



## 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

13th Apr / 25th May / 6th Jul

## Week 2

20th April / 1st Jun / 13th Jul

Monday

- V Vegetable Pasta Bake served with Sweetcorn & 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 & Basmati Rice
- V Jacket Potato with a choice of cheese/beans (A, I)
- S Salad
- D Seasonal Fruit

Tuesday

- M Peri Peri Chicken Burger served with Wedges (A)
- V Crustless Quiche Pastry served with Wedges (A)
- S Salad
- D Yogurt (I)

- M Bangers & Mash served with Gravy & Sweetcorn (A, H)
- V Vegetable Bangers & Mash served with Gravy & Sweetcorn (A, H)
- S Salad
- D Crackers with Cream Cheese or Fruit (A, I)

Wednesday

- M Traditional Meat Cottage Pie served with Broccoli & Gravy (A, I, J)
- V Vegetable Frittata served with Carrots & Gravy (A, I, J, H)
- S Salad
- D Sponge Cake (A, I, G)

- M Bite Size Tandoori Grilled Chicken served with Vegetables & Roast Potatoes
- V Cheese Flan served with Beans (A, G, I)
- S Salad
- D Chocolate Cake served with Custard (A, G, I)

Thursday

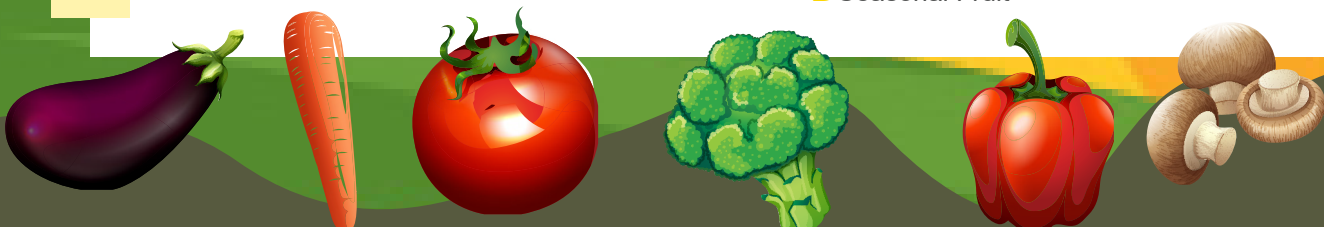
- M Butter Chicken served with Rice & Peas (A)
- V Chickpea Curry (A)
- S Salad
- D Seasonal Fruit

- M Mutton Karahi served with Rice
- V Vegetable Pilau Rice
- S Salad
- D Seasonal Fruit

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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 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



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**Week 3**

**Week 4**

27th Apr / 8th Jun / 20th July

4th May / 15th Jun

**Monday**



- ✓ Cream Sauce Pasta served with Steamed Green Beans (A, J, I)
- ✓ Jacket Potato served with a choice of cheese/beans (A, I)
- S Salad
- D Seasonal Fruit



- ✓ Lentil Dhal Curry served with Bombay Potato & Basmati Rice
- ✓ Jacket Potato served with A choice of Cheese/Beans (A, I)
- S Salad
- D Seasonal Fruit

**Tuesday**



- M Saucy Chicken served with Wedges & Steamed Vegetables (I)
- ✓ Vegetable Estufada (A)
- S Salad
- D Yogurt (I)



- M Spaghetti Bolognese served with Broccoli (A, I)
- ✓ Egg Stir Fried Rice (A, G)
- S Salad
- D Crackers with Cream Cheese or Fruit (A, I)

**Wednesday**



- M Korean Beef Noodles mixed with Peppers (A)
- ✓ Vegetable Noodles mixed with Peppers (A)
- S Salad
- D Rich Chocolate & Beetroot Cake (A, I, G)



- M Cheeseburger served with Wedges
- ✓ Jacket Potato served with A Choice Of Cheese/Beans (A, I)
- S Salad
- D Brownies (A, G, I)

**Thursday**



- M BBQ Chicken Pizza served with Tomato Pasta (A, I)
- ✓ Margarita Pizza served with Tomato Pasta (A, I)
- S Salad
- D Seasonal Fruit



- M Chicken Jalfrezi Curry served with Rice
- ✓ Stir Fried Noodles with Broccoli (A)
- S Salad
- D Seasonal Fruit

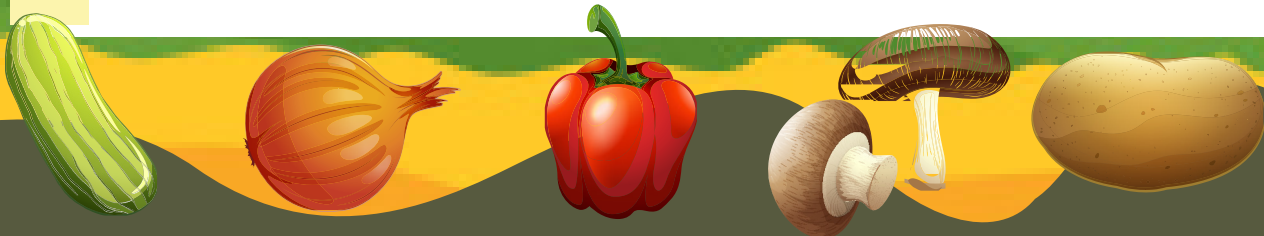
**Friday**



- M Fish Fingers & Chips served with Baked Beans (A, D)
- ✓ Pizza Baguette (A, I)
- S Salad
- D Ice Cream (I)



- M Fish Fingers & Chips served with Baked Beans (A, D)
- ✓ Mac 'N' served with Steamed Carrots (A, I)
- S Salad
- D Yogurt (I)





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**Week 5**

11th May / 22nd Jun

**Week 6**

18th May / 29th Jul

**Monday**

- V Spaghetti served with Tomato Sauce, Cheese & Sweetcorn (A, I, J)
- V Jacket Potato with a choice of cheese/beans (A, I)
- S Salad
- D Seasonal Fruit

- V Mac 'N' Cheese (A, I)
- V Jacket Potato with A choice Of Cheese/Beans (A, I)
- S Salad
- D Seasonal Fruit

**Tuesday**

- M Grilled Chicken served with Rice & Steamed Green Beans
- V Potato Curry & Rice served with Carrots
- S Salad
- D Crackers with Cream Cheese or Fruit (A, I)

- M Chicken Fillet Burger served with Wedges (A, I)
- V Cheesy Quesadilla (A, I)
- S Salad
- D Yoghurt (I)

**Wednesday**

- M Bangers & Mash served with Peas & Baked Beans (A, H)
- V Meat Free Sausages served with Baked Beans & Gravy (A, G)
- S Salad
- D Chocolate Cake (A, G, I)

- M Bangers & Mash served with Baked Beans & Gravy (A, H)
- V Vegetarian Noodles served with Peas (A)
- S Salad
- D Sponge Cake (A, I, G)

**Thursday**

- M Chicken & Mozzarella Tomato Sauce served with Pasta (A, H)
- V Pasta served with Pasta Sauce (A, I)
- S Salad
- D Seasonal Fruit

- M Chicken Pizza served with Garlic Bread (A, I)
- V Vegetable Pizza served with Garlic Bread (A, I)
- S Salad
- D Seasonal Fruit

**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 Mac 'N' Cheese served with Steamed Carrots (A, I)
- S Salad
- D Seasonal Fruit



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