

ALLERGY INFORMATION
 If your child has an allergy or intolerance 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 cross contamination. Our Refined Soybean oil (produced from genetically modified soya)



Available Daily
 - Bread with butter
 - Jacket Potato with Cheese
 - Pasta with Tomato Sauce
 Dessert
 - Fruit & Yoghurt

ALLERGEN KEY


A Gluten **B** Crustaceans **C** Molluscs **D** Fish **E** Peanuts **F** Nuts **G** Eggs
H Soybeans **I** Milk **J** Celery **K** Mustard **L** Lupin **M** Sesame **N** Sulphur Dioxide


Week 1


Week 2


15th Apr / 3rd Jun / 15th Jul


22nd April / 10th Jun


Monday  **V** Vegetable pasta Bake served with sweetcorn and Carrots (A, I, J)
V Jacket Potato with a choice of cheese/beans (A, I)
S Salad
D Seasonal Fruit


 **V** Lentil dhal curry served with Bombay potato & 50/50 basmati rice
V Jacket Potato with a choice of cheese/beans (A, I)
S Salad
D Seasonal Fruit


Tuesday  **M** Grilled chicken burger served with wedges (A)
V Veggie burger served with wedges (A)
S Salad
D Jelly


 **M** Saucy Chicken Tikka Alfredo Served With pasta Green Beans (A)
V Creamy Alfredo Spaghetti Served With Green Beans & Carrots
S Salad
D Blueberry Cake (A, G, I)


Wednesday  **M** Traditional Meat Cottage pie served with broccoli and gravy (A, I, J)
V Vegetable Cottage Pie served with broccoli and gravy (A, I, J, H)
S Salad
D Crackers with cream cheese (A, I)

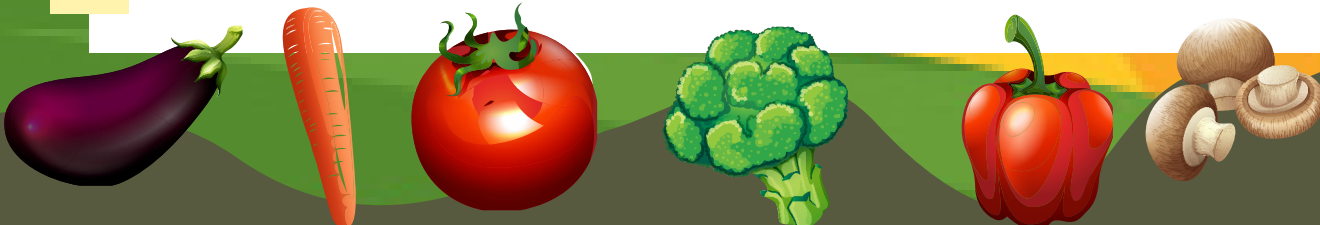
 **M** Tandoori Grilled Chicken Served With Vegetables And Roast Potatoes
V Crustless Quiche served with beans (A, G, I)
S Salad
D Yoghurt (I)

Thursday  **M** Sweet & Sour Chicken Served With Rice & Carrots (A)
V Teriyake Noodles Served With Peas (A)
S Salad
D Brownies (I)

 **M** Meat & Potato Curry Served With Rice
V Vegetable Pilau Rice
S Salad
D Ice ream (I)

Friday  **M** Fish fingers & chips served with Baked beans (A, D)
V Pizza baguette served with chips (A, I)
S Salad
D Ice Cream (I)

 **M** Fish fingers & chips served with Baked beans (A, D)
V Cheese Panini served with chips (A, I)
S Salad
D Seasonal Fruit



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 - Jacket Potato with Cheese

- Pasta with Tomato Sauce

Dessert
 - Fruit & Yoghurt

Week 3

29th Apr / 17th Jun

Week 4

6th May / 24th Jun

Monday



- V Cream sauce pasta served with mixed vegetables (A, J)
- V Jacket Potato served with a choice of cheese/beans (A, I)
- S Salad
- D Seasonal Fruit



