

YOUR CHOICE	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN COURSE</b>	Croque Monsieur	Chef Bea's Chicken Curry ( <b>H*</b> )	Roast Chicken & Gravy ( <b>H*</b> )	Beef Teriyaki	Atlantic Salmon, Parsley & Dill Sauce
<b>VEGETARIAN</b>	Croque Madame	Cauliflower, Courgette & Butternut Squash Curry	Homemade Veggie Roast	Mixed Oriental Stir-Fry	Vegetarian Patty
<b>CARB/STARCH</b>	Curly Fries	Basmati Rice & Naan Bread	Roast Potatoes & Yorkshire Pudding	Noodles	Roasted New Potatoes
<b>TWO OF YOUR 5-A-DAY</b>	Greek Salad	Sweetcorn/Peas	Cauliflower Cheese Swede & Carrot Mash	Stir-Fry Vegetables	Roasted Mixed Vegetables
<b>LE CHOIX DU CHEF (CHEF'S CHOICE)</b>	Carrot & Coriander Soup, Petit Pain & Butter	Foccacia with Houmous, veg oil & garlic Mayonnaise	Vegan Quorn dippers, Tortilla Chips, Guacamole & Sour Cream	Mac 'n' Cheese Parcel with Tomato & Basil Salad	Cheese & Ham filled Croissant with Seasonal Salad
<b>JACKET POTATO OF THE DAY</b>	Baked Beans & Cheese	Chicken ( <b>H*</b> ) & Sweetcorn Mayo with Salad	Cheese & Coleslaw with Mixed Salad	Vegan Plant-based Salad	with Baked Beans, Cheese and Mixed Salad
<b>DESERT OR PUDDING</b>	Gingerbread Biscuit	Chocolate Tartlet	Eton Mess Pot	Sticky Toffee Pudding	Chef Bea's Treat of the Day!
<b>MORE OF YOUR 5-A-DAY</b>	Jelly, Fruit Pots or Yoghurt	Orange or Strawberry Jelly Pot or Yoghurt	Greek Yoghurt & Crunchy top-pot Fruit Pot	Thick & Creamy 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 is Halal



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

