

WINTER MENU

2024



WEEK 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL 1	Pasta Chicken Carbonara <i>Served with carrots & broccoli</i> ▲ 2, 7	Pulled Pork BBQ Slider <i>Served with potato wedges & sweetcorn</i> ▲ 2.	Roast Lemon & Rosemary Chicken <i>Served with roast potatoes & vegetables</i> ▲	Chicken Balti <i>Served with brown & white rice</i> ▲ 2, 7	Fish & Chips <i>Served with peas or baked beans</i> ▲ 2, 5
MAIN MEAL 2	Vegan Meatballs <i>Served with carrots & broccoli</i> ▲ 2, 12	Tex-mex Jackfruit Warp <i>Served with potato wedges & sweetcorn</i> ▲ 2.	Cauliflower & Broccoli Bake <i>Served with roast potatoes & vegetables</i> ▲ 2, 7	Vegetable Do Piyaz <i>Served with brown & white rice</i> ▲	Vegan Crispy Dippers <i>Served with chips, peas or baked beans</i> ▲ 9, 12
CHEF DAILY SPECIAL	Please ask about our Daily Special or See the Blackboard ▲	Please ask about our Daily Special or See the Blackboard ▲	Please ask about our Daily Special or See the Blackboard ▲	Please ask about our Daily Special or See the Blackboard ▲	Please ask about our Daily Special or See the Blackboard ▲
DESSERTS	Orange Polenta Cake ▲ 2, 4	Sweet Waffle & Berry Compote ▲ 2, 4, 12	Pineapple & Cherry Traybake ▲ 4, 13	Lemon Shortbread ▲ 2, 13	Selection of Desserts ▲, 4, 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				

▲ ALLERGEN KEY

- 1. Celery
- 2. Gluten
- 4. Eggs
- 5. Fish
- 6. Lupin
- 7. Milk
- 8. Molluscs
- 9. Mustard
- 10. Peanuts
- 11. Sesame
- 12. Soybeans
- 13. Sulphites
- 14. Tree nuts
- M/C. May contain

Catering provided by Greenshaw Learning Trust.

All products are locally sourced wherever possible.

All food is cooked fresh on the school site each day.

