

























SUMMER TERM 1 MENU

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:	
WEEK ONE	Option One	Wholemeal French Bread Cheese & Tomato Pizza with Wedges 	 Beef Lasagne with Garlic Bread	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Chicken Korma with Rice 	Fishfingers with Chips & Tomato Sauce	
	Option Two	 Tomato Pasta	 Vegan Cottage Pie	 Roasted Quorn, Stuffing, Roast Potatoes, & Gravy	 NEW BBQ Sausage Pasta with Garlic Bread 	Cheese & Bean Pasty with Chips & Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	 Whole grain
	Dessert	Cheese and Crackers	NEW Apple Crumb Cake with Custard	 Fruit Medley	 Jelly with Mandarins	Syrup Sponge with Custard	 Plant based
WEEK TWO	Option One	Wholemeal French Bread Cheese & Tomato Pizza with Wedges 	 Spaghetti Bolognese	Roast of the Day, Roast Potatoes & Gravy	Meatballs in Tomato Sauce with Rice 	Fish Fingers with Chips & Tomato Sauce	
	Option Two	Macaroni Cheese	 Vegan Spaghetti Bolognese	 Vegan Sausages, Roast Potatoes & Gravy	 Mild Mexican Chilli with Rice 	Cheese Whirl with Chips and Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	 Added plant protein
	Dessert	 NEW Gingerbread Cookie	Chocolate and Beetroot Brownie with Chocolate Sauce	 Fruit Salad	Sticky Toffee Apple Crumble with Custard 	 Vanilla Shortbread	
AVAILABLE DAILY:	Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt						

If you would like to know about particular allergens in foods, please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.