



# MENU WEEK 1



## ALLERGEN KEY

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



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

MONDAY	Chicken Meatballs In Tomato Pasta Sauce Served with Baby Carrots 2	Mac & Cheese Served with Baby Carrots 2,7	Cheese Panini 2,7	Raspberry Jelly with Melon A/F
TUESDAY	Chicken Burger Served with Sweetcorn and Baked Wedges 2	Vegetable Burger Served with Sweetcorn and Baked Wedges 2	Cheese Panini 2,7	Jaffa Cake Flapjack 2
WEDNESDAY	Beef Burrito Served with Mixed Salad & Coleslaw 2	Roasted Vegetable Burrito Served with Mixed Salad & Coleslaw 2	Cheese Panini 2,7	Sprinkle Cake with Mandarin 2, 4,
THURSDAY	Chicken Maple & Sweet Chili Noodles With Stir-Fry Vegetables & Sweetcorn 2,4,12	Oriental Veggie Noodles With Stir-Fry Vegetables & Sweetcorn 2,4,12	Cheese Panini 2,7	Fruity Shortbread Biscuit 2
FRIDAY	MSC Pollock or Salmon Fish Fingers Served with Chips & Beans or Peas 2,5	Quorn Nuggets Served with Chips & Beans or Peas 2	Cheese Panini 2,7	Chocolate Vanilla Mousse 7

## 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

Carbon rating

**A**

Carbon rating

**B**

Carbon rating

**C**

Carbon rating

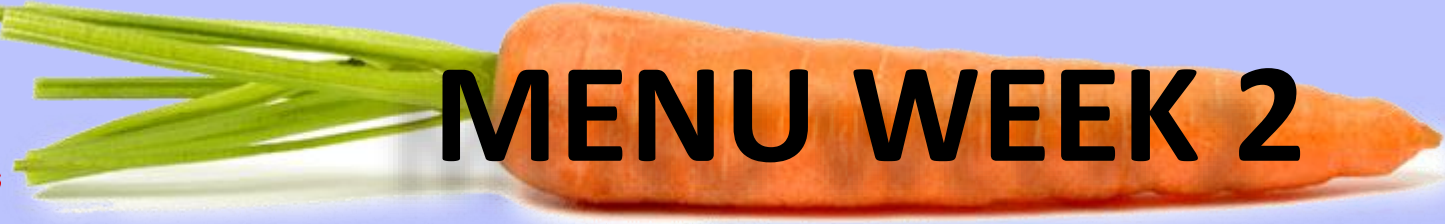
**D**

Carbon rating

**E**

"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."





# MENU WEEK 2



## ALLERGEN KEY

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



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MONDAY	Pepperoni Pizza Served with Mixed Vegetables & Wedges 2,7 	Cheese & Tomato Pizza Served with Mixed Vegetables & Wedges 2,7 	Cheese and Ham Panini 2,7	Jelly with Fruit A/F 
Tuesday	Chicken Korma Served with Rice & Garden Peas 2 	Lentil & Butternut Squash Curry Served with Rice & Garden Peas 2 	Cheese and Ham Panini 2,7	Chocolate Brownie 2, 4 
WEDNESDAY	Sausage Roast Served with Roast Potatoes & Vegetables 2,13 	Cauliflower and Broccoli Bake Served with Roast Potatoes & vegetables 2,7 	Cheese and Ham Panini 2,7	Orange Drizzle Cake 2, 4 
THURSDAY	Creamy Chicken Pasta Bake With Garlic Bread & Broccoli 2,7 	Tomato & Cheese Pasta With Garlic Bread & Broccoli 2,7 	Cheese and Ham Panini 2,7	Carrot and Courgette cake 2,4 
FRIDAY	Breaded Fillet of Fish Served with chips & peas or beans 2, 5 	Cheese & Tomato Swirl Served with chips & peas or beans 2, 7 	Cheese and Ham Panini 2,7	Strawberry Mousse ASK FOR ALLERGENS 

**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

Carbon rating

Carbon rating

Carbon rating

Carbon rating

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