



#### **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

#### 31st Mar

### 24th Feb

#### Meat free day

V Creamy Tomato Pasta served with Sweetcorn and peas (A, I, J)

V Jacket Potato with a choice of cheese/beans (A, 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

# uesday

Wednesday

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 (VE)

- V Moroccan chickpea & vegetable tagine
- S Salad
- D Fruit



M Grilled meat burger served with wedges (A)

- V Veggie Burger (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)



**Fhursday** 

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

- V Stir fried noodles (A, H)
- 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

















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#### Week 3

3rd Mar

#### Week 4

10th Mar

## Me

tolerance you will be asked to complete a form to ensure we ave the necessary information cater for your child. We use

large variety of ingredients in 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 I (produced from genetically

#### 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 (A, 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

D Sponge cake served with custard (A, G, I)

Wednesday

M Meat burger served with Potato wedges (A) V Jacket Potato served with a choice of cheese/beans (A, I)

S Salad

D Crackers & Cream Cheese or Fruit (I)

M Spaghetti Bolognese Served with Sweetcorn & Carrots (A, I, J)

V Cheese and broccoli pasta bake (A, I)

S Salad

D Fruit

**Thursday** 

M BBQ chicken pizza with sweetcorn served with Garlic bread (A, I)

V Margherita pizza served with garlic bread (A, I)

S Slaw (G)

D Chocolate Cake & Custard (A, G, I)

M Chicken Fillet Burger served with peri peri wedges
(A H)

V Vegetable chow mein (A, H)

S Salad

D Jelly



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









If your child has an allergy or intolerance please ask a membe of the catering team for information. If your child has a school unch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamnation. Our Refined Soyabean oil (produced from genetically medified expan)



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#### Week 5

17th Mar

#### Week 6

24th Mar

#### Meat Free Day

V Cheesy Broccoli Pasta bake served with mixed vegetables (A, I)

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

D Fruit

#### Meat Free Day

V Lemon rice served with raita (I)

V Pasta with tomato sauce

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

S Salad

Fruit

uesday

M Mango & lime chicken served with mac & cheese (A, I)

V Buffalo Cauliflour Wings served with Potato Wedges (A, I)

S Salad

D Yoghurt (I)

M Jerk Chicken served with roast potatoes, sweetcorn & Gravy (A, H)

V Chickpea curry served with bread/ pitta (A)

S Salad

D Coconut cake served with custard (A, G, 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



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 pasta bake (A, I)

V Vegetable pizza served with pasta bake (A, I)

S Cucumber sticks

D Chocolate Cake (A, G, I)



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

V Pizza baguette served with chips (A, I)

S Salad

D Fruit



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

V Mac & cheese (A, I)

S Salad

D Fruit



