

Lunch Menu

Meat FREE

MONDAY

Soup of the Day

TUESDAY

Soup of the Day

WEDNESDAY

Soup of the Day

Served with freshly made bread

THURSDAY

Soup of the Day

Week 1 **AutumnTerm**

FRIDAY

Soup of the

Pasta bar & garlic bread, tomato sauce, pesto, tuna, butter, cheese (G, M, F, E, Se)

Chicken curry (M)

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

Hot Dogs (G, M, So) Chicken goujons of vegan nuggets (G)

Seasonal vegetable frittata

(E)

Butter cauliflower CUTTY (M)

Quorn Fillet (So)

Vegetable terrine (E, M)

Cheese, tomato onion quiche (G,E,M)

Served With

Mixed salad Coleslaw **(E)**

Jasmine rice Broccoli Sweetcorn

Roast potatoes Medley of seasonal Vegetables

Hand cut wedges Mixed Salad

Roasted herby potatoes Garden Reas Baked Beans

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

Syrup sponge & custard

Fresh fruit puree yoghurt & fruit (M)

Arctic roll (G, M, E, So) Chocolate brownies (G, M, E, So)

Lemon di

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

Gluten Free and Milk Free alternatives will be dydilable for Main Meals and Desse



Lunch Menu

Week 2

AutumnTerm

Meat FREE **MONDAY**

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Soup of the day

Served with freshly made bread

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, Peperoni (G, M, Su)

Classic beef & pork bolognaise

eggie Meal

Served With

Mushroom & Parmesan risotto (M)

> Mixed salad Coleslaw **(E)**

Vegetable crumble (G, M, Ce)

> New potatoes Peas Broccoli

Quorn fillet (So)

Roast potatoes Roast carrots Cauliflower cheese Mushroom and garlic Vegetable bolognaise pizza (G)

Hand cut wedges Mixed Salad

Spaahetti Peas (G)

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

Chocolate Greek yoghurt Fresh fruit puree yoghurt cake & Fruit

Raspberry jelly

Mini blueberry muffin (G, M, E)

Flapjack (G, M)

CATERING (E. M. SO)

(M)

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



Lunch Menu

Meat FREE

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

Week 3

Autumn Term

FRIDAY

Soup of the Day

Served with Freshly Made Bread

Mac & Cheese Garlic bread

(G, M, Se)

Sweet sticky chicken stir-frv (So, Su)

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

Swedish meatballs, creamy sauce (G, M)

Fish and vegetarian **Fingers** (F, G)

Veaaie Meal

Tuscan mushroom & spinach stew (M)

Sweet sticky sitr-fry vegetable (So, Su)

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

Vegan Swedish meatballs, creamy sauce (G, M)

Butternut & mushroon risotto **(E)**

Served With

Mixed salad Coleslaw **(E)**

Rice noodles Stir-fry vegetables

Rice Lettuce

Pasta carrot

Chips Broccoli & steamed Baked beans & garder Peas

(G)

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

Seasonal fruit crumble & [№] "custard

(G. M)

Fresh fruit puree yoghurt & Fruit (M)

Oat & raisin cookie (G, M, E, Su)

Rocky road (G, M, So)

Malva pudding & custard (G, E, M)

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