

# MENU WEEK 1

Weeks commencing: 21 April, 5 May, 19 May, 9 June, 23 June, 7 July, 21 July



"We are dedicated to minimizing our carbon footprint by actively reducing food waste throughout our operations, from sourcing to serving. Through staff training, supplier collaboration, and customer engagement, we are committed to making a positive environmental impact."























## ALLERGEN KEY

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



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

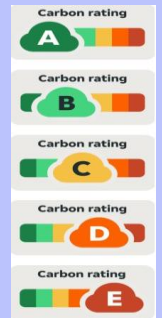
MONDAY	Breaded Chicken Burger 1, 2 	Vegetable Burger 2  	Sweetcorn/Salad & Wedges A/F	Chocolate Crunch 2, 4, 7 
TUESDAY	Beef Lasagne 2, 7 	Roasted Vegetable Lasagne 2, 7  	Garlic Bread Salad 2, 7	Ice Cream Roll & Strawberry Sauce 2, 4, 7, 12 
WEDNESDAY	Roast Chicken Dinner with Yorkshire Pudding 2, 4, 7 	Cheese Pinwheels 2, 7, 13  	Roast Potatoes & Vegetables A/F	Jelly fruit A/F 
THURSDAY	Chicken Tikka Masala A/F 	Sweet Potato, Chickpea & Spinach Curry A/F  	Rice and Salad A/F	Orange & Lemon Cake 2, 4 
FRIDAY	Battered Fish 2, 5 	Quorn Nuggets 2  	Chips & Peas/Beans A/F	Ice Cream or Mousse Pot 7 

**AVