





Lunch Menu

Fresh fruit, crusty bread and yogurts available daily

ALLERGENS

PLEASE REFER TO THE ALLERGEN NUMBERS ON THE MENU THE 14 ALLERGENS CAN BE FOUND ON THE SCHOOL WEBSITE IF YOUR CHILD HAS A SERVERE ALLERGY PLEASE SPEAK TO THE CATERING MANAGER ABOUT THEIR DIETARY REQUIREMENTS ALTHOUGH EVERY EFFORT IS TAKEN TO AVOID CROSS CONTAMINTION <u>WE CANNOT GUARANTEE THAT ALL OF OUR</u> <u>HOMEMADE PRODUCTS ARE 100% GLUTEN FREE AND NUT FREE AS WE DO PREPARE OTHER SUCH FOOD ITEMS IN THE SAME KITCHEN</u>

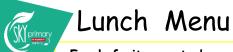
	No Meat Monday	Α	Tuesday	A	Wednesday	Α	Thursday	Α	Friday	A
15/04/2024	Falafel and spinach burger served in a bap with coleslaw(4) and mixed leaves(may contain seeds)	2 4	Gluten free sausages served with creamy mash , mixed vegetable and veg gravy	7	Chicken korma with coconut rice, mango chutney, diced tomatoes & cucumber and garlic & coriander naan bread(may contain nigella seeds)	7 2	Roast turkey with sage and onion stuffing and veg gravy served with roast potatoes, green beans and carrots	2	Gluten free Fillet of fish served with ketchup served with chunky chips and beans	5
15/0			Veggie sausage served with creamy mash and mixed vegetables with gravy	2 7	Vegetable samosas with a curry sauce served with coconut rice, mango chutney, diced tomatoes & cucumber	2 7	Veggie roast served with roast potatoes, green beans and carrots with veg gravy.	2 4 7	Vegetable pancake roll served with chunky chips and peas	2, 7
	Jacket potato with cheese	7	Jacket potato with chicken mayonnaise	4	Jacket potato with cheese	7	Jacket potato with tuna	4 5	Jacket potato with cheese and beans	7
	Chocolate and Orange cake	2 7 4	Fresh fruit salad		Mango sorbet		Sticky toffee and date pudding	7 4 2	Greek yoghurt with fruit coulis	7
	No Meat Monday	A	Tuesday	А	Wednesday	A	<u>Thursday</u>	A	Friday	A
22/04/2024	Pasta served with a tomato and basil sauce with green beans and sweetcorn	2	Beef bolognaise with pasta served with garlic bread (may contain seeds)and salad	7 2 4	Sweet and sour chicken served with rice vegetables		Roast beef with Yorkshire pudding and veg gravy served with roast potatoes, peas and carrots	4 2 7	Gluten free fish fillet with ketchup served with potato wedges baked beans or peas	5
		7 2	Soya based veggie bolognaise with gluten free pasta served with salad	13	Vegetable mini savouries served with rice , curry sauce and vegetables	7 2	Veggie loaf served with roast potatoes , carrots and peas with veg gravy	7 2 4	Cheese and pepper sweet potato base quiche served with potato wedges baked beans or peas	4, 7 2
	Jacket potato with feta cheese and grapes	7	Jacket potato with cheese and cherry tomatoes	7	Jacket potato with tuna mayonnaise	5 4	Jacket potato with cheese and cucumber	7	Jacket potato with cheese and beans	4,7
ALLERGEN KEY	Vanilla cake with icing and sprinkles	7 4 2	Short cake(if bought may contain nut and seeds) or watermelon	7 2	Fruity jelly(veg)		Chocolate mousse	7	Cherry Cheesecake (may contain nut seed depending on biscuit's used for base)	7,2 TIFIED TAINABLE FOOD
	1 = Celery and Celeriac e.g. stalks, seeds and leaves 2 = Cereals containing Gluten e.g. wheat, rye, barley, oats		3 = Crustaceans 4 = Eggs 5 = Fish		6 = Lupin Seeds and Flour 7 = Milk 8 = Molluscs 9 = Mustard		10 = Other Nuts e.g. walnuts, cashews, pecan, Brazil, pistachio, 11 = Peanuts		12 = Sesame Seeds 13 = Soya 14 = Sulphur Dioxide and Sulphites	rest of the second seco



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	No Meat Monday	A	Tuesday	А	Wednesday	A	Thursday	А	Friday	A
29/04/2024	Tomato and herb Pizza served with cucumber & tomatoes	2 7	Sausage roll served with smiley fries and baked beans (pork)	2	Roasted PORK with stuffing and veg gravy served with roast potatoes, parsnips and carrots	2	Beef goulash served with rice and peas	2	Gluten free fish fingers with ketchup served with chunky chips, and baked beans	5
			Vegan sausage roll served with smiley fries and peas	2	Pasta served with a tomato sauce served with carrots/cucumber	2	Veggie chilli served with rice ,cucumber and tomatoes	13	Vegan sausage served with chunky chips and peas	2, 4
	Jacket potato with cheese and beans	7	Jacket potato with chicken tikka and iceburg lettuce		Jacket potato with cheese and cherry tomatoes	7	Jacket potato with tuna	4 5	Jacket potato with cheese and beans	7
	Chocolate Rice pudding	7	Mini gingerbread people (may contain milk)	2	Pear crumble with cream	7 2	Blueberry muffin	4 7 2	Fruity ice cream	7
	No Meat Monday	A	Tuesday	A	Wednesday	A	Thursday	A	Friday	A
06/05/2024	BANK HOLIDAY		Pizza topped with mozzarella and pepperoni (pork)served with cucumber and cherry tomatoes	7,2	Roasted Chicken with stuffing and veg gravy served with roast potatoes, parsnips, peas and carrots	2	Turkey Chimichurri (Mild turkey chilli) with rice served with mixed salad	9	Gluten free Fillet of fish served with ketchup with chips and baked beans or peas	
			Quorn balls served in a tomato sauce with pasta(2) served with cucumber and cherry tomatoes	4,2 7	Potato ,leek and cheese bake served with carrots and peas	2 7	Chickpea ,sweet potato and spinach tagine with rice served with mixed salad	7	Cauliflower cheese served with peas	7 2
ALLERGEN KEY			Jacket potato with lime and coriander chicken	4	Jacket potato with tuna and cherry tomatoes	4 5	Jacket potato with cheese	7	Jacket potato with cheese and beans	7
			sultana sponge with icing	4,7 2	Profiteroles topped with chocolate sauce	4 7 2	Frozen fruity yoghurt	7	Raspberry ripple sponge	2 4 7
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