



Spring Menu Week Two

YOUR CHOICE	MONDAY <i>Meat free</i>	TUESDAY <i>Street Food</i>	WEDNESDAY <i>Roast</i>	THURSDAY <i>Casserole</i>	FRIDAY <i>Gluten free</i>
MAIN COURSE	Creamy Pesto Pasta	Southern Fried Chicken in Sticky Sauce	Stuffed Lamb	Steak Pie	Gluten-free Fish Bites
VEGETARIAN	Roasted Veg & Lentil Dhal	Southern Fried Vegan Nuggets in sticky sauce	Mixed bean and Vegetable Tartlet	Creamy Vegetable Pie	Gluten-free Mozzarella Chilli Bites
CARB/STARCH	Basmati Rice & Garlic Bread	Bao Buns	Roast Potatoes & Yorkshire Pudding	Curly Fries	Chips
TWO OF YOUR 5-A-DAY	Cauliflower & Broccoli	Lightly Pickled Vegetables	Fine Beans & Carrots	Peas or Mixed Salad	Baked Beans, Peas & Sweetcorn
GRAB & GO OF THE DAY	Veggie Dippers or Mac 'n' Cheese Bites or Herby Diced potatoes	Pulled Pork Wrap, Cheesy Garlic Bread	Hash Brown & Chicken Wrap, Cheese and Onion Pasty	Chicken Parcel or Pasta Pot or Meat Pizza	Margherita Pizza or Pepperoni Pizza or Open Wrap
JACKET POTATO OF THE DAY	with Cheese & Beans	with Cheese & Beans	with Cheese & Beans	with Cheese & Beans	with Cheese & Beans
DESSERT OR PUDDING	Steamed Chocolate Sponge & Chocolate Custard	Egg Custard Tart	Strawberry Gateau	Banoffee Pie Pot	Chocolate Cookie
MORE OF YOUR 5-A-DAY	Jelly, Fruit Pots or Yoghurt	Jelly, Fruit Pots or Yoghurt	Jelly, Fruit Pots or Yoghurt	Jelly, Fruit Pots or Yoghurt	Jelly, Fruit Pots or Yoghurt

FOOD ALLERGIES & INTOLERANCE Chef Bea and the team are aiming to serve high quality, well-balanced and tasty meals to everyone. If you have a food allergy or intolerance, you must inform a member of the kitchen staff so that we can help you make a safe food choice. Thank you.

* All chicken served in the school kitchen is Halal



Don't Forget to look at our takeaway dessert pots!

