

Gluten Free Lunch Menu

SUMMER TERM WEEK 1

Meat Free Monday

Main meal 1

Cheese and Tomato Pizza

▲ 7

Main meal 2

Vegetarian Burger

▲ 7

Main meal 3

Jacket Potato with Cheese or Baked Beans

▲ N/A and 7 with cheese

Vegetable of the day

Broccoli

N/A

Desserts

Apple and Berry Crumble with Custard

▲ N/A and 4,7 with custard



Tuesday

Main meal 1

Sausage and Gravy Served with Fluffy Mash

▲ N/A

Main meal 2

Vegetarian Sausage with Gravy Served with fluffy mash

▲ N/A

Main meal 3

Jacket Potato with Cheese or Bolognese Sauce

▲ N/A and 7 with cheese

Vegetable of the day

Sweetcorn

N/A

Desserts

Pear Sponge with Custard

▲ 4,12 and 4,7 with custard



Wednesday

Main meal 1

Herb Chicken Thigh Served with Roast Potatoes, and a Medley of Vegetables

▲ N/A

Main meal 2

Butternut Squash Wellington Served with Roast Potatoes, and a Medley of Vegetables

▲ 7

Main meal 3

Jacket Potato with Cheese or BBQ Sausage Sauce

▲ N/A and 7 with cheese

Vegetable of the day

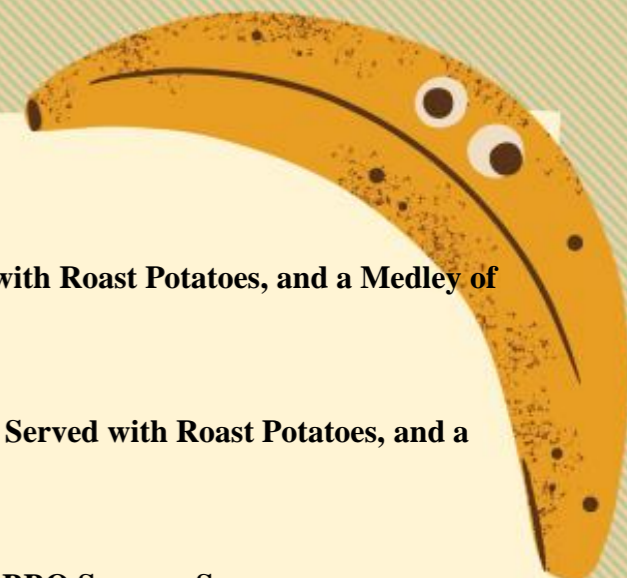
Mixed Vegetables

N/A

Desserts

Fruit Jelly

▲ N/A



Thursday

Main meal 1

Chicken Burger in a Soft Bun Served with Potato Wedges

▲ N/A

Main meal 2

Vegetable Burger on a Soft Roll Served with Potato Wedges

▲ N/A

Main meal 3

Jacket Potato with Cheese or Chicken Sauce

▲ N/A and 7 with cheese

Vegetable of the day

Salad

N/A

Desserts

Caramel Sponge with Custard

▲ 4,12 and 4,7 with custard



Friday

Main meal 1

Fish Fingers Served with baked chips

▲ 5

Main meal 2

Vegetarian Sausage Roll Served with Baked chips

▲ 9,12,13

Main meal 3

Jacket Potato with Cheese or Baked Beans

▲ N/A and 7 with cheese

Vegetable of the day

Baked beans

N/A

Desserts

Blueberry Muffin

▲ 4,7



▲ Allergen Key

- | | |
|----------------|---------------|
| 1. Celery | 8. Molluscs |
| 2. Gluten | 9. Mustard |
| 3. Crustaceans | 10. Peanuts |
| 4. Eggs | 11. Sesame |
| 5. Fish | 12. Soybeans |
| 6. Lupin | 13. Sulphites |
| 7. Milk | 14. Tree nuts |



Available Daily

Wholemeal bread, fresh salads, variety of seasonal fresh fruit.

Catering provided by Greenshaw Learning Trust.
All products are locally sourced wherever possible.
All food is cooked fresh on the school site each day.

Gluten Free Lunch Menu

SUMMER TERM WEEK 2

Meat Free Monday

Main meal 1
Vegetarian Cottage Pie
▲ N/A

Main meal 2
Quorn Sweet n Sour Served with Fluffy Rice
▲ 4

Main meal 3
Jacket Potato with Cheese or Baked Beans
▲ N/A and 7 with cheese

Vegetable of the day
Sweetcorn
N/A

Desserts
Apple Crumble Cake with Custard
▲ 4,12 and 4,7 with custard

Tuesday

Main meal 1
Rich Tomato Beef Bolognese Served with Pasta and Garlic Herb Slice
▲ 7

Main meal 2
Tomato and Basil Bake Served with Garlic Herb Slice
▲ N/A

Main meal 3
Jacket Potato with Cheese or Bolognese Sauce
▲ N/A and 7 with cheese

Vegetable of the day
Carrot
N/A

Desserts
Peach sponge with Custard
▲ 4,12 and 4,7 with custard

Wednesday

Main meal 1
Roast Chicken Served with Crispy Roast Potatoes, Medley of Vegetables
▲ N/A

Main meal 2
Roast Quorn Fillet Served with Crispy Roast Potatoes, Medley of Vegetables
▲ N/A