- V Macaroni Cheese served with broccoli (A, I)
- V Jacket Potato Served With A Choice Of Cheese/Beans (A, I)
- S Salad
- D Seasonal Fruit

Tuesday



- M Peri-Peri Chicken Served With Rice & Yoghurt Salad (I)
- V Vegetable Estufada (A)
- S Salad
- D Chocolate Cookies (A, G)



- M Chicken Jalfrezi Curry Served With Light Turmeric Rice
- V Egg Stir Fried Rice Served With Spicy Mushroom (A, G)
- S Salad
- D Yoghurt (I)

Wednesday



- M Korean Beef Noodles mixed with peppers (A)
- V Vegetable Noodles mixed with peppers (A)
- S Salad
- D Yoghurt (I)



- M Meat Burger Served With Wedges
- V Vegetable Bean Burger Served With Wedges (I)
- S Salad
- D Crackers With Cream Cheese (A, I)

Thursday



- M BBQ Chicken Pizza Served With Tomato Pasta (A, I)
- V Margarita Pizza Served With Tomato Pasta (A, I)
- S Salad
- D Ice Cream (I)



- M Chicken Vegetable & Tomato Base pie (Individual) Served with Honey Glazed Carrots (A)
- V Cheese Flan Served With Honey Glazed Carrots (A, I)
- S Salad
- D Carrot Cake (A, G, I)

Friday



- M Fish fingers & chips served with Baked beans (A, D)
- V Vegetable Burger Served with Chips (A)
- S Salad
- D Seasonal Fruit



- M Fish fingers & chips served with Baked beans (A, D)
- V Mac & Cheese served with Steamed Carrots (A, I)
- S Salad
- D Seasonal Fruit



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Available Daily

- Bread with butter
- Jacket Potato with Cheese
- Pasta with Tomato Sauce

Dessert
- Fruit & Yoghurt

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Week 5


13th May / 1st Jul

Week 6


20th May / 8th Jul

Monday

-  **V** Spaghetti served with tomato sauce, cheese & sweet corn (A, I, J)
- V** Jacket Potato with a choice of cheese/beans (A, I)
- S** Salad
- D** Seasonal Fruit


-  **V** Tomato sauce Pasta Bake Served With Sweet-corn (A, I)
- V** Jacket Potato With A Choice Of Cheese/Beans (A, I)
- S** Salad
- D** Seasonal Fruit


Tuesday

-  **M** Butter Chicken & Rice Served With green beans
- V** Potato Curry & Rice Served With Carrots
- S** Salad
- D** Jelly


-  **M** Chicken Tikka Pizza Served With Tomato Basil Pasta (A, I)
- V** Vegetable Pizza Served With Tomato Basil Pasta (A)
- S** Salad
- D** Chocolate Sponge Cake Served With Custard (A, G, I)


Wednesday

-  **M** Bangers And Mash Served With baked beans & Gravy (A, H)
- V** Meat free Sausages Served with Baked Beans & Gravy (A, G)
- S** Salad
- D** Seasonal Fruit


-  **M** Spaghetti Bolognese Served With Peas (A)
- V** Vegetarian Noodles Served With Peas (A)
- S** Salad
- D** Ice Cream (I)


Thursday

-  **M** Chicken & Mozzarella Pasta Served with Steamed Carrots (A, H)
- V** Pasta served with Pasta Sauce (A, I)
- S** Salad
- D** Lemon Drizzle Cake (A, G)

-  **M** Jerk Chicken Served With Roast Potatoes, Sweetcorn & Gravy
- V** Chickpea Curry Served With Bread/Pitta (A)
- S** Salad
- D** Yoghurt (I)

Friday

-  **M** Fish fingers & chips served with Baked beans (A, D)
- V** Pizza Baguette Served with Chips (A, I)
- S** Salad
- D** Ice Cream (I)

-  **M** Fish fingers & chips served with Baked beans (A, D)
- V** Macaroni Cheese Served With Steamed Carrots (A, I)
- S** Salad
- D** Seasonal Fruit

