SUMMER TERM: WEEK 1 WEEK BEGINNING: SEPTEMBER





MONDAY

Main meal 1

Smokey Chicken BBQ Pizza

Served with salad and wedges

▲ 2, 7

Main meal 2

Cherry Tomato Pasta

Served with garlic herb slice salad

A 2

Desserts

Fruit and ice cream

A 7

TUESDAY

Main meal 1

BBQ Chicken with Rice

Served with Seasonal Vegetables

1

Main meal 2

Quorn Dippers BBQ style

Served with Rice and Seasonal Vegetables

▲ 2,4,7

Desserts

Carrot Cake

▲ 2,4

WEDNESDAY

Main meal 1

Roast Turkey

Served with roast potatoes and vegetables

▲ Allergen free

Main meal 2

Glamorgan Sausage

Served with roast potatoes and vegetables

Desserts

Vanilla Sponge

▲ 2,4,7

THURSDAY

Main meal 1

American Burger

Served with sweet potato wedges and sweetcorn

▲ 2 May contain 11

Main meal 2

Vegetarian Burger

Served with sweet potato wedges and sweetcorn

▲ 2 May contain 11

Desserts

Blueberry Muffin

A 2, 4, 7

FRIDAY

Main meal 1

Fish and chips

Served with chips and peas

▲ 2, 5

Main meal 2

Cheese and Onion Pasty

Served with chips and peas

▲ 2, 7

Desserts

Fruity Jelly

▲ Allergen free

ALLERGEN KEY

1. Celery

2. Gluten

3. Crustaceans

4. Eggs

5. Fish

6. Lupin 7. Milk

11. Sesame

12. Soybeans

8. Molluscs

9. Mustard

10. Peanuts

13. Sulphites

14. Tree nuts



Wholemeal bread, fresh salads, variety of seasonal fresh fruit, yogurts and jacket potato with choice of toppings





SUMMER TERM: WEEK 2 WEEK BEGINNING: SEPTEMBER 23





MONDAY

Main meal 1

Pepperoni Pizza

Served with salad and wedges

▲ 2, 7

Main meal 2

Cheesy Pasta shells

Served with salad and garlic slice

▲ 2, 7

Desserts

Cocoa cookie and fruit

Mild Creamy Curry

Strawberry mousse

Served with rice and mixed vegetables

Indian Vegetable Parcels

Served with rice and mixed vegetables

THURSDAY

Main meal 1

Main meal 2

A 2, 4, 12

Desserts

A 7

▲ 7, 9

A 7

TUESDAY

Main meal 1

Sausage Mash & Gravy

Served with mash and mixed vegetables

▲ 2, 7

Main meal 2

Vegetable Sausage

Served with mash and mixed vegetables

A 2

Desserts

Syrup Sponge & Custard

▲ 2, 4, 7

FRIDAY

Fish Fingers

▲ 2, 5

Main meal 2

Vegetable Nuggets

Served with chips and peas

A 2

Desserts

Jelly and Ice Cream

A 7

WEDNESDAY

Main meal 1

Roast Chicken

Served with roast potatoes and vegetables

▲ Allergen free

Main meal 2

Tomato & Cheese Frittata

Served with roast potatoes and vegetables

4 4, 7

Desserts

Ice Cream Roll & Fruit

2, 4, 7, 12

Main meal 1

Served with chips and peas

ALLERGEN KEY

1. Celery

2. Gluten

3. Crustaceans

4. Eggs

5. Fish

6. Lupin

12. Soybeans

13. Sulphites

8. Molluscs

9. Mustard

10. Peanuts

11. Sesame

14. Tree nuts



Wholemeal bread, fresh salads, variety of seasonal fresh fruit, yogurts and jacket potato with choice of toppings



Catering provided by Greenshaw Learning Trust. All products are locally sourced wherever possible. All food is cooked fresh on the school site each day.

TUNCH MENU.

SUMMER TERM: WEEK 3 WEEK BEGINNING: SEPTEMBER





MONDAY

Main meal 1

Cheesy Ham Pizza

Served with wedges and mix vegetables

▲ 2, 7

Main meal 2

Margherita Pizza

Served with wedges and mix vegetables

Sweet and Sour Chicken

Served with rice and sweetcorn

Vegetable Stir Fry

Banana Custard

Served with rice and sweetcorn

▲ 2, 7

Desserts

Fruit Fool

THURSDAY

Main meal 1

1, 12

1

▲ 7

Desserts

Main meal 2

▲ 7.

TUESDAY

Main meal 1

Chicken Pie

Served with new potatoes and vegetables

1, 2, 7

Main meal 2

Cheese and Bean Parcels

Served with new potatoes and vegetable

▲ 2, 7

Desserts

Apple Pie & custard

▲ 2, 7

FRIDAY

Main meal 1

Quorn Sausage

Served with chips and peas

A 2

Desserts

WEDNESDAY

Main meal 1

Sausage Roast

Served with roast potatoes and vegetables

1, 5, 7

Main meal 2

Cheese Pinwheels

Served with roast potatoes and vegetables

▲ 2, 4, 7

Desserts

Toffee Sponge

▲ 2, 4, 7

Fishcake

Served with chips and peas

A 2, 4, 7

Main meal 2

Jelly and Ice Cream

▲ 7

ALLERGEN KEY

1. Celery

2. Gluten

3. Crustaceans

4. Eggs

5. Fish

6. Lupin

7. Milk

11. Sesame

12. Soybeans

8. Molluscs

9. Mustard

10. Peanuts

13. Sulphites

14. Tree nuts

AVAILABLE DAILY

Wholemeal bread, fresh salads, variety of seasonal fresh fruit, yogurts and jacket potato with choice of toppings

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