

YOUR CHOICE	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Mac 'N' Cheese	Chicken (H*) Tikka Masala	Roast Beef & Gravy	Homemade Pulled Pork	Battered Jumbo Cod Finger
VEGETARIAN	Mediterranean Baked Pasta	Butternut Squash & Cauliflower Tikka Masala	Risotto Rice & Mixed Bean Patty & Gravy	Spicy Sweetcorn Fritters	Tempura Battered Quorn Fillet
CARB/STARCH	Garlic Bread	Basmati Rice & Naan Bread	Roast Potatoes & Yorkshire Pudding	Pitta Bread and Curly Fries	Chips
TWO OF YOUR 5-A-DAY	Broccoli & Sweetcorn	Red Onion, Tomato, Cucumber & Coriander salad	Baby Carrots & Fine Green Beans	Crunchy Salad	Baked Beans & Peas
LE CHOIX DU CHEF (CHEF'S CHOICE)	Mixed Vegetable Soup, Petit Pain & Butter	Cheese Pasty with Coleslaw & Mixed Salad	Gluten-free Veggie Square Mozzarella & Salad	Croque Monsieur served with seasonal salad	Butternut Squash, Carrot & Lentil Soup, Petit Pain & Butter
JACKET POTATO OF THE DAY	with Cheese, Ham and Tomato & Cucumber Salad	Vegan, with Coleslaw, Carrot & Sweetcorn Salad	with Coronation Chicken (H*) & Seasonal Salad	with Macedoine, Cheese & Mixed Salad	with Baked Beans, Cheese and Mixed Salad
DESERT OR PUDDING	Apple Crumble & Custard	Ginger, Spice & Coconut Shortbread	Chocolate Fudge Cake	Vanilla & Sultana Steamed Pudding & Custard	Chef Bea's Treat of the Week!
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 is Halal



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

