NFORMATION your child has an allergy or erance please ask a memb f the catering team for informa on. If your child has a school inch and has a food allergy or tolerance you will be asked to mplete a form to ensure we cater for your child. We use large variety of ingredients in preparation of our meals and e to the nature of our kitchens is not possible to completely move the risk of cross contai tion. Our Refined Soybean (produced from genetically



ALLERGEN KEY

A Gluten B Crustaceans C Molluscs D Fish E Peanuts F Nuts G Eggs H Soybeans Milk J Celery K Mustard L Lupin M Sesame N Sulphur Dioxide

Week 1

Week 2

22nd April / 10th Jun

V Vegetarian Pizza served with Tomato

V Jacket Potato with a choice of cheese/

Available Daily

Bread with butter Jacket Potato with

Pasta with Tomato

Fruit & Yoghurt

15th Apr / 3rd Jun / 15th Jul

Meat free day

- V Vegetable pasta Bake served with sweetcorn
- V Jacket Potato with a choice of cheese/beans (A, I)
- S Salad
- D Seasonal Fruit

M Chilli Con Carne Served with Rice &

Carrots

- V Tuna Sandwich (A, G, I)
- S Salad
- D Homemade Cookies (A, G, I)

M Chicken Chowmein served with Noodles & vegetables

- V Vegetarian Noodles (A)
- S Salad

Meat free day

Pasta (A, I)

beans (A, I)

D Seasonal Fruit

S Salad

D Cheese Crackers & Orange slice (A, I)

M Oven Baked Zinger Burger served with with wedges (A)

- V Veggie Burger served with wedges (A)
- S Salad
- D Yoghurt or Seasonal Fruits (I)

M Tandoori Grilled Chicken served with Roast vegetables & Potatoes

- V Roasted Corn & Cheese guesedilla served with Roast vegetables (A, I)
- D Seasonal Fruit or Yoghurt (I)

M Bangers and mash served with baked beans & Gravy (A, I, H)

V Veggie Sausages served with Baked Beans (A, G)

- S Salad
- D Vanilla Sponge cake (A, G)

M Meat Curry Served with 50/50 Rice

- V Vegetable Pilau 50/50 Rice
- S Salad
- D Jelly

M Battered Fish & chips served with steamed mixed vegetables or baked beans (A, D)

- V Enchiladas (A, I)
- S Salad
- D Ice cream (I)



M Fish fingers & chips served with steamed mixed vegetables or baked beans (A, □)

- V Pizza Baguettes (A, I)
- S Salad
- D Ice Cream (I)









Monday

Wednesday

Thursday

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Week 3

29th Apr / 17th Jun

Week 4

6th May / 24th Jun

Available Daily

Bread with butter Jacket Potatoes with

Pasta with Tomato

Dessert Fruit & Yoghurt

Meat free day

- V Lentil dhal curry served with Bombay potato & basmati rice
- V Jacket Potato served with a choice of cheese/ beans (A, I)
- S Salad
- D Seasonal Fruit

Meat free day

- V Macaroni Cheese served with broccoli (A,
- 1)
- V Jacket Potato served with a choice of cheese/ beans (A, I)
- S Salad
- D Seasonal Fruit

N (A

- M Turkish Meatballs kofte served with spaghetti
- V Creamy tomato sauce served with spaghetti (A)
- S Salad
- D Cheese Crackers (A, I)

M Meat Burger served with wedges (A)

- V Vegetable Burger (A)
- S Salad
- D School sponge cake

Wednesday

- M Chicken Fajita wrap with wedges (A, I)
- V Cheese & onion pie served with glazed carrots (A, I)
- S Salad
- D Seasonal Fruit or Yoghurt (I)

M Chicken, potato & vegetable pie served with honey glazed carrots (A)

- V Cheese & Onion pie
- S Salad
- D Yoghurt

Thursday

- M Somali bariis with chicken served with yoghurt salad
- V Sambus Qudaar (vegetable Samosa (A)
- S Salad
- D Chocolate Orange Cake (A, G, I)

M Chicken Tikka masala served with jeera flavoured 50/50 rice

- V Vegetable rice
- S Salad
- D Jelly

- M Fish Fingers & chips served with Baked beans
 - (A, □)
- V Cheese Toasties (A, I)
- S Salad
- D Ice Cream (I)

- M Battered Fish & chips served with Baked Beans
- (A D)
- V Cheese & tomato Panini served with chips (A, I)
- S Salad
- D Ice Cream (I)







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Monday



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Week 5

13th May / 1st Jul

Week 6

20th May / 8th Jul

Available Daily

Bread with butter Jacket Potato with

Pasta with Tomato

Fruit & Yoghurt

Meat free day

V Vegetable Pizza served with Tomato basil pasta salad (A, I)

V Jacket potato with a choice of cheese/beans (A, I)

- S Coleslaw (I)
- D Seasonal Fruit

Meat free day

V Cheese & Onion potato pie served with baked beans & sweetcorn (A, I)

- V Jacket potato with a choice of cheese/beans (A, I)
- S Salad
- D Seasonal Fruit

N. N.

M Bangers and mash served with baked beans & Gravy (A, I, H)

V Veggie Sausages served with Baked Beans (A,

- G)
- S Salad
- D Cheese crackers (A, I)

M Beef stir-fry Served With Rice (H)

- V Pizza Baguette (A, I)
- S Salad
- D Jam & Coconut cake (A, G)

Wednesday

Tuesday

M Peri Peri flavoured roast Chicken served with savoury rice

V Cheese & Toamato quesedilla served with rice (A)

- S Salad
- D Seasonal Fruit or Yoghurt (I)

M Jerk Chicken served with roast potatoes, sweetcorn & Gravy (A, H)

- V Chickpea curry served with bread/ pita (A)
- S Salad
- D yoghurt (I)

Thursday

M Spaghetti Bolonese served with sweetcorn (A, I)

- V Tomato sauce spaghetti (A, I)
- S Salad
- D Flapjack

M Butter chicken served with 50/50 rice

- V Vegetarian pilau rice
- S Salad
- D Jelly

M Fish fingers & chips served with Baked beans

(A, □)

V Cheese & Onion Quiche (A, I)

- S Salad
- D Ice Cream (I)

M Fish fingers & chips served with Baked beans

(A, □)

- V Mac & Cheese (A, I)
- S Salad
- D Ice Cream (I)



