



**TGGS
Catering**

Summer Menu Week 2

YOUR CHOICE	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Homemade Chicken Pot Noodles with Gyoza (H)	Minted Lamb Koftas Sweet Chilli or Garlic Mayonnaise	Roast Pork Gravy	Moroccan Chicken Couscous (H*)	Breaded Haddock
VEGETARIAN	Homemade Pot Noodles with Green Gyoza	Vegetable Sausage Sweet Chilli or Garlic Mayonnaise	Provençal Tartlet	Plant-based Meatballs Moroccan-style Couscous	Onion and Chickpeas Bhaji
CARB/STARCH	Egg Noodles	Tortilla Wrap/ Sweet Potato Chips	Roast Potatoes & Stuffing	Couscous	Chips
TWO OF YOUR 5-A-DAY	Carrots & Savoy Cabbage	Corn on the Cob/ Green Salad	Cauliflower Cheese, Swede & Carrot Mash	Carrots, Courgettes and Butternut Squash	Baked Beans and Sweetcorn
LE CHOIX DU CHEF (CHEF'S CHOICE)	Breaded Halloumi in a Petit Pain & Seasonal Salad	Filled Potato Skin, Carrot & Cucumber Salad	Pesto, Tomato & Mozzarella Panini & Greek-Style Salad	Petit Pain with Cheese, Ham & Peas Béchamel with Seasonal Salad	Quiche Lorraine with New Potato Salad
JACKET POTATO OF THE DAY	Baked Beans & Cheese	Chilli-con-Carne, Cheese & Salad	Tuna & Sweetcorn Mayo, Side Salad	Chicken & Bacon Mayonnaise (H*)	Baked Beans, Cheese & Mixed Salad
DESERT OR PUDDING	Dried Fruit Flapjack	Millionaires' Shortbread	Apple & Blueberry Muffin	Lemon Drizzle Cupcake	Chef Bea's Treat of the Day!
MORE OF YOUR 5-A-DAY	Jelly, Fruit Pots, Yoghurt	Jelly, Fruit Pots, Yoghurt	Thick Yoghurt & crunchy top-pot Fruit Pot	Orange or Strawberry Jelly/thick & creamy Yoghurt	Chef Bea's Selection of the Day

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!

