

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	Meat-free Arrabbiata	Chicken Fajita	Roast Beef & Gravy	Pork Meatballs in Provençal Sauce	Battered Pollock
VEGETARIAN	Ricotta & Spinach Tortelloni	Fajita with 'pulled' mushrooms	Stuffed Peppers	Plant-based meatballs	Spicy Cornfritters
CARB/STARCH	Linguine Pasta Garlic Dough Balls	Spanish-style Rice	Roast Potatoes & Yorkshire Pudding	Giant Cous Cous	Chips
TWO OF YOUR 5-A-DAY	Peas & Sweetcorn	Mixed Salad	Green Beans, Carrots & Swede	Mixed Vegetables	Baked Beans
Grab & Go of the Day	<ul style="list-style-type: none"> Cheese & Onion Parcel Breaded Halloumi Margherita Twist 	<ul style="list-style-type: none"> Pasta of the Day Open Wrap Mozzarella Sticks 	<ul style="list-style-type: none"> Potato Crunchies Chicken Goujons Vegetable Pasty Filled Croissant 	<ul style="list-style-type: none"> Pasta of the Day Chicken and Hashbrown Wrap 	<ul style="list-style-type: none"> Cheese & Ham Toastie Mac & Cheese Bake Herby Diced Chicken Popcorn
JACKET POTATO OF THE DAY	Cheese & Beans	Cheese & Beans	Cheese & Beans	Cheese & Beans	Cheese & Beans
DESSERT OR PUDDING	Crepe with Chocolate Sauce & Cream	Toffee Apple Crumble	Biscoff Cheesecake	Sprinkles Cupcake	Chocolate Mousse
MORE OF YOUR 5-A-DAY	Jelly, Fruit Pots or Yoghurt	Orange or Strawberry Jelly Pot or Yoghurt	Greek Yoghurt & Crunchy top-pot Fruit Pot	Thick & Creamy Fruit Yoghurt, Fruit Pot/Jelly Pot	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 and 6th Form is Halal



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

