

WEEK ONE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option One	Plant Balls in Tomato Sauce with Rice 	Beef Lasagne with Garlic Bread 	Roast Chicken, Stuffing, Roast Potatoes and Gravy	NEW Chicken Biryani	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce
Option Two		Vegetable Lasagne	Quorn Roast	NEW Vegetable Biryani 	
Vegetables	Vegetables of the Day	Vegetables of the Day 	Vegetables of the Day 	Vegetables of the Day 	Vegetables of the Day
Dessert	Sponge & Custard	Biscuit	Vanilla Sponge & Custard	Flapjack & Custard	Ice Cream

WEEK TWO

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option One	Classic Cheese and Tomato Pizza with Wedges 	Spaghetti Bolognaise 	 CHICKEN SHACK BBQ Chicken or Quorn with Seasoned Potatoes and Sweetcorn Salsa	Meatballs in Tomato Sauce with Rice 	Breaded Fish or Fishfingers with Chips & Tomato Sauce
Option Two		Vegan Spaghetti Bolognaise 		Pasta Plant Balls 	
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day 	Vegetables of the Day 	Vegetables of the Day
Dessert	NEW Gingerbread Cookie	Chocolate Brownie with Chocolate Sauce	Cornflake Tart & Custard 	Sticky Toffee Apple Crumble with Custard 	Ice Cream 

WEEK THREE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option One	 Macaroni Cheese	NEW Chicken 50% Enchilada Bake with Paprika Wedges 	Sausage with Mash and Gravy	 Mild Caribbean Chicken with Golden Rice	Fishfingers with Chips & Tomato Sauce
Option Two		Quorn Enchilada 	Vegan Sausage and Roast Potatoes with Gravy 	Caribbean Quorn with Golden Rice 	
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	Oaty Cookie	Cookie	Chocolate Cake & Custard 	NEW Jamaican Ginger Cake with Custard	Ice Cream

MENU KEY

	Added Plant Protein		Wholemeal		Vegan		Chef's Special
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Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection – Fresh Fruit and Yoghurt

ALLERGY INFORMATION:

If you would like to know about particular allergens in foods 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 allergen cross contact.