

Primary Menu



2nd Sept / 30th Sept / 28th Oct / 25th Nov / 23rd Dec

ALLERGEN KEY

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

Monday Meat free day

- ✓ Penne vegetable Pasta Bake Served with Roast Potato (A, I)
- ✓ Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I)
- S Seasonal Salad
- D Seasonal Fruit

Tuesday

- M Chinese Style Crispy Chicken served with Vegetable Rice
- ✓ Cheese & Onion Pie served with Seasoned Baked Beans (A, I)
- S Buttery Steamed carrots
- D Apple Crumble Served with Ice cream or Custard (A, I)

Wednesday

- M Traditional Cottage Pie Served with Sweetcorn
- ✓ Vegetable Singaporean Noodles Served With coriander and ginger paneer (A, D)
- S Carrot Sticks
- D Marble Sponge Cake with Custard (A, G, I)

Thursday

- M Chicken Casserole served with mixed with vegetables served with Yorkshire pudding (A)
- ✓ Mac "N" Cheese (A, I)
- S Cucumber Sticks
- D Seasonal Sliced Fruit

Friday

- M Breaded Fish Fingers Served with Chips & beans (A, D)
- ✓ Mexican Bean Wrap Served with Chips (A)
- S Fresh Green Salad
- D Trifle (A, G, I)

ANY ALLERGEN CONCERNS PLEASE SPEAK TO THE CATERING MANAGER

WE RESERVE THE RIGHT TO MAKE CHANGES TO THE MENU BUT WILL NOTIFY THE SCHOOL BY 8.30AM ON THE DAY EFFECTED

Primary Menu



2nd
Week

9th Sept / 7th Oct / 4th Nov / 2nd Dec

ALLERGEN KEY

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

Monday Meat free day

V Lentil Curry Served with Basmati Indian flavoured Rice & Fried potatoes

V Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I)

S Carrot Sticks

D Sliced Fruit

Tuesday

M Grilled Butterfly Chicken Served with wedges & Vegetables

V Quorn (G) Chow Mein with Noodles (A) Served With Prawn Crackers (D)

S Salad sticks

D Traditional Jam Sponge Cake with Custard (A, G, I)

Wednesday

M Great British Bangers and Buttery Mash Served with Baked beans (A)

V Cheese & Tomato pasta Served with Jacket Wedges (A, I)

S fresh green Salad

D Peaches with Cream (I)

Thursday

M Traditional Mince Lasagne with Vegatebles Served With fresh Garlic Bread (A, I)

V Vegetable Biryani served with yogurt (I)

S cucumber sticks

D Jelly & ice Cream (I)

Friday

M Golden Fish Fingers Served with Chips & Baked Beans (A, D)

V Creamy Mac "N" Cheese (A, I)

S Fresh Green Salad (A)

D Rice Pudding (I)

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3rd
Week

Primary Menu



16th Sept / 14th Oct / 11th Nov / 9th Dec

ALLERGEN KEY

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

Monday Meat free day

- V** Vegetable sweet & Sour Fried Rice Served with Vegetable Samosas (A)
- V** Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I)
- S** Salad sticks
- D** Seasonal Sliced Fruit

Tuesday

- M** BBQ Chicken Served with Roast potatoes & Green Peas
- V** Thai Vegetable curry with Chick peas & coconut milk served with Basmati Rice/wholemeal bread (A)
- S** Salad
- D** Classic Chocolate Sponge Cake & Chocolate Custard (A, G, I)

Wednesday

- M** Crispy Ginger Chicken with vegetables Served with Rice or noodles & Prawn Crackers (A, D)
- V** BBQ Quorn savoury Pie (A, G) Served with Baked Beans (A)
- S** Salad
- D** Flapjacks & Fruit (A)

Thursday

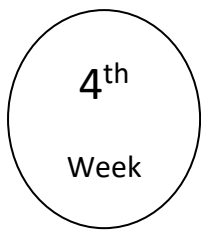
- M** Chicken Enchiladas filled with Roasted vegetables (A)
- V** Cheese & Tomato Pasta Bake (A)
- S** Fresh green Salad
- D** Jelly & Ice Cream (I)

Friday

- M** Golden Fish Fingers & Chips & Baked Beans (A, D)
- V** Mac "N" Cheese served with Broccoli (A, I)
- S** Fresh Green Salad
- D** semolina Pudding (A, I)

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23th Sept / 21st Oct / 18th Nov / 16th Dec

Monday Meat free day

- V Vegetable Fajita Pasta Served with Greens Beans & Sweetcorn (A)
- V Filled Baked Jacket Potato with a choice of Cheese/Beans (A, I)
 - S Fresh green salad with cherry tomatoes & olives
 - D Seasonal sliced Fruit

Tuesday

- M Cheese Burger Served with chips (A)
- V Mac "N" Cheese served with sweetcorn (A, I)
 - S Fresh green Salad
- D School Classic Chocolate Sponge cake served with Chocolate Custard (A, G, I)

Wednesday

- M Mexican Chicken pasta bake Served with Garlic Bread (A, I)
- V Tomato & Mozzarella Pizza Served with Jacket Wedges (A, I)
 - S Fresh Salad
 - D Chocolate Brownies & Fruit Slices (A, G, I)

Thursday

- M Mince Pilau rice served with peas & yogurt (I)
- V Cajun Quorn Pizza & Chips (A, G)
 - S Salad
 - D Jelly & Ice Cream (I)

Friday

- M KF Chicken & Chips served with Baked Beans (A)
- V Aubergine & potato Pie (IA, I)
 - S Salad
- D Homemade Fruit Yoghurt with Digestive Biscuits (I)

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