

Gluten free 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 	Cheese and Tomato Pizza with Potato Wedges 	Jacket Potato with Baked Beans or Cheese 	Baby Carrot 	Peach Crumble
TUESDAY	Tomato Chicken Meatballs Served with Wholemeal Pasta 	Sweet Potatoes Falafel in a Tomatoes Sauce Served with Penne Pasta 	Jacket Potato with Chicken Meatballs or Cheese 	Sweetcorn 	Banana
WEDNESDAY	Roast Pork Steak Served with New Potatoes 	Mac 'n' Cheese 	Jacket Potato with Pork Sauce or Cheese 	Mixed Vegetables 	Organic Fruit Yoghurt
THURSDAY	Chilli Con Carne Served with Brown Rice 	Vegan Mince Chili Con Carne Served with Brown Rice 	Jacket Potato with Beef Bolognese or Cheese 	Garden Peas 	Apple Sponge
FRIDAY	Salmon Fish Fingers Served with Baked Potatoes Wedges 	Spicy Mexican Bean Roll Served with Baked Potatoes Wedges 	Jacket Potato with Baked Beans or Cheese 	Baked Beans 	Fruity Oats Cookie

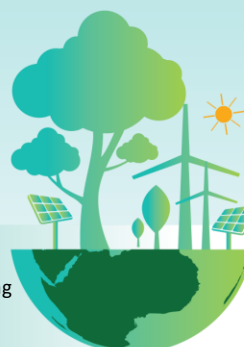
AVAILABLE DAILY

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."





Gluten free MENU WEEK 2

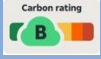
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MONDAY	Crumbed Vegan Schnitzel ▲ A/F 	Cheese and Tomato Pizza with Potato Wedges ▲ A/F 	Jacket Potato with Baked Beans or Cheese ▲ A/F or 7. 	Baby Carrot ▲ A/F 	Peach Crumble ▲ A/F 
TUESDAY	Chicken Biryani ▲ 12. 	Vegetable Biryani ▲ 12. 	Jacket Potato 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 	Plant Based Fillet Served with New Potatoes ▲ A/F 	Jacket Potato with Chicken Sauce or Cheese ▲ A/F or 7. 	Mixed Vegetables ▲ A/F 	Organic Fruit Yoghurt ▲ 7. 
THURSDAY	Beef Bolognese served with Penne Pasta ▲ A/F 	Vegan Mince Bolognese served with Penne Pasta ▲ 12. 	Jacket Potato with Beef Bolognese or Cheese ▲ A/F or 7. 	Garden Peas ▲ A/F 	Apple Sponge ▲ A/F 
FRIDAY	Battered Pollock Fillet Served with Baked Potatoes Wedges ▲ 5. 	Cheese and Onion Quiche Served with Baked Wedges ▲ 4. 	Jacket Potato with Baked Beans or Cheese ▲ A/F or 7. 	Baked Beans ▲ A/F 	Fruity Oats Cookie ▲ A/F 



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