

### **ALLERGEN KEY**

A Gluten B Crustaceans C Molluscs D Fish E Peanuts F Nuts G Eggs H Soybeans | Milk J Celery K Mustard L Lupin M Sesame N Sulphur Dioxide

#### Week 1

#### Week 2

13th Jan / 3rd Mar

## 6th Jan / 24th Feb / 31st Mar

#### Meat Free Day

- V Creamy tomato pasta served with sweetcorn and peas (A, I, J)
- V Jacket potato with a choice of cheese/beans (I)
- S Salad
- D Fruit

### Meat Free Day

- V Lentil curry with spinach and sweet potato served with rice
- V Jacket potato with a choice of cheese/beans (A, I)
- S Salad
- D Fruit

# Tuesday

Wednesday

NFORMATION

your child has an allergy or
ntolerance please ask a memb
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ntolerance you will be asked to
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ne preparation of our meals and ue to the nature of our kitchens

is not possible to completely emove the risk of cross contam-

ation. Our Refined Soyabean (produced from genetically

- M Chicken & bell pepper curry served with rice.
- V Spinach, potato & chickpea curry served with rice.
- S Salad
- D Sponge cake with custard (A, I, G)
- M Digaag Duban served with roast potatoes, carrots, sweetcorn & gravy (A, H)
- V Qudaar la shiilay (vegetable stir fry)
- S Salad
- D Banana Cake with Custard (A, G, I)



- M Shepherds pie served with Carrots, broccoli and gravy (A, I, J)
- V Veggie shepherds pie
- S Salad
- D Flapjack (A)

- M Moroccan mutton meat tagine served with rice, broccoli & peas
- V Moroccan chickpea & vegetable tagine
- S Salad
- D Fruit



- V Veggie burger served with wedges (A)
- V Pasta bake ((A, I)
- S Salad
- D Oaty carrot cake (A, G)

- M Cajun chicken pasta sauce served with pasta, green beans & carrots (A, I, J)
- V Roasted corn & cheese quesedilla served with green beans and carrots (A, I)
- S Salad
- D Brownies (A, G)



hursday

- M Fish fingers & chips served with 50/50 veg and beans (A, D)
- V Stir fried noodles (A, H)
- S Salad
- D Fruit



- VMac & cheese (A, I)
- S Salad
- D Fruit















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#### Week 3

20th Jan / 10th Mar

#### Week 4

27th Jan / 17th Mar

# Meat Free Day

V Spaghetti served with tomato sauce, garlic bread & cheese/sweetcorn (A, I, J)

V Jacket potato served with a choice of cheese/beans (A, I)

- S Salad
- D Fruit

#### Meat Free Day

V Creamy macaroni with tomato sauce served broccoli  $(\textbf{A},\,\textbf{I})$ 

V Jacket potato served with a choice of cheese/ beans (A, I)

- S Salad
- D Fruit

Tuesday

M Chicken tikka curry served with fragant flavoured rice

- V Bombay sandwich (A)
- S Salad
- D Yoghurt (I)

M Roast chicken with glazed carrots, cheesy mash, gravy & sweetcorn

- V Cheese & onion pie served with baked beans (A, I)
- S Salad
- DSponge cake served with custard (A, G, I)

Wednesday

V Veggie burger served with potato wedges

- V Jacket potato served with a choice of cheese/beans (A, I)
- S Salad
- D Crackers & cream cheese or fruit

M Spaghetti bolognese served with sweetcorn & carrots (A, I, J)

- V Cheese and pepper pasta bake (A, I)
- S Salad
- D Jelly

**Thursday** 

M BBQ chicken pizza with sweetcorn served with pasta (A. I)

- V Margherita pizza with sweetcorn & slaw (A, G, I)
- S Slaw (G)
- D Chocolate cake & custard (A, G, I)

V Veggie burger served with peri peri wedges (A,

- V Vegetable chow mein (A, H)
- S Salad
- Corn lake tart served with custard (A, I)

M Fish fingers & chips served with 50/50 veg and beans (A, D)

- V Falafel wrap (A)
- S Salad
- D Fruit



M Fish fingers & chips served with 50/50 veg and beans (A, D)

- V Cheese & tomato Panini served with chips (A, I)
- S Salad
- D Fruit







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#### Week 5

3rd Feb / 24th Mar

#### Week 6

10th Feb / 31st Mar

#### Meat Free Day

VCheesy broccoli pasta bake served with mixed vegetables (A, I)

VJacket potato with a choice of cheese/beans (A, I)

D Fruit



V Lemon rice served with raita (I)

V Pasta with tomato sauce

V Jacket potato with a choice of cheese/beans

S Salad

D Fruit



M Mango & lime chicken served with mac & cheese

(A, I)

V Buffalo cauliflour wings served with potato wedges (A, I)

S Salad

M Jerk chicken served with roast potatoes, sweetcorn & gravy (A, H)

V Chickpea curry served with bread/ pitta (A)

S Salad

D Apple crumble served with custard (A, I)



M Bangers and mash served with baked beans & gravy (A, I, H, J)

V Squash onion and spinach tart (A, I)

S Salad

D Chocolate brownie (A, G)

M Turkish meatballs with spaghetti in tomato sauce served with peas (A)

V Vegetarian mince & potato curry served with rice (A, G)

S Salad

D Jelly

Thursday

M Sweet and sour chicken served with chow mein noodles and green beans (A, H)

V Egg fried rice (G,H,J)

S Salad

D St clemant cake (A, G)

M Tandoori chicken pizza served with garlic bread or coleslaw (A, I,G)

V Vegetable pizza served with garlic bread or coleslaw (A, G, I)

S Cucumber sticks

D Chocolate sponge with choclate custard (A, G, I)



M Fish fingers & chips servedwith 50/50 veg and beans (A, □)

V Pizza baguette served with chips (A, I)

S Salad

D Fruit



M Fish fingers & chips served with 50/50 veg and beans (A, D)

V Mac & cheese (A, I)

S Salad

D Fruit



