



MENU WEEK 1



"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."



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

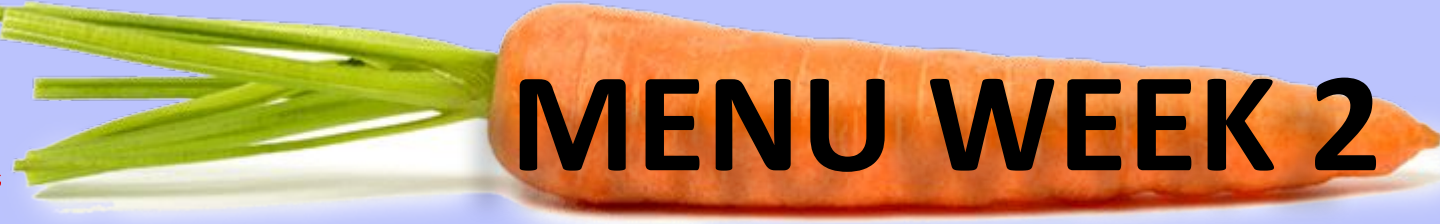


Catering provided by Greenshaw Learning Trust.
All products are locally sourced wherever possible.
All food is cooked fresh on the school site each day.

DAY	DISH	ALLERGENS	CARBON RATING	VEGETARIAN
MONDAY	Pasta Bolognese	2	A	
	Cheese and Tomato pizza	2, 7	A	✓
	Wedges, Broccoli	A/F		
	Chocolate Vanilla Mousse	7	A	
TUESDAY	Chicken strip Burger	2,7	E	
	Vegetable Burger	2	B	✓
	Diced Potatoes Sweetcorn			
	Chocolate shortbread		A	
WEDNESDAY	Roast Chicken Dinner	2, 4, 7	B	
	Cauliflower and Broccoli Bake	2, 7	A	✓
	Roast Potatoes & Vegetables	A/F		
	Old School Sprinkle Cake	2, 4	A	
THURSDAY	All Day Breakfast	2,4,13	B	
	Veggie All Day Breakfast	2, 4,12	B	✓
	Hash Browns and Beans	A/F		
	Fruit Jelly		A	
FRIDAY	Battered Fish	2, 5	A	
	Veggie Fingers	2	A	✓
	Chips & Peas/Beans	A/F		
	Selection of Pudding			

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



MENU WEEK 2



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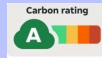
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MONDAY

Chicken and Sweetcorn pizza
2, 7

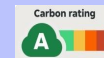


Jacket potato
Cheese and Beans



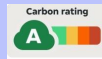
Wedges & Salad
A/F

Pear Sponge
2,4,7

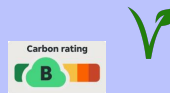


TUESDAY

Creamy Chicken Curry with Rice
AF

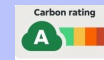


Veggie Hotdog
2



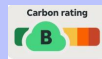
Salad
A/F

Vanilla Cookie
2, 4,

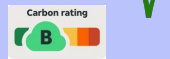


WEDNESDAY

Sausage Roast & Yorkshire
2, 4, 7

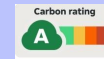


Cheese and potato pie
2, 7



Roast Potatoes, Carrots and Broccoli
A/F

Apple Sponge
2, 7



THURSDAY

Beef Lasagne Pasta
2, 7

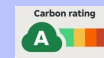


Cheesy Pasta Shells
2, 4, 12



Sweetcorn
A/F

Lemon Drizzle Cake
2, 4, 7

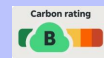


FRIDAY

Fish Fingers or Salmon Fingers
2, 5



Cheese and Tomato Pinwheel
7, 2



Chips & Peas/Beans
A/F

Selection Of Pudding