

LUNCH MENU

WEEK 1 WEEK BEGINNING:

2 SEPT, 16 SEPT, 30 SEPT, 14 OCT, 4 NOV, 18 NOV, 2 DEC, 16 DEC

GREENSHAW
LEARNING TRUST

MONDAY

Main Meal 1

Beef Bolognese Pasta*

Served with Mixed Salad & Garlic Bread (2,7)
2

Main Meal 2

Tomato and Basil Pasta (VE)

Served with Mixed Salad & Garlic Bread (2,7)
2

Desserts

Cherry Cinnamon Wrap

2

TUESDAY

Main Meal 1

Beef Burger in a Bap*

Served with Sweetcorn and Peas and Baked Wedges
2,12,13

Main Meal 2

Vegetable Burger in a Bap (VE)

Served with Sweetcorn and Peas and Baked Wedges
2

Desserts

Apple Crumble with Custard

2,7

WEDNESDAY

Main Meal 1

Roast Chicken Dinner*

Served with Roast Potatoes & Seasonal Vegetables
A/F

Main Meal 2

Vegetarian Sausage Roast (VE)

Served with Roast Potatoes & Seasonal Vegetables
12

Desserts

Cheese & Biscuits

2,7

THURSDAY

Main Meal 1

Chicken Korma Curry*

Served with Brown and White Rice
A/F

Main Meal 2

Spinach and Chickpea Curry (VE)

Served with Brown and White Rice
A/F

Desserts

Lemon Drizzle Cake

2,4

FRIDAY

Main Meal 1

MSC Pollock or Salmon Fish Fingers

Served with Chips & Beans or Peas
2,5

Main Meal 2

Quorn Nuggets (VE)

Served with Chips & Baked Beans or Peas
2

Desserts

Strawberry Mousse

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 |
| | A/F. Allergen Free |

AVAILABLE DAILY

Whole meal bread, fresh salads, variety of seasonal fresh fruit, yoghurts & jacket potatoes

PLEASE NOTE THAT ALL OUR DISHES CAN BE ADAPTED
TO SUIT THE MAJORITY OF DIETARY REQUIREMENTS

*HALAL SUITABLE

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

LUNCH MENU

WEEK 2 WEEK BEGINNING:
9 SEPT, 23 SEPT, 7 OCT, 28 OCT, 11 NOV, 25 NOV, 9 DEC

GREENSHAW
LEARNING TRUST

MONDAY

Main Meal 1

Pepperoni Pizza

Served with Salad and Garlic Bread
2,7

Main meal 2

Cheese & Tomato Pizza

Served with Salad and Garlic Bread
2,7

Desserts

Apple and Ginger Flapjack

2

TUESDAY

Main Meal 1

BBQ Chicken*

Served with Coleslaw (4)
and Cowboy Rice A/F

Main meal 2

Roasted Vegetable Chilli

Served with Coleslaw (4)
and Cowboy Rice A/F

Desserts

Carrot Cake

2,4,7 – Milk Free if served with no Frosting

WEDNESDAY

Main Meal 1

Roast Chicken Dinner*

Served with Roast Potatoes & Seasonal Vegetables
A/F

Main meal 2

Cheese and Onion Swirl

Served with Roast Potatoes & Vegetables
2,4,7

Desserts

Cheese & Biscuits

2,7

THURSDAY

Main Meal 1

Beef Lasagne*

Served with Sweetcorn and Baked Wedges
2,7

Main Meal 2

Roasted Vegetable Lasagne

Served with Sweetcorn and Baked Wedges
2,7

Desserts

Fruit Cocktail Jelly (VE)

A/F

FRIDAY

Main Meal 1

MSC Pollock or Salmon Fish Fingers

Served with Chips & Beans or Peas
2,5

Main Meal 2

Falafel Wrap (VE)

Served with Chips Baked Beans & Peas
2,4,7 (If without yoghurt & mint dressing, milk & egg free)

Desserts

Chocolate Vanilla Mousse

7

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