



Spring Menu Week One

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	Mac 'N' Cheese	Beef Burger	Roast Gammon	Chicken Tikka Curry	Fish Fingers (pollock, GF)
VEGETARIAN	Chipotle Sauce Veg Pasta	Homemade Veggie Burger	Plant based Roast	Vegan Green Curry	Chickpea and Bean fingers
CARB/STARCH	Garlic Bread	Cheesy Sauté Potatoes	Roast Potatoes & Stuffing	Basmati Rice and Garlic & Coriander Naan	Chips
TWO OF YOUR 5-A-DAY	Steamed Carrots & Peas	Burger Relish, lettuce, cucumber and tomato	Roast Butternut Squash & Savoy cabbage	Poriyali & Kachumber Salad	Baked Beans or sweetcorn
GRAB & GO OF THE DAY	Mozzarella Sticks, Magherita Pizza, Herby, cheesy potatoes	Sweet Chilli Chicken wrap, Sausage Roll, Pizza with meat topping	Mac 'n' Cheese bites, Pasta with Tomato Sauce, Potato Crunchies	Chicken fajita pots, Dippers, Potato Wedges	Loaded Pizza, Open Wraps, Cheesy Pasta
JACKET POTATO OF THE DAY	with Cheese & Beans	with Cheese & Beans	with Cheese & Beans	with Cheese & Beans	with Cheese & Beans
DESSERT OR PUDDING	Vanilla Flapjack	Eton Mess Pot	Millionaires Shortbread	Mango & Pearl tapioca Mousse	Chocolate Roulade
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!