Main meal 3
Jacket Potato with Cheese or Chicken Sauce
▲ N/A and 7 with cheese

Vegetable of the day
Mix Vegetables
N/A

Desserts
Ice Cream
▲ 4,7

Thursday

Main meal 1
Korma Chicken Curry Served with Fluffy Rice
▲ 7, 13

Main meal 2
Homemade Ratatouille Served with Fluffy Rice
▲ 1

Main meal 3
Jacket Potato with Cheese or Chicken Sauce
▲ N/A and 7 with cheese

Vegetable of the day
Salad
N/A

Desserts
Pineapple Cake With Custard
▲ 4,12 and 4,7 with custard

Friday

Main meal 1
Crispy Fish Fillet Served with Baked Chips
▲ 5

Main meal 2
Vegetable Burger Served with Baked Chips
▲ N/A

Main meal 3
Jacket Potato with Cheese or Baked Beans
▲ N/A and 7 with cheese

Vegetable of the day
Baked Beans
N/A

Desserts
American Pancakes and Strawberry Compote
▲ 4,7

▲ Allergen Key

- | | |
|----------------|---------------|
| 1. Celery | 8. Molluscs |
| 2. Gluten | 9. Mustard |
| 3. Crustaceans | 10. Peanuts |
| 4. Eggs | 11. Sesame |
| 5. Fish | 12. Soybeans |
| 6. Lupin | 13. Sulphites |
| 7. Milk | 14. Tree nuts |

Available Daily

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LEARNING TRUST



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Gluten Free Lunch Menu

SUMMER TERM WEEK 3

Meat Free Monday

Main meal 1
Macaroni Cheese Served with garlic herb slice
 ▲ 7

Main meal 2
Country Vegetable Pie
 ▲ 1,4

Main meal 3
Jacket Potato with Cheese or Baked Beans
 ▲ N/A and 7 with cheese

Vegetable of the day
Sweetcorn
 N/A

Desserts
Banana Bread with Custard
 ▲ 4,12 and 4,7 with custard



Tuesday

Main meal 1
Sweet and Sour Chicken Chinese Style Served with Rice
 ▲ 4,12

Main meal 2
Vegetarian Toad in the Hole Served with New Potatoes
 ▲ 4,7

Main meal 3
Jacket Potato with Cheese or Bolognese Sauce
 ▲ N/A and 7 with cheese

Vegetable of the day
Carrots
 N/A

Desserts
Apple Pudding with Custard
 ▲ 4,12 and 4,7 with custard



Wednesday

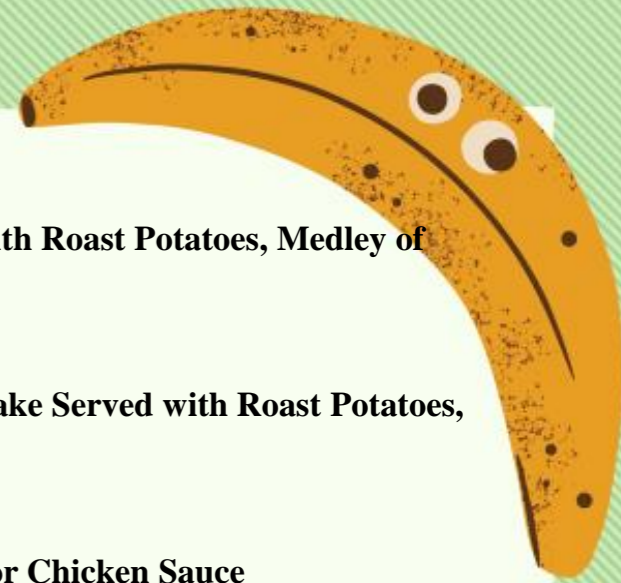
Main meal 1
Roast Pork Steak Served with Roast Potatoes, Medley of Vegetables
 ▲ N/A

Main meal 2
Cauliflower and Broccoli Bake Served with Roast Potatoes, Medley of Vegetables
 ▲ 1,4

Main meal 3
Jacket Potato with Cheese or Chicken Sauce
 ▲ N/A and 7 with cheese

Vegetable of the day
Mix Vegetables
 N/A

Desserts
Fruit Jelly
 ▲ N/A



Thursday

Main meal 1
Italian Chicken in a Rich Tomato Sauce Served with Penne Pasta
 ▲ N/A

Main meal 2
Pasta Marinara (Tomato and Herb sauce) Served with Penne Pasta
 ▲ N/A

Main meal 3
Jacket Potato with Cheese or Pork Sauce
 ▲ N/A and 7 with cheese

Vegetable of the day
Salad
 N/A

Desserts
Lemon Drizzle Cake with Custard
 ▲ 4,12 and 4,7 with custard



Friday

Main meal 1
Salmon Fish Cake served with baked chips
 ▲ 5

Main meal 2
Vegetarian Nuggets Served with baked chips
 ▲ N/A

Main meal 3
Jacket Potato with Cheese or Baked Beans
 ▲ N/A and 7 with cheese

Vegetable of the day
Baked Beans
 N/A

Desserts
Jam Doughnuts
 ▲ 4



▲ Allergen Key

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| 4. Eggs | 11. Sesame |
| 5. Fish | 12. Soybeans |
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