

WEEK BEGINNING-

4th Nov, 25th Nov,  
16th Dec, 6th Jan,  
27th Jan, 17th Feb,  
10th Mar, 31st Mar



LUNCH MENU

WEEK ONE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Traditional Sausage & Mashed Potato with Onion Gravy, Peas & Carrots <i>Gluten, Sulphites, Milk, Soya</i>	Baked Chicken Enchilada with Potato Wedges & Sweetcorn with Diced Peppers <i>Gluten, Milk</i>	Roast Gammon with Yorkshire Pudding, Roast Potatoes, Gravy & Seasonal Vegetables <i>Gluten, Milk, Egg</i>	Spicy Beef Keema with Rice, Naan & Mixed Greens <i>Gluten,</i>	Battered Fish Fillet with Chips, curry sauce, Beans or Peas <i>Gluten, Fish,</i>
VEGETARIAN	Vegan Sausage & Mashed Potato with Onion Gravy, Peas & Carrots <i>Gluten, Milk</i>	Aubergine and mixed Bean Enchilada with Potato Wedges & Sweetcorn with Diced Peppers <i>Gluten, Milk</i>	Sweet Potato & Feta Cheese Tart, Roast Potatoes & Seasonal Vegetables <i>Gluten, Milk, Sulphites</i>	Cauliflower & Chickpea Balti, with Rice & Naan <i>Gluten</i>	Margherita Pizza with Chips & Beans or Peas <i>Gluten, Milk</i>
HOT BAGUETTE	Three Cheese <i>Gluten, Milk</i>	Sausage <i>Gluten, Sulphites,</i>	Mexican Chicken <i>Gluten, Mustard</i>	Pizza <i>Gluten, Milk</i>	Chef Special <i>For allergen info, please see the specials menu or ask a member of the catering team.</i>
PASTA BAR	Tomato & Basil Pasta with Garlic Bread <i>Gluten, Celery</i>	Macaroni Cheese with Garlic Bread <i>Gluten, Milk, Mustard</i>	Beef Bolognese with Garlic Bread <i>Gluten, Celery</i>	Carbonara Pasta with Garlic Bread <i>Gluten, Milk, Mustard</i>	Chef Special <i>For allergen info, please see the specials menu or ask a member of the catering team.</i>
DESSERT	Rice Crispy & Sultana Cake <i>Gluten, Milk</i>	Sticky Jam & Coconut Sponge <i>Egg, Gluten, Milk, Sulphites</i>	Apple Crumble with Custard <i>Milk, Gluten</i>	Chocolate Beetroot Brownie <i>Milk, Egg, Gluten</i>	Chocolate Chip Cookie <i>Milk, Gluten, Soya</i>

The allergen information was correct at the time this menu was produced. Please ask a member of the catering team for upto date information

TWO SEASONAL VEGETABLES, A RANGE OF SALADS, FRESH BREAD AVAILABLE DAILY.  
JACKET POTATO WITH CHEESE, TUNA OR BAKED BEANS, FRESH SANDWICHES AVAILABLE DAILY.

ALL DIETRY REQUESTS CAN BE CATERED FOR, PLEASE ASK FOR DETAILS.

Please Note – this menu doesn't display may contain ingredients.

