WHAT'S FOR LUNCH?

WEEK 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY				
MAIN (OPTION 1)	Tomato Pasta & Cheese (Gluten, Milk, Celery)	Jerk Chicken (Sulfites)	Jacket Potato & Home Made Baked Beans	Beef Lasagne (Wheat, Celery, Milk)	School Made Fish Fingers (Wheat, Fish, Gluten Milk)				
MAIN (OPTION 2)	Pesto Pasta (Gluten, Milk)	Jerk Cauliflower (Sulfites)	Jacket Potato & Chickpea Salad	Courgette & Spinach Lasagne (Wheat, Milk)	Sweet Potato Croquettes (Wheat, Milk)				
SIDES	Garlic & Herb Focaccia (Gluten)	Rice & Peas	Coleslaw, Cheese, Tuna (Milk, Fish)	Garlic Bread (Gluten)	Potato Wedges				
VEGETABLES	Italian Herb Broccoli	Seasonal Greens (Chefs Choice)	Honey Roasted Carrots	Roasted Squash	Garden peas				
DESSERTS	Fruit & Yoghurt (Milk)	Chocolate Cake (Wheat, Eggs, Milk)	Fruit & Yoghurt (Milk)	Apple Cake (Wheat, Milk, Eggs)	Fruit & Yoghurt (Milk)				
EXTRAS	Fresh Fruit Platter, Mixed Salad Bar and Greek Yoghurt Available Daily If you have any questions, please speak with you School Chef								

Wherever possible, all food is homemade on site from local, British ingredients. Allergen free options will always be available

Week Commencing:



WHAT'S FOR LUNCH?

WEEK 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN (OPTION 1)	Mac & Cheese (Wheat, Milk)	Chicken Pie (Wheat, Celery, Milk)	Margarita Pizza (Milk, Wheat)	Chicken Curry (Milk)	School Made Fish Fingers (Wheat, Fish, Gluten, Milk)
MAIN (OPTION 2)	Tomato Pasta & Cheese (Wheat, Milk, Celery)	Vegtable & Cheese Pie (Gluten, Milk, Mustard)	Tomato Spaghetti & Cheese (Gluten)	Spinach Dhal	Sweet Potato Croquettes (Wheat, Milk)
SIDES Where main includes, portion will be offered as optional extra	Garlic & Herb Focaccia (Wheat)	Roasted New Potatoes	Colesiaw	Coriander Rice	Potato Wedges
VEGETABLES	Italian Herb Broccoli	Seasonal Greens (Chefs Choice)	Honey Roasted Carrots	Onion Bhaji	Garden Peas
DESSERTS	Fruit & Yoghurt (Milk)	Choc-chip Banana Bread (Milk, Eggs, Wheat)	Fruit & Yoghurt (Milk)	Oaty Flapjack (Milk, Wheat)	Fruit & Yoghurt (Milk)