

MENU WEEK 1

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	Quorn Stir Fry Noodles ▲ 2,4,12.	Cheese and Tomato Pizza with Potato Wedges ▲ 2,7.	Jacket Potato with Baked Beans or Cheese ▲ A/F or 7.	Baby Carrot A/F	Peach Crumble ▲ 2,7 With custard ▲ 4,7,12.
TUESDAY	Tomato Chicken Meatballs Served with Wholemeal Pasta ▲ 2.	Sweet Potatoes Falafel in a Tomatoes Sauce Served with Wholemeal Pasta ▲ 2	Jacket Potato with Chicken Meatballs or Cheese ▲ A/F or 7.	Sweetcorn A/F	Banana ▲ A/F
WEDNESDAY	Roast Pork Steak Served with New Potatoes ▲ A/F.	Mac 'n' Cheese ▲ 2,7.	Jacket Potato with Pork Sauce Sauce or Cheese ▲ A/F or 7.	Mixed Vegetables A/F	Organic Fruit Yoghurt ▲ 7.
THURSDAY	Chilli Con Carne Served with Brown Rice ▲ A/F	Vegan Mince Chili Con Carne Served with Brown Rice ▲ 12.	Jacket Potato with Beef Bolognese or Cheese ▲ 2 or 7.	Garden Peas A/F	Apple Sponge ▲ 2,4,7,12 with Custard ▲ 4,7,12.
FRIDAY	Salmon Fish Fingers Served with Baked Potatoes Wedges ▲ 2,5.	Spicy Mexican Bean Roll Served with Baked Potatoes Wedges ▲ 2,9	Jacket Potato with Baked Beans or Cheese ▲ A/F or 7.	Baked Beans A/F	Fruity Oats Cookie ▲ 2,7.



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



"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."





MENU WEEK 2

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 11. Sesame
 12. Soybeans
 13. Sulphites
 14. Tree nuts
- A/F Allergen Free

MONDAY	Crumbed Vegan Schnitzel ▲ 2,9,12,13.	Cheese and Tomato Pizza with Potato Wedges ▲ 2,7.	Jacket Potato with Baked Beans or Cheese ▲ A/F or 7.	Baby Carrot A/F	Peach Crumble ▲ 2,7 With custard ▲ 4,7,12.
TUESDAY	Chicken Biryani ▲ 7,12.	Vegetable Biryani ▲ 12.	Jacket Potato with Chicken Sauce or Cheese ▲ A/F or 7.	Sweetcorn A/F	Banana ▲ A/F
WEDNESDAY	Roast Chicken Fillet Served with New Potatoes ▲ A/F	Roast Quorn Fillet Served with New Potatoes ▲ 2.	Jacket Potato with Chicken Sauce or Cheese ▲ A/F or 7.	Mixed Vegetables A/F	Organic Fruit Yoghurt ▲ 7.
THURSDAY	Beef Bolognese served with Wholemeal Pasta ▲ 2.	Vegan Mince Bolognese served with Wholemeal Pasta ▲ 2,12.	Jacket Potato with Beef Bolognese or Cheese ▲ 2 or 7.	Garden Peas A/F	Apple Sponge ▲ 2,4,7,12 with Custard ▲ 4,7,12.
FRIDAY	Bread Cod Fillet Served with Baked Potatoes Wedges ▲ 2,5.	Cheese and Onion Quiche Served Baked Potatoes Wedges ▲ 2,4,7.	Jacket Potato with Baked Beans or Cheese ▲ A/F or 7.	Baked Beans A/F	Fruity Oats Cookie ▲ 2,7.

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DAILY

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