ur meals and due to the nature

f our kitchens it is not possible completely remove the risk of

oss contamination.



Available Daily

Bread with butter
Daily salad selection Jaket potato with choice of cheese/ Plain Pasta Served

ALLERGEN KEY

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

Week 1

Week 2

1st Sep / 13th Oct / 24th Nov

8th Sep / 20th Oct / 1st Dec

Meat free day

V Pasta bake served with Sweetcorn & Peas (A. I. J,)

V Jacket Potato with a choice of cheese/beans/ tuna (A, I, □)

S Salad

Fruit

Meat free day

V Lentil Dhal & Sweet Potato Curry served with Basmati Rice

V Jacket Potato with a choice of cheese/beans (A, I)

S Salad

D Fruit

M Chicken Balti Curry served with Basmati

V Egg & Potato Curry (G)

S Salad

D Mixed Berry Crumble & Custard (A, I)

M Cajun Grilled Chicken served with Roast Potatoes & Steamed Vegetables

V Chickpea Curry

S Salad

D Fruit

Wednesday

M Cheesy Shepherd's Pie served Broccoli (A, I, J)

V Vegetarian Shepherd's Pie (A, I, J)

S Salad

D Fruit

M Spaghetti Bolognese (A, J, H)

V Pasta Bake (A, I, J)

S Salad

Cheese Crackers Or Fruit (A, I)



M Chicken Fillet Burger served with Wedges

V Cheese Flan (A, I, G)

S Salad

D Crackers & Soft Cheese (A, I)

M Italian Chicken Pizza (A, I)

V Margherita Pizza (A, I)

S Pasta Salad (A, I, G)

D Chocolate Sponge Cake (A, I, G)



M Fish Fingers & Chips served with Baked Beans

or Peas (A, D)

V Cheese & Tomato Toastie served with Baked Beans (A, I)

S Salad

D Fruit

M Fish Fingers & Chips served with Baked Beans (A, D)

V Vegetable Pinwheel (A, I, J)

S Salad

D Fruit













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.



Available Daily
- Bread with butter

Daily salad selection
 Jaket potato with a choice of cheese/beans
 Plain Pasta Served With Sauce Of The Day

ALLERGEN KEY

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

Week 3

15th Sep / 27th Oct / 8th Dec

Week 4

22nd Sep / 3rd Nov / 15th Dec

Meat free day

V Mac 'N' Cheese served with Steam Vegetables (A, I)

V Jacket Potato served with a choice of cheese/ beans (A, I)

- S Salad
- D Fruit

Meat free day

V Vegetable Fajita Pasta with Sweetcorn (A, I, J, H)
V Jacket Potato served with a choice of cheese/
beans (A, I)

- S Salad
- D Fruit



M Great British Bangers & Mash Potato served with Baked Beans & Gravy (A, I, J, H)

V Vegan Sausages

- S Salad
- D Sponge Cake (A, G, I)

- M Butter Chicken served with Basmati rice (I)
- V Bombay Potato curry served with Basmati Rice
- S Salad
- D Apple Crumble served with Custard (A, I)



M BBQ Spiced Chicken served with Boiled Carrots & Boiled Potatoes

V Sweet Yam Casserole served with Pita Bread (A)

- S Salad
- D Flavoured Jelly



M Cheeseburger served with Wedges (A, J, H)

- V Bean Burger served with Wedges (A)
- S Salad
- D Fruit

Fhursday

Wednesday

M Flavours Of The Week Chicken served with Steamed Veg & Yorkshire Pudding (A, I)

- V Aubergine & Mixed Vegetable Curry (A, J)
- S Salad
- D Fruit



M Roast Chicken served with Mash, Gravy & Yorkshire Pudding (A, I, H)

- V Cheese & Onion Pie served with Beans (A, I, J, H)
- S Glazed Carrots & Salad
- Raspberry Ripple Sponge cake (A, G, I)

TO N

M Fish Fingers & Chips served with Sweetcorn & Baked Beans (A, □)

- V Cheese Toastie (A, I)
- S Salad
- D Fruit



M Fish Fingers & Chips served with Baked Beans (A, D, H)

- V Mac 'N' Cheese with Roasted Broccoli (A, I)
- S Salad
- D Fruit







NFORMATION your child has an allergy r intolerance please ask a nember of the catering team or information. If your child has school lunch and has a food lergy or intolerance you will ked to complete a form to nsure we have the necessary nformation to cater for your hild. We use a large variety of ngredients in the preparation of ur meals and due to the nature f our kitchens it is not possible completely remove the risk of

oss contamination.

ALLERGY



Available Daily

Bread with butter Jaket potato with choice of cheese/ beans Plain Pasta Served With Sauce Of The

ALLERGEN KEY

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

Week 5

29th Sep / 10th Nov

V Creamy Linguine Pasta with Mascarpone Sauce (A, I, J, H)

V Jacket Potato with a choice of cheese/beans

(A, I)

S Salad

Meat free day

D Fruit

S Salad

D Fruit

Meat free day

M Chicken Tagine served with Rice (A)

V Moroccan Style Spinach & Potato Curry served with Rice

S Salad / Couscous

D Chocolate Cake (A, G, I)

M Turkish Meat Balls in Tomato Sauce served with Spaghetti (A, I, J, H)

Week 6

6th Sep / 17th Nov

V Pizza Baguette served with Sweetcorn (A, I)

V Jacket Potato with a choice of cheese/beans (A,

V Veg & Tomato Spaghetti (A, I)

S Salad

Flapjack (A, I)

Wednesday

M Chili Mac 'N' Cheese (A, I)

V Cauliflower Cheese Bake (A, I)

S Salad

D Fruit

M Nigerian Chicken Stew with Jollof Rice

V Curried Vegetable Stew

S Carrots & Peas

D Banana Cake (A, G, I)

hursday

M Chicken Pizza (A, I)

V Margherita Pizza (A, I)

S Salad

D Yoghurt (A, I)

M Honey & Lime Flavoured Chicken served with Herby Potato, Green Beans & Gravy (A, J,)

V Savoury Rice (J, H)

S Salad

D Apple Crumble served with Custard (A, I)

M Fish Fingers & Chips served with Mushy

Peas or Baked Beans (A, D)

V Vegetable Pinwheel (A, I)

S Salad

D Fruit



VI Fish Fingers & Chips served with Baked

Beans & Sweetcorn (A, D)

V Pizza Baguette (A, I)

S Salad

D Fruit



