





















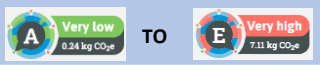


SUMMER MENU WEEK 1 15/04/24, 06/05/24, 03/06/24 24/06/24, 15/07/24	MONDAY	TUESDAY	ROAST WEDNESDAY	THURSDAY	FISH FRIDAY
MAIN MEAT	<ul style="list-style-type: none"> ● BBQ Chicken Pizza (G,M) 	<ul style="list-style-type: none"> ● Minced Lamb Biryani (O) 	<ul style="list-style-type: none"> ● Roast Chicken with Mixed Herbs (O) 	<ul style="list-style-type: none"> ● Moroccan Minced Lamb Tagine (O) 	<ul style="list-style-type: none"> ● Fish Fingers (G,F) 
MAIN MEAT FREE	Cheese & Tomato Pizza (G,M) 	Asian Noodle Stir Fry (G,E) 	Veg Sausage in a Yorkshire Pudding with Onion Gravy (G,M,S,E) 	Roasted Vegetable Lasagne (G,M) 	Vegetable Sausage Roll (G,M,MU) 
SIDES <i>Salad Bar Available Every Day</i>	Potato Wedges (O)	Salad Bar (O)	Roast Potatoes Cabbage & Carrots & Gravy (O)	Rice and Salad Bar (O)	Chips Peas or Beans (O)
OVEN ROASTED JACKET POTATOES	Available daily with a choice of: Cheese (M), Beans (O) or Tuna (F,E) 	Available daily with a choice of: Cheese (M), Beans (O) or Tuna (F,E) 	Available daily with a choice of: Cheese (M), Beans (O) or Tuna (F,E) 	Available daily with a choice of: Cheese (M), Beans (O) or Tuna (F,E) 	GLUTEN FREE OPTION AVAILABLE ON REQUEST 
PUDDING Yoghurt (M) and Fresh Fruit (O) Available Every Day Puddings with custard (M)	Old School Cake (G,E) 	Apple Crumble (G) 	Fruit Platter (O) 	Lemon Drizzle Slice (G,E) 	Vanilla Ice Cream Pot (M) 

ALLERGEN KEY
 We are committed to the safety of our pupils. If your child has any allergies or food intolerances, please see the Allergen information guide below. If you need any further advice, please speak to a member of our experienced Catering Team.

- G – GLUTEN**
- M – MILK**
- S – SOYA**
- MU – MUSTARD**
- SS – SESAME**
- E – EGG**
- F – FISH**
- CR – CRUSTACEANS**
- MS – MOLLUSCS**
- C – CELERY**
- L – LUPIN**
- SU – SULPHITES**
- P – PEANUTS**
- N – NUTS**
- O – ALLERGEN FREE**

Halal Suitable
 We are served by a local fruit and vegetable supplier to help our In-House catering team create freshly prepared dishes every day. Each dish we prepare has a Carbon Footprint Grading with 'A' being Low Carbon to 'E' being high. So, as well as eating healthily, you can eat sustainably as well!!!

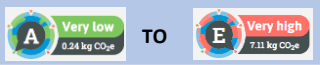
























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SUMMER MENU WEEK 2 22/04/24, 13/05/24 10/06/24, 01/07/24, 22/07/24	MONDAY	TUESDAY	ROAST WEDNESDAY	THURSDAY	FISH FRIDAY
MAIN MEAT	● Chicken Dhansak Curry (○) 	● Lamb Lasagne (G,M) 	● Roast Chicken with Lemon & Thyme (○) 	● Braised Chicken & Beef Sausages with Onion Gravy (G,S,SU) 	● Fish Fingers (G,F) 
MAIN MEAT FREE	Sweet Potato, Chickpea & Spinach Curry (○) 	Vegan Spaghetti Bolognese (G) 	Vegetable Wellington (G) 	Vegan Sausages in Onion Gravy (S) 	Vegetable & Bean Burrito (G) 
SIDES <i>Salad Bar Available Every Day</i>	Rice & Broccoli (○)	Salad Bar (○)	Roast Potatoes Sweetcorn, Carrots & Gravy (○)	Mashed Potatoes (SU) and Peas (○)	Chips Peas or Beans (○)
OVEN ROASTED JACKET POTATOES	Available daily with a choice of: Cheese (M), Beans (○) or Tuna (F,E) 	Available daily with a choice of: Cheese (M), Beans (○) or Tuna (F,E) 	Available daily with a choice of: Cheese (M), Beans (○) or Tuna (F,E) 	Available daily with a choice of: Cheese (M), Beans (○) or Tuna (F,E) 	GLUTEN FREE OPTION AVAILABLE ON REQUEST 
PUDDING Yoghurt (M) and Fresh Fruit (○) Available Every Day Puddings with custard (M)	Homemade Flapjack (G) 	Carrot Cake (G,E) 	Fruit Platter (○) 	Marble Cake (G,E) 	Strawberry Ice Cream Pot (M) 



SUMMER MENU WEEK 3 29/04/24, 20/05/24 17/06/24, 08/07/24	MONDAY	TUESDAY	ROAST WEDNESDAY	THURSDAY	FISH FRIDAY
MAIN MEAT	● Chicken Burger in a Bun (G,E,S) 	● Lamb Chilli Con Carne (O) 	● Roast BBQ Chicken (O) 	● Chicken Chow Mein (G,E,S) 	● Fish Fingers (G,F) 
MAIN MEAT FREE	Spicy Veggie Bean Burger (G) 	Roasted Vegetable Lasagne (G,M) 	Pasta in a Tomato & Basil Sauce (G) 	Mac & Cheese (G,M,MU) 	Cheese, Tomato and Spinach Pinwheel (G,M) 
SIDES <i>Salad Bar Available Every Day</i>	Potato Wedges, Peas & Sweetcorn (O)	Rice & Salad Bar (O)	Roast Potatoes Broccoli, Carrots & Gravy (O)	Sweetcorn (O)	Chips Peas or Beans (O)
OVEN ROASTED JACKET POTATOES	Available daily with a choice of: Cheese (M), Beans (O) or Tuna (F,E) 	Available daily with a choice of: Cheese (M), Beans (O) or Tuna (F,E) 	Available daily with a choice of: Cheese (M), Beans (O) or Tuna (F,E) 	Available daily with a choice of: Cheese (M), Beans (O) or Tuna (F,E) 	GLUTEN FREE OPTION AVAILABLE ON REQUEST 
PUDDING Yoghurt (M) and Fresh Fruit (O) Available Every Day Puddings with custard (M)	Banana Bread (G,E) 	Apple & Peach Crumble (G) 	Fruit Platter (O) 	Vanilla Shortbread (G) 	Vanilla & Strawberry Swirl (M) 

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