





**THE  
FOOD  
HUB**

# MENU

WEEK COMMENCING  
13/4 27/4 11/5  
01/6 15/6 29/6 13/7

## Week 1

<b>MONDAY</b>	Cheesy Pasta 2,3,6	Cheese Pizza 2, 6 	Mixed Vegetables A/F	School Cake 2,3
<b>TUESDAY</b>	Pasta Bolognaise 2	Falafel With Tomato sauce 2 	Peas & Garlic bread 2	Fruit Jelly A/F
<b>WEDNESDAY</b>	Roast Chicken Yorkshire 2, 3, 6	Vegetarian Parcel 2, 6, 12 	Cabbage & Carrots A/F	Apple Crumb Cake 2, 3
<b>THURSDAY</b>	ChickenFajitas 2,6	Cheese & Tomato Pinwheels 2, 6 	Broccoli & Carrots A/F	Vanilla Shortbread 2
<b>FRIDAY</b>	Fish Fingers or Salmon Fish Fingers 2, 4	Veggie Fingers 2 	Chips Peas or Beans A/F	Selection pf Pudding

**AVAILABLE  
DAILY**

Wholemeal bread, fresh salads, a variety of seasonal fresh fruit, yogurts & jacket potatoes.  
Please note that all our dishes can be adapted to suit the majority of dietary requirements

**little bites for every future**

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

"We are dedicated to minimizing our carbon footprint by actively reducing food waste throughout our operations, from sourcing to serving. Through staff training, supplier collaboration, and customer engagement, we are committed to making a positive environmental impact."



### ALLERGEN KEY

- |           |             |                   |
|-----------|-------------|-------------------|
| 1. Celery | 6. Milk     | 11. Crustaceans   |
| 2. Gluten | 7. Molluscs | 12. Soybeans      |
| 3. Eggs   | 8. Mustard  | 13. Sulphites     |
| 4. Fish   | 9. Peanuts  | 14. Tree nuts     |
| 5. Lupin  | 10. Sesame  | A/F Allergen Free |










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WEEK COMMENCING  
20/4 4/5 18/5 8/6 22/6 6/7

# MENU

## Week 2

<b>MONDAY</b>	Basil and Tomato Pasta 2, 6	Cauliflower & Broccoli Bake 2,6 	Peas & Carrots A/F	Strawberry Mousse 6
<b>TUESDAY</b>	Beef Burger 2,	Veggie Burger 2, 	Wedges & Sweetcorn A/F	Blueberry Muffin 2,3
<b>WEDNESDAY</b>	Sausage Roast Yorkshire 2, 3,6,	Quorn Sausage Roast 2, 	Cabbage & Carrots A/F	Shortbread 2,
<b>THURSDAY</b>	Chicken Curry 2, 6	Creamy Chickpea Coconut Curry 2, 12 	Mix Vegetables Rice	Citrus Drizzle Cake 2, 3
<b>FRIDAY</b>	Fish Fingers or Salmon Fingers 2, 4	Quorn Nuggets 2 	Chips Peas or Beans A/F	Selection of Pudding

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