

Lunch Menu

Week 1
Autumn Term

Meat FREE
MONDAY

Soup of the Day

Soup
Available for the
Teaching Team &
year 6 daily

Main Meal

Pasta Bar & Garlic bread
Tomato Sauce, pesto,
Tuna, butter, cheese
(G, M, F, E, Se)

Veggie Meal

Seasonal vegetable
Frittata
(E)

Served With

Mixed salad
Coleslaw
(E)

Dessert

Fresh fruit puree yoghurt
& Fruit
(M)

TUESDAY

Soup of the Day

Chicken Curry
(M)

Vegetable Spring Roll
(G,M, E, So)

Jasmine Rice
Broccoli
Sweetcorn

Available Daily: Jacket Potatoes with Toppings, Wholewheat Pasta & Full Salad Bar

Marble Cake &
Chocolate Custard
(G, E, M, So)

WEDNESDAY

Soup of the Day

Roasted chicken breast
with gravy & Yorkshire
(G, M, E)

Quorn Fillet
(So)

Roast Potatoes
Medley of seasonal
Vegetables

Arctic Roll
(G, M, E, So)

THURSDAY

Soup of the Day

Beef Burgers with Cheese
(G, M, So)

Portabella mushroom with Cheese
(G, M, So)

Hand cut wedges
Mixed Salad

Choc Chip Cookies
(G, M, E, So)

FRIDAY

Soup of the Day

Chicken Goujons or
vegan nuggets
(G)

Cheese & tomato
Quiche
(G,E,M)

Roasted herby
potatoes
Garden Peas
Baked Beans

Lemon Drizzle Cake
(G,E, M)

Available Daily: A selection of Fruit and Fresh Fruit Yoghurt pots

ALL MEAT PRODUCTS ARE HALAL. Gluten Free and Milk Free alternatives will be available for Main Meals and Desserts

Dietary Information: Ce – Celery, So – Soy, E – Eggs, F – Fish, G – Gluten, Su – Sulphur, Cr – Crustacean, L – Lupin, M – Milk, Mo – Molluscs,
P – Peanuts, Se – Sesame, N – Nuts, L – Legumes – bread products bought in 'may contain sesame' but we avoid using sesame seeds

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Lunch Menu

Week 2
Autumn Term

Meat FREE
MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Soup
Available for the
Teaching Team daily

Soup of the day

Soup of the Day

Soup of the Day

Soup of the Day

Soup of the Day

Served with Freshly Made Bread

Main Meal

Jacket Potato Bar
with various toppings
Chilli, Baked beans, Tuna
mayo, Cheese, just Butter
(M, E, F)

Chicken Pie
(G)

Honey Roasted
gammon ham
(G)

Pizza Day
Margarita, Pepperoni
(G, M, Su)

Classic Beef Spaghetti
Bolognaise

Veggie Meal

Mushroom & Parmesan
Risotto
(M)

Vegetable Crumble
(G, M, Ce)

Quorn Fillet
(So)

Mushroom and garlic
pizza
(G)

Vegetable Bolognaise

Served With

Broccoli & Sweetcorn

New Potatoes
Peas
Broccoli

Roast Potatoes
Roast carrots
Savoy Cabbage

Hand cut wedges
Mixed Salad

Pasta
Peas
(G)

Available Daily: Jacket Potatoes with Toppings | Full Salad Bar | Freshly Made Breadbasket

Dessert

Ice Cream
(M)

Fresh fruit puree yoghurt
& Fruit
(M)

Raspberry Jelly

Mini Blueberry Muffin
(G, M, E)

Iced Chocolate sponge
(G,E,M)

Available Daily: A selection of Fruit and Fresh Fruit Yoghurt pots

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Lunch Menu

Week 3
Autumn Term

Meat FREE

MONDAY

Soup of the Day

TUESDAY

Soup of the Day

WEDNESDAY

Soup of the Day

THURSDAY

Soup of the Day

FRIDAY

Soup of the Day

Served with Freshly Made Bread

Main Meal

Pasta Bar & Garlic bread
Tomato Sauce, pesto,
Tuna, butter, cheese
(G, M, F, E, Se)

Sweet Sticky Chicken
(So, Su)

Chicken Fajita
Served with cheese and sour
cream
(G, M)

Swedish Meatballs,
creamy sauce
(G, M)

Fish and vegetarian
Fingers
(F, G)

Veggie Meal

Potato & Courgette Flan
(E)

Sweet Sticky Sitr-fry
vegetable
(So, Su)

Vegetable Fajita with cheese
and sour cream
(G, M)

Vegan Swedish
Meatballs, creamy
sauce
(G, M)

Vegetable Frittata
(E)

Served With

Mixed Salad
Coleslaw

Rice
Sweetcorn & Peas

Rice
Lettuce

Pasta
Broccoli & steamed
Carrot
(G)

Chips
Baked Beans & Garden
Peas

Available Daily: Jacket Potatoes with Toppings | Full Salad Bar | Freshly Made Bread Basket

Dessert

Seasonal Fruit Crumble &
Custard
(G, M)

Rocky Road
(G, M, So)

Buttermilk Pancake
(G, M, E)

Fresh fruit puree yoghurt &
Fruit
(M)

Malva Pudding &
custard
(G, E, M)

Available Daily: A selection of Fruit and Fresh Fruit Yoghurt pots

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