



### **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

5th Jan / 16th Feb

12th Jan / 23rd Feb

## Meat Free Day

- V Creamy Tomato Pasta served with Sweetcorn & Peas (A, I, J)
- V Jacket potato with a choice of Cheese/Beans (I)
- S Salad
- D Fruit

# Meat Free Day

- V Lentil Curry served with Rice
- V Jacket Potato with a choice of Cheese/Beans (A, I)
- S Salad
- D Fruit

uesday

Wednesday

M Chicken & Bell Pepper Curry served with Rice

V Spinach, Potato & Chickpea Curry served with Rice.

- S Salad
- D Crackers & Cheese (A, I)

- M Digaag Duban served with roast potatoes, carrots, sweetcorn & gravy (A, H)
- V Qudaar La Shiilay (Vegetable Stir Fry)
- S Salad
- D Yoghurt (I)



M Shepherds Pie served with Carrots, Broccoli & Gravy (A, I, J)

- V Vegetable Shepherds Pie
- S Salad
- D Sponge Cake served with Custard (A, I, G)

M Moroccan Mutton Meat Tagine served with Rice, Broccoli & Peas

- V Moroccan Chickpea & Vegetable Tagine
- S Salad
- D Mixed Berry Crumble served with Custard



M Bangers & Mash served with Wedges (A)

- V Pasta Bake (A, I)
- S Salad
- D Fruit

M Tomato Mac served with Green Beans & Carrots (A, I, J)

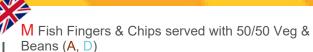
V Roasted Corn & Cheese Quesedilla served with Green Beans & Carrots (A, I)

- S Salad
- D Fruit

Thursday

M Fish Fingers & Chips served with 50/50 Veg & Beans (A, □)

- V Stir Fried Noodles (A, H)
- S Salad



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















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### Week 3

19th Jan / 2nd Mar

# Week 4

26th Jan / 9th Mar

# I

NFORMATION your child has an allergy or tolerance please ask a member in the catering team for information. If your child has a school nich and has a food allergy or tolerance you will be asked to implete a form to ensure we have the necessary information or cater for your child. We use

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emove the risk of cross contam ation. Our Refined Soyabean I (produced from genetically

### Meat Free Day

V Spaghetti served with Tomato Sauce, Garlic Bread & Cheese/Sweetcorn (A, I, J)

V Jacket Potato served with a choice of Cheese/Beans (A, I)

- S Salad
- D Fruit

### Meat Free Day

V Mac 'N' Cheese served with Tomato Sauce & Broccoli (A, I)

V Jacket Potato served with a choice of Cheese/Beans (A, I)

- S Salad
- D Fruit

**Tuesday** 

M Chicken Tikka Curry served with Fragrant Flavoured Rice

V Chickpea & Aubergine Curry served with Rice (A)

- S Salad
- D Crackers & Cheese (A, I)

M Roast Chicken with Glazed Carrots, Cheesy Mash, Gravy & Sweetcorn

V Cheese & Onion Pie served with Baked Beans (A, I)

- S Salad
- D Yoghurt (I)

Wednesday

V Veggie Burger served with Potato Wedges (A)

V Jacket Potato served with a choice of Cheese/Beans (A, I)

- S Salad
- D Brownies

M Spaghetti Bolognese served with Sweetcorn & Carrots (A, I, J)

- V Cheese & Pepper Pasta Bake (A, I)
- S Salad
- Ornflake Tart served with Custard (A, I)

hursday

M BBQ Chicken Pizza with Sweetcorn served with Pasta (A, I)

- V Margherita Pizza with Sweetcorn(A, I)
- S Slaw (G)
- D Fruit

- M Chicken Curry served with Rice (A, H)
- V Spinach & Potato Curry served with Rice (A, H)
- S Salad
- D Fruit

W.

M Fish Fingers & Chips served with 50/50 Veg & Beans (A, D)

- V Falafel Wrap (A)
- S Salad
- D Fruit



M Fish Fingers & Chips served with 50/50 Veg & Beans (A, D)

- V Cheese & Tomato Panini served with Chips (A, I)
- S Salad
- D Fruit







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### Week 5

2nd Feb / 16th Mar

# Week 6

9th Feb / 23rd Mar



### Meat Free Day

V Cheesy Broccoli Pasta Bake served with Mixed Vegetables (A, I)

V Jacket Potato with a choice of Cheese/ Beans (A, I)

- S Salad
- D Fruit

# Meat Free Day

V Lemon Rice served with Raita (I)

V Vegetable Biryani

V Jacket Potato with a choice of Cheese/Beans (A. I)

S Salad

D Fruit



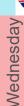
M Mango & Lime chicken served with Flavoured Rice (A, I)

V Buffalo Cauliflower Wings served with Potato Wedges (A, I)

- S Salad
- D Fruit

M Jerk Chicken served with Roast Potatoes, Sweetcorn & Gravy (A, H)

- V Chickpea Curry served with Bread / Pitta (A)
- S Salad
- D Fruit



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

V Veggie Burger (A, I)

- S Salad
- D Chocolate Cake served with Custard
- (A, I, G)

M Turkish Meatballs with Spaghetti in Tomato Sauce served with Peas (A)

V Vegetarian Mince & Potato Curry served with Spaghetti (A)

- S Salad
- D Apple Crumble served with Custard (A, I)

hursday

M Spaghetti Bolognese (A, H)

- V Crispy Veg Bolognese (H,J)
- S Salad
- D Fruit

M Tandoori Chicken Pizza served with Chips or Coleslaw (A, I,G)

V Vegetable Pizza served with Chips or Coleslaw  $(\textbf{A},\,\textbf{G},\,\textbf{I})$ 

- S Cucumber Sticks
- D Fruit



M Fish Fingers & Chips served with 50/50 Veg & Beans (A, D)

- V Pizza Baguette served with Chips (A, I)
- S Salad
- D Fruit



M Fish Fingers & Chips served with 50/50 Veg & Beans (A, D)

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



