



MENU WEEK 1

06/01, 20/01, 03/02,
24/02, 10/03, 24/03



















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



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

MONDAY	Chicken Meatball Pasta In Tomato Sauce 2 	Mac & Cheese 2, 7  	Served with Mixed Salad	Rice Pudding 7 
TUESDAY	Breaded Chicken Burger 1, 2 	Vegetable Burger 2  	Served with Sweetcorn & Baked Wedges	Jaffa Cake Flapjack 2 
WEDNESDAY	Chicken & Beef Sausages and Mash 2, 13 	Vegan Sausages & Mash 12, 13  	Served with Mashed Potato, Peas and Gravy	Cheese & Crackers 2, 7 
THURSDAY	Chicken Maple & Sweet Chilli Noodles 2, 4, 12, 13 	Oriental Veggie Noodles 2, 4, 12, 13  	Served with Stir-fry Vegetables & Sweetcorn	Apple Cake 2, 4, 7 
FRIDAY	MSC Pollock or Salmon Fish Fingers 2, 5 	Quorn Nuggets 2  	Served with Chips & Beans or Peas	Chocolate Vanilla Mousse 7 

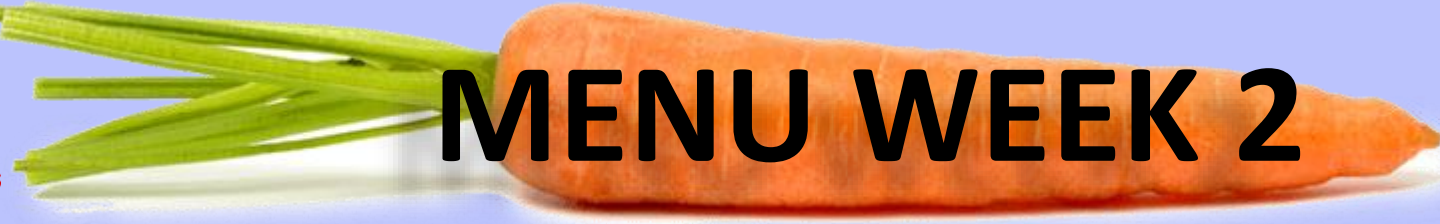
**AVAILABLE
DAILY**

Fresh salads, fresh fruit, yogurts & jacket potatoes.
Please note that all our dishes can be adapted to suit the majority of dietary requirements
All meat used in this menu is Halal Suitable



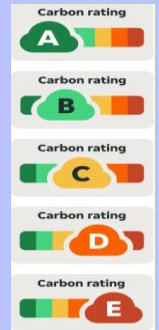
"We are dedicated to minimizing our carbon footprint by actively reducing food waste throughout our operations, from sourcing to serving. Through staff training, supplier collaboration, and customer engagement, we are committed to making a positive environmental impact."





MENU WEEK 2

13/01, 27/01, 10/02,
03/03, 17/03, 31/03



"We are dedicated to minimizing our carbon footprint by actively reducing food waste throughout our operations, from sourcing to serving. Through staff training, supplier collaboration, and customer engagement, we are committed to making a positive environmental impact."



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MONDAY	BBQ Chicken Pizza 2, 7 	Cheese & Tomato Pizza 2, 7 	Served with Salad Wedges	Sprinkle Cake with Mandarin 2, 4, 7
TUESDAY	Chicken Korma A/F 	Lentil & Butternut Squash Curry A/F 	Served with Rice & Garden Peas	Chocolate Brownie 2, 4
WEDNESDAY	Chicken Roast Dinner A/F 	Vegetarian Sausage in a Yorkshire Pudding 2, 4, 7, 12 	Served with Roast Potatoes, Vegetables and Gravy	Cheese & Crackers 2, 7
THURSDAY	Creamy Chicken Pasta Bake 2, 7 	Tomato & Cheese Pasta 2, 7 	Garlic Bread & Broccoli 2	Jelly with Fruit A/F
FRIDAY	Breaded Fillet of Fish 2, 5 	Baked Potato BBQ Beans or Cheese 7 	Chips & Peas	Strawberry and Vanilla Mousse 7

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