fish

6. Lupin

7. Milk

8. Molluscs

9. Mustard

10. Peanuts

11. Sesame

12. Soybeans

13. Sulphites

14. Tree nuts

A/F. Allergen Free

AVAILABLE DAILY

Wholemeal bread, fresh salads, variety of seasonal fresh fruit, yogurts & jacket potatoes
PLEASE NOTE THAT ALL OUR DISHES CAN BE ADAPTED
TO SUIT THE MAJORITY OF DIETARY REQUIRMENTS

Catering provided by Greenshaw Learning Trust. All products are locally sourced wherever possible. All food is cooked fresh on the school site each day.

TUNCH MENU.

9 SEPT, 23 SEPT, 7 OCT, 28 OCT, 11 NOV, 25 NOV, 9 DEC





MONDAY

Main Meal 1

BBQ Chicken Pizza

Served with Salad and Garlic Bread 2,7

Main meal 2

Cheese & Tomato Pizza

Served with Salad and Garlic Bread

2,7

Desserts

Carrot Cake

THURSDAY

Lamb Lasagne

Main Meal 1

Main Meal 2

2,7

2,7

2,4

Desserts

2,4,7 - Milk Free if served with no Frosting

Served with Sweetcorn and Baked Wedges

Roasted Vegetable Lasagne

Served with Sweetcorn and Baked Wedges

Lemon Drizzle Cake

TUESDAY

Main Meal 1

Maple and Sweet Chilli Chicken

Served with Coleslaw and Cowboy Rice

Main meal 2

Roasted Vegetable Chili

Served with Coleslaw and Cowboy Rice

Desserts

Apple and Ginger Flapjack

FRIDAY

MSC Pollock or Salmon Fish Fingers

Served with Chips & Beans or Peas

2,5

Falafel Wrap (VE)

WEDNESDAY

Main Meal 1

Roast Chicken Dinner

Served with Roast Potatoes & Seasonal Vegetables A/F

Main meal 2

Cheese and Onion Swirl

Served with Roast Potatoes & Vegetables

2,4,7

Desserts

Cheese & Biscuits

2,7

Main Meal 1

Main Meal 2

Served with Chips Baked Beans & Peas

Desserts

Chocolate Vanilla Mousse

ALLERGEN KEY

1. Celery

2. Gluten

3. Crustaceans

4. Eggs

5. Fish

6. Lupin

7. Milk

8. Molluscs

9. Mustard

10. Peanuts

11. Sesame

12. Soybeans

13. Sulphites

14. Tree nuts

A/F. Allergen Free

AVAILABLE DAILY

Wholemeal bread, fresh salads, variety of seasonal fresh fruit, yogurts & jacket potatoes PLEASE NOTE THAT ALL OUR DISHES CAN BE ADAPTED TO SUIT THE MAJORITY OF DIETARY REQUIRMENTS

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