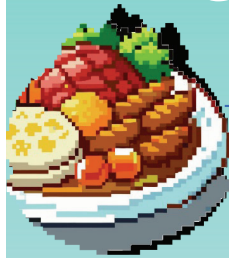


Gluten free MENU WEEK 1



Catering provided by Greenshaw Learning Trust. All products are locally sourced wherever possible.



All food is cooked fresh on the school site each day.



AVAILABLE DAILY

Wholemeal bread, fresh salads, a variety of seasonal fresh fruit, yogurts & jacket potatoes. Please note that all our dishes can be adapted to suit the majority of dietary requirements

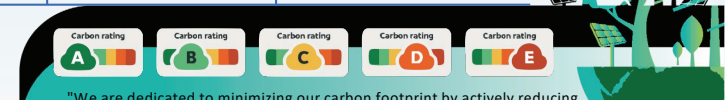
ALLERGEN KEY

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

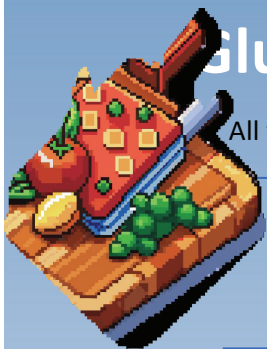
MONDAY	Chilli Con Carne Served with Organic Penne Pasta ▲ A/F	Cheese and Tomato Pizza with Potato Wedges ▲ A/F	Jacket Potato with Baked Beans or Cheese ▲ A/F	Sweetcorn A/F	Peach Crumble ▲ A/F with custard ▲ 12.
TUESDAY	Chicken Curry served with Brown Rice ▲ A/F	Lentil and Vegetables Biryani ▲ 1	Jacket Potato with Beef Bolognese or Cheese ▲ 1	Dice Carrot A/F	Orange Drizzle Cake with Custard ▲ 12
WEDNESDAY	Herb Chicken Thigh served with New Potatoes ▲ A/F	Chickpea and Vegetables Jambalaya ▲ 12	Jacket Potato with Chicken Sauce or Cheese ▲ A/F	Mixed Vegetables A/F	Strawberry Jelly ▲ A/F
THURSDAY	Stir fry Chicken Noodles ▲ 12	Vegetables Chow Mein ▲ 12	Jacket Potato with Tuna Mayo or Cheese ▲ 5	Garden Peas A/F	Apple Sponge with Custard ▲ 12.
FRIDAY	Battered Baked Hoki Served with Baked Fries ▲ 5	Vegetables fingers Served with Baked Fries ▲ A/F	Jacket Potato with Baked Beans or Cheese ▲ A/F	Baked Beans A/F	Soya Dessert Chocolate ▲ 12.



Scan here to see what allergens are in our Menu



"We are dedicated to minimizing our carbon footprint by actively reducing food waste throughout our operations, from sourcing to serving. We are committed to making a positive environmental impact."



Gluten free MENU WEEK 2

All food is cooked fresh on the school site each day.



Catering provided by Greenshaw Learning Trust. All products are locally sourced wherever possible.



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

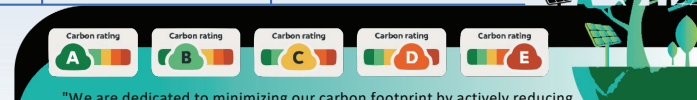
MONDAY	Beef Bolognese served with Organic Penne Pasta ▲ A/F	Cheese and Tomato Pizza with Potato Wedges ▲ A/F	Jacket Potato with Baked Beans or Cheese ▲ A/F	Sweetcorn A/F	Peach Crumble ▲ A/F With custard ▲ 12.
TUESDAY	Chicken Meatballs Served with Brown Rice ▲ A/F	Falafel balls in Tomato Sauce with Brown Rice ▲ A/F	Jacket Potato with Beef Bolognese or Cheese ▲ 1	Dice Carrot A/F	Orange Drizzle Cake ▲ A/F with Custard ▲ 12
WEDNESDAY	Roast Chicken Fillet Served with New Potatoes ▲ A/F	Vegan Soy Mince Lasagne ▲ 12	Jacket Potato with Chicken Sauce or Cheese ▲ A/F	Mixed Vegetables A/F	Strawberry Jelly ▲ N/A
THURSDAY	Mongolian Beef Served with Brown Rice ▲ 12	Stir Fried Vegetables and Tofu ▲ 12	Jacket Potato with Mongolian Beef or Cheese ▲ 12	Garden Peas A/F	Apple Sponge ▲ A/F with Custard ▲ 12.
FRIDAY	Battered Baked Hoki Served with Baked Fries ▲ 5	Cheese and Vegetables Tart served with Baked Fries ▲ A/F	Jacket Potato with Baked Beans or Cheese ▲ A/F	Baked Beans A/F	Soya Dessert Chocolate ▲ 12.

AVAILABLE DAILY

Wholemeal bread, fresh salads, a variety of seasonal fresh fruit, yogurts & jacket potatoes. Please note that all our dishes can be adapted to suit the majority of dietary requirements



Scan here to see what allergens are in our Menu



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