



Spring Menu Week Three

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	Italian-style Gnocchi	Beef Burritos	Roast Chicken	Toad in the hole	Salmon & Dill Fishcake (GF)
VEGETARIAN	Baked Gnocchi	Veggie Burritos	Mediterranean Tartlet	Veggie Toad in the hole	Cauliflower & Babycorn Tempura
CARB/STARCH	Italian Breadsticks	Loaded Wedges	Roast Potatoes & Yorkshire Pudding	Bubble & Squeak	Chips
TWO OF YOUR 5-A-DAY	Sauteed Mixed Vegetables	Mixed Salad	Glazed Carrots & Broccoli	Mixed Vegetables	Baked Beans, Peas & Sweetcorn
GRAB & GO OF THE DAY	Magherita Twist or Potato Crunchies or Vegan Roll	Bacon & Cheese Turnover or Herby Diced Chicken Wrap	Cheese on toast or Potato Longboat or Meat Pizza	Sausage Roll or plain Pasta & Cheese or Vegetable Pizza	Cheese & Onion Pasty or Loaded Nachos or Pasta Pot
JACKET POTATO OF THE DAY	with Cheese & Beans	with Cheese & Beans	with Cheese & Beans	with Cheese & Beans	with Cheese & Beans
DESSERT OR PUDDING	Oat Biscuit	Apple Pie & Custard	Chocolate Brownie	Fudge Tart	Butterscotch & Chocolate Mousse
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!

