LUNCH MENU

### WEEK 1 WEEK BEGINNING: 2 SEPT. 16 SEPT, 30 SEPT, 14 OCT, 4 NOV, 18 NOV, 2 DEC, 16 DEC

# MONDAY

2

Main Meal 1 **Beef Bolognaise Pasta\*** Served with Mixed Salad & Garlic Bread (2,7) Main Meal 2

**Tomato and Basil Pasta (VE)** Served with Mixed Salad & Garlic Bread (2,7) 2

Desserts **Cherry Cinnamon Wrap** 2

## 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 A/F

Desserts Lemon Drizzle Cake 2,4

# TUESDAY

Main Meal 1 **Beef Burger in a Bap** 

Served with Sweetcorn and Peas and Baked Wedges 2

Main Meal 2 Vegetable Burger in a Bap (VE) Served with Sweetcorn and Peas and Baked Wedges 2

Desserts **Apple Crumble with Custard** 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 2 Desserts **Strawberry Mousse** 7



# WEDNESDAY

Main Meal 1 **Roast Chicken Dinner\*** Served with Roast Potatoes & Seasonal Vegetables A/F

Main Meal 2

12

Desserts **Cheese & Biscuits** 2,7

- 1. Celery
- 2. Gluten
- 3. Crustaceans
- 4. Eggs
- 5. Fish
- 6. Lupin
- 7. Milk

AVAILABLE DAILY

Whole meal bread, fresh salads, variety of seasonal fresh fruit, yoghurts & jacket potatoes PLEASE NOTE THAT ALL OUR DISHES CAN BE ADAPTED TO SUIT THE MAJORITY OF DIETARY REQUIREMENTS \*HALAL SUITABLE

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Vegetarian Sausage Roast (VE) Served with Roast Potatoes & Seasonal Vegetables

### ▲ ALLERGEN KEY

- 8. Molluscs
- 9. Mustard
- 10. Peanuts
- 11. Sesame
- 12. Soybeans
- **13.** Sulphites
- 14. Tree nuts
- A/F. Allergen Free

LUNCH MENU

WEEK 2 WEEK BEGINNING: 9 SEPT. 23 SEPT. 7 OCT. 28 OCT. 11 NOV. 25 NOV. 9 DEC

# MONDAY

Main Meal 1 **Pepperoni** Pizza Served with Salad and Garlic Bread 2,7

Main meal 2 **Cheese & Tomato Pizza** Served with Salad and Garlic Bread 2,7

Desserts **Apple and Ginger Flapjack** 2

## THURSDAY

Main Meal 1 **Beef Lasagne\*** Served with Sweetcorn and Baked Wedges 2,7

Main Meal 2 **Roasted Vegetable Lasagne** Served with Sweetcorn and Baked Wedges 2,7

Desserts Fruit Cocktail Jelly (VE) A/F

# TUESDAY

Main Meal 1 **BBQ Chicken\*** Served with Coleslaw (4) and Cowboy Rice A/F

Main meal 2

**Roasted Vegetable Chilli** Served with Coleslaw (4) and Cowboy Rice A/F

Desserts **Carrot Cake** 2,4,7 - Milk Free if served with no Frosting

# FRIDAY

Main Meal 1 <b>MSC Pollock or Salmon Fish Fingers</b> Served with Chips & Beans or Peas <b>2,5</b>	
Main Meal 2 <b>Falafel Wrap (VE)</b> Served with Chips Baked Beans & Peas <b>2,4,7 (If without yoghurt &amp; mint dressing, milk &amp; egg free)</b>	
Desserts	

### **Chocolate Vanilla Mousse**

7

WEDNESDAY

Main Meal 1 A/F

Main meal 2 2,4,7

Desserts **Cheese & Biscuits** 2,7

- 1. Celery
- 2. Gluten
- 3. Crustaceans
- 4. Eggs
- 5. Fish
- 6. Lupin
- 7. Milk

AVAILABLE DAILY

Whole meal bread, fresh salads, variety of seasonal fresh fruit, yoghurts & jacket potatoes PLEASE NOTE THAT ALL OUR DISHES CAN BE ADAPTED TO SUIT THE MAJORITY OF DIETARY REQUIREMENTS \*HALAL SUITABLE

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**Roast Chicken Dinner\*** 

Served with Roast Potatoes & Seasonal Vegetables

**Cheese and Onion Swirl** Served with Roast Potatoes & Vegetables

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