

Lunch Menu

SPRING TERM: WEEK 2

Monday

Main meal 1

Macaroni Chicken Bake

▲ 2,7

Main meal 2

Cheese and Tomato Pizza Served with Potato Wedges

▲ 2,7

Main meal 3

Jacket Potato with Cheese or Baked Beans

▲ 7

Sweetcorn

N/A

Desserts

Fruit Cookie

2,7,12

Thursday

Main meal 1

Chicken Curry

▲ N/A

Main meal 2

Vegetables Stir Fry Noodles

▲ 2,4,12

Main meal 3

Jacket Potato with Cheese or Chicken Sauce

▲ 7

Vegetable of the day

Carrots

N/A

Desserts

St. Clements Sponge with Custard

▲ 2,4,7,12

Tuesday

Main meal 1

Sausage and Mash Potatoes with Gravy

▲ 2,12,13

Main meal 2

Vegetable Pie with Gravy

▲ 1,2,4,7

Main meal 3

Jacket Potato with Cheese or Bolognese Sauce

▲ 7

Vegetable of the day

Salad

N/A

Desserts

Apple and Berry Crumble with Custard

2,7

Friday

Main meal 1

MSC Cod Fillet Served with Baked Chips

▲ 2,5

Main meal 2

Vegetables Bites Served with Baked Chips

▲ 2

Main meal 3

Jacket Potato with Cheese or Baked Beans

▲ 7

Vegetable of the day

Baked Beans

N/A

Desserts

Strawberry Mousse

▲ 7

Wednesday

Main meal 1

Roast Chicken Thigh Served with Roast Potatoes and Gravy

▲ 2

Main meal 2

Butternut & Chickpea Roast with Crispy Roast Potatoes and Gravy

▲ 1,2

Main meal 3

Jacket Potato with Cheese or Sausage Sauce

▲ 7

Vegetable of the day

Mix Vegetables

N/A

Desserts

Fruit Jelly Or Fruit Yoghurt

▲ N/A Or 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 |

 **GREENSHAW**
LEARNING TRUST



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.