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	Meat Free Monday Allergens	Tuesday Allergens	Wednesday Allergens	Theme Day Thursday Allergens	Fishy Friday Allergens
Main meal 1	Meat free lasagne with a slice of bread   	Chicken rogan josh with brown rice   	Roast pork steak, roast potato, vegetables and gravy	Moussaka with a slice of garlic bread  	Breaded cod fillet and baked chips  
Main meal 2	Pasta tossed with roasted tomato and basil 	Vegetable curry with rice   	Stuffed potato with salad 	Vegetarian dolma	Vegetable tart and salad   
Chef's daily special	Turkey schnitzel with new potato and vegetables  	Chicken tikka masala wings with rice  	Lemon chicken breast, roast potato and vegetables	Chicken souvlaki on pitta bread with tzatziki and lemon wedges  	Baked cod and baked chips  
Desserts	Homemade fruit flapjack 	Apple crumble with custard   	Fruit cake with custard   	Bougatsa (Greek custard pie)   	Belgian waffle with custard    
Available daily	Salad, fresh fruit and yoghurt.				
Allergens	 Dairy  Gluten  Nuts  Eggs  Fish  Soya  Sesame  Mustard  Sulphites  Celery  Peanuts  Lupin				



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



Spring Term Lunch Menu – Week 2



	Meat Free Monday	Tuesday	Wednesday	Theme Day Thursday	Fishy Friday
	Allergens	Allergens	Allergens	Allergens	Allergens
Main meal 1	Leek and lentil pie with new potatoes	Chicken curry and rice	BBQ chicken thigh, roast potatoes, vegetables	Chicken paella	Jumbo fish fingers with baked chips
Main meal 2	Vegetable samosas with new potatoes	Cauliflower and broccoli cheese bake	Vegetable lasagne with a slice of bread	Spanish omelette with tomato salad	Quorn fillet with baked chips
Chef's daily special	Southern fried chicken burger with wedges and salad	Chicken nuggets with wedges and salad	Spicy BBQ chicken drumstick, roast potatoes, vegetables and gravy	Spanish chicken croquette with salad	Chicken goujon with baked chips
Desserts	Pear sponge with custard	Peach crumble with vanilla custard	Strawberry sponge with custard	Flan	Blueberry muffin
Available daily	Salad, fresh fruit and yoghurt.				
Allergens	<div> Dairy Gluten Nuts Eggs Fish Soya Sesame Mustard Sulphites Celery Peanuts Lupin </div>				



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Spring Term Lunch Menu – Week 3



	Meat Free Monday Allergens	Tuesday Allergens	Wednesday Allergens	Theme Day Thursday Allergens	Fishy Friday Allergens
Main meal 1	Roasted vegetable pasta bake	Chicken korma with brown rice	Roast garlic chicken fillet, roast potato, Yorkshire pudding, veg and gravy	Chicken tagine	Salmon fish cakes with baked chips
Main meal 2	Bean goulash with rice	Chickpea and vegetable hot pot	Homemade ratatouille with couscous	Spiced bulgur wheat with roasted peppers	Spring rolls with baked chips
Chef's daily special	Chinese chicken wings with noodles	Cajun chicken wrap with wedges and sweetcorn	Texan roast beef in a pitta bread with a choice of salads	Turkish lamb pilau	Hot dog in a French baguette
Desserts	Syrup sponge with toffee sauce	Apple and rhubarb crumble with custard	Banana cake with custard	Rhubarb, ginger and rose crumble	American pancakes with golden syrup
Available daily	Salad, fresh fruit and yoghurt.				
Allergens	Dairy Gluten Nuts Eggs Fish Soya Sesame Mustard Sulphites Celery Peanuts Lupin				



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