**WEEK BEGINNING-** 11th Nov, 2nd Dec,  
23rd Dec, 13th Jan,  
3rd Feb, 24th Feb,  
17th Mar, 7th Apr



**LUNCH MENU**  
**WEEK TWO**

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Chicken Fillet Burger in a Wholemeal Bun with Potato Wedges & Sweetcorn Cobettes <i>Gluten, Soya</i>	Cottage Pie with Buttered New Potatoes & Shredded Cabbage <i>Milk, Celery</i>	Roast Pork with Stuffing, Apple Sauce, Roast Potatoes, Gravy & Seasonal Vegetables <i>Gluten, Sulphites</i>	Chicken Tikka Masala with Pilau Rice, Naan & Gajar Matar <i>Gluten</i>	Battered Fish or Salmon Fishcakes with Chips & Beans or Peas <i>Gluten, Fish</i>
VEGETARIAN	Bean Burger in a Wholemeal Bun with Potato Wedges & Sweetcorn Cobettes <i>Gluten, Soya</i>	Oven Baked Broccoli & Red Pepper Frittata with Buttered New Potatoes & Shredded Cabbage <i>Egg, Milk</i>	Leek, Cheese & Spinach Wellington with Roast Potatoes, Gravy & Seasonal Vegetables <i>Gluten, Milk, Sulphites</i>	Jackfruit & Sweet Potato Curry with Pilau Rice, Naan & Gajar Matar <i>Gluten</i>	Margherita Pizza with Chips & Beans or Peas <i>Gluten, Milk</i>
HOT BAGUETTE	Three Cheese <i>Gluten, Milk</i>	Sweet Chilli Chicken <i>Gluten, Milk</i>	Pizza <i>Gluten, Milk</i>	Meat Feast <i>Gluten, Milk, Soya, Sulphites</i>	Chef Special <i>For allergen info, please see the specials menu or ask a member of the catering team.</i>
PASTA BAR	Tomato & Pesto Sauce Pasta with Garlic Bread <i>Gluten, Celery</i>	Macaroni Cheese with Garlic Bread <i>Gluten, Milk, Mustard</i>	Meat Feast in Tomato Sauce with Garlic Bread <i>Gluten, Celery, Sulphites, Soya</i>	Carbonara Pasta with Garlic Bread <i>Gluten, Milk, Mustard</i>	Chef Special <i>For allergen info, please see the specials menu or ask a member of the catering team.</i>
DESSERT	Rocky Road <i>Gluten, Milk, Soya</i>	Sticky Toffee Pudding with Custard <i>Gluten, Egg, Milk</i>	Apple & Blackberry Crumble with Custard <i>Gluten, Milk</i>	Devils Chocolate Cake with Chocolate Sauce <i>Gluten, Egg, Milk</i>	Fruit Flapjack <i>Gluten</i>

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JACKET POTATO WITH CHEESE, TUNA OR BAKED BEANS, FRESH SANDWICHES AVAILABLE DAILY.**

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**WEEK BEGINNING-** 18th Nov, 9th Dec,  
30th Dec, 20th Jan,  
10th Feb, 3rd Mar,  
24th Mar, 14th Apr



**LUNCH MENU**  
**WEEK THREE**

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Beef Burger in a Wholemeal Bun with Diced Potatoes & Peas <i>Gluten, Soya</i>	Greek Pork Gyros served with a Flatbread & Greek Salad <i>Gluten, Milk</i>	Roast Chicken with Stuffing, Roast Potatoes, Gravy & Seasonal Vegetables <i>Gluten, Sulphites</i>	Piri-Piri or BBQ Chicken Portions with Wedges & Sweetcorn Cobettes <i>Gluten</i>	Battered Fish Fillet with Chips, Curry Sauce & Beans or Peas <i>Gluten, Fish, Mustard</i>
VEGETARIAN	Southern Fried Quorn Burger in a Wholemeal Bun with Diced Potatoes & Peas <i>Gluten, Eggs, Milk, Soya</i>	Loaded Mediterranean Street Cart Wedges with Greek Salad <i>Gluten, Milk, Celery</i>	Cauliflower & Broccoli Cheese Bake, Roast Potatoes, Gravy & Seasonal Vegetables <i>Milk, Gluten, Sulphites</i>	Piri-Piri Mixed Bean Wrap With Wedges & Sweetcorn Cobettes <i>Gluten, Milk, Celery</i>	Margherita Pizza with Chips & Beans or Peas <i>Gluten, Milk</i>
HOT BAGUETTE	Pepperoni & Cheese <i>Gluten, Milk</i>	Pizza <i>Gluten, Milk</i>	Cheese & Ham <i>Gluten, Milk, Egg</i>	BBQ Sausage & Cheese <i>Gluten, Soya, Sulphites, Milk</i>	Chef Special <i>For allergen info, please see the specials menu or ask a member of the catering team.</i>
PASTA BAR	Tomato & Basil Pasta with Garlic Bread <i>Gluten, Celery</i>	Macaroni Cheese with Garlic Bread <i>Gluten, Milk, Mustard</i>	Bolognese Pasta with Garlic Bread <i>Gluten, Celery</i>	Carbonara Pasta with Garlic Bread <i>Gluten, Milk, Mustard</i>	Chef Special <i>For allergen info, please see the specials menu or ask a member of the catering team.</i>
DESSERT	Classic School Cake <i>Gluten, Egg, Milk</i>	Ginger Cookie <i>Gluten,</i>	Peach Crumble & Custard <i>Gluten, Milk</i>	Cherry & Chocolate Chip Sponge & Custard <i>Milk, Gluten, Egg, Sulphites, Soya</i>	Tiffin <i>Milk, Gluten, Soya</i>

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