ur meals and due to the nature

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

oss contamination.



Available Daily

Bread with butter
 Daily salad selection
 Jaket potato with a choice of cheese/ beans
 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, D)

S Salad

D 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

uesday

M Chicken Balti Curry served with Basmati Rice

V Egg & Potato Curry (G)

S Salad

D Crackers & Soft Cheese or Fruit (A, I)

M Cajun Grilled Chicken served with Roast Potatoes & Steamed Vegetables

V Chickpea Curry

S Salad

D Crackers & Cream Or Fruit (A, I)

Wednesday O S < M

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

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

S Salad

D Mixed Berry Crumble & Custard (A, I)

M Spaghetti Bolognese (A, J, H)

V Pasta Bake (A, I, J)

S Salad

D Chocolate Sponge Cake (A, I, G)



M Chicken Fillet Burger served with Wedges

V Cheese Flan (A, I, G)

S Salad

D Fruit



M Italian Chicken Pizza (A, I)

V Margherita Pizza (A, I)

S Pasta Salad (A, I, G)

D Fruit



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



Fish Fingers & Chips served with Baked

Beans (A, □)

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 BBQ Spiced Chicken served with Savoury Rice

V Sweet Yam Casserole served with Pita Bread (A)

- 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 Crackers & Cream or Fruit (A, I)



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

- V Vegan Sausages
- S Salad
- D Yoghurt (I)



- M Cheeseburger served with Wedges (A, J, H)
- V Bean Burger served with Wedges (A)
- S Salad
- D Apple Crumble served with Custard (A, I)



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 Steamed Veg (A, I, H)

- V Cheese & Onion Pie served with Beans (A, I, J, H)
- S Glazed Carrots & Salad
- D Fruit



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

- 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









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oss contamination.

ALLERGY



Available Daily

Bread with butter
 Daily salad selection
 Jaket potato with a 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

Week 6

6th Sep / 17th Nov

Meat free day

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

V Jacket Potato with a choice of cheese/beans

(A, I)

S Salad

D Fruit

Meat free day

V Pizza Baguette served with Sweetcorn (A, I)

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

1)

S Salad

D Fruit

Jesday

M Chicken Tagine served with Rice (A)

V Moroccan Style Spinach & Potato Curry served with Rice

S Salad / Couscous

D Yoghurt (A)

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

V Vegetable Bake (A, I)

S Salad

D Crackers & Cream Cheese or Fruit (A, I)



Wednesday

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

V Cauliflower Cheese Bake (A, I)

S Salad

D Chocolate Cake (A, G, I)

M Nigerian Chicken Stew with Jollof Rice (J. H)

V Curried Vegetable Stew

S Carrots & Peas

D Banana Cake (A, G, I)



M Chicken Pizza (A, I)

V Margherita Pizza (A, I)

S Salad

D Fruit

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

V Savoury Rice (J, H)

S Salad

D Fruit



M Fish Fingers & Chips served with Mushy

Peas or Baked Beans (A, D)

V Vegetable Pinwheel (A, I)

S Salad

D Fruit



M Fish Fingers & Chips served with Baked

Beans & Sweetcorn (A, D)

V Pizza Baguette (A, I)

S Salad

D Fruit



