



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.



MENU WEEK 1



MONDAY

Pasta Bolognese
2



Macaroni Cheese
2,7



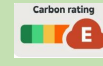
Garlic Bread
Broccoli
2

Apple Crumble
& Custard
2, 7

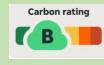


TUESDAY

Chicken Burger
Crisp Cube Potatoes with
Sweetcorn
2



Vegetable Burger
Crisp Cube Potatoes with
Sweetcorn
2



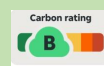
Cheese Panini
2,7

Old School
Sprinkle Cake
2,4



WEDNESDAY

Sausage Roast
with Roast Potatoes &
Vegetables
2,12,13



Glamorgan Sausage
with Roast Potatoes &
Vegetables
2,7,9



Cheese Panini
2,7

Chocolate &
Beetroot
Brownie
2,4



THURSDAY

Mild Creamy
Chicken Curry
with Rice & Green Beans
A/F



Dhal Sweet Potato
Curry
with Rice & Green Beans
2



Cheese Panini
2,7

Fruit
Shortbread
2



FRIDAY

Fish Fingers
2,5



Quorn Nuggets
2



Chips &
Peas/Beans
A/F

Strawberry &
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



"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."





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GREENSHAW
LEARNING TRUST

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DAY	Item	Carbon Rating	Notes
MONDAY	Meat Pizza	A	2, 7
	Cheese & Tomato Pizza	B	2, 7
TUESDAY	Chicken Meatball Pasta	B	2
	Quorn Meatballs in Tomato Pasta Sauce & Vegetables	B	2
WEDNESDAY	Roast Chicken & Yorkshire Roast Potatoes & Vegetables	B	2, 4, 7
	Cheese & Tomato Pinwheel	B	2, 7
THURSDAY	Spaghetti Bolognaise with Baby Carrots	B	2
	Roasted Vegetable & Quorn stir fry with Noodles	B	2, 4, 12, 13
FRIDAY	Fish Fingers or Salmon Fingers	B	2, 5
	BBQ Quorn Fillet	A	4
MONDAY	Wedges & Salad	A/F	
	Jelly & Fruit	A	A/F
TUESDAY	Cheese & Ham Panini	A	2, 7
	Marble Cake	A	2, 4
WEDNESDAY	Cheese & Ham Panini	A	2, 7
	Fruity Oat Biscuit	B	2
THURSDAY	Cheese & Ham Panini	A	2, 7
	Lemon Drizzle Cake	A	2, 4
FRIDAY	Chips & Peas/Beans	A/F	
	Chocolate & Vanilla Mousse	A	7

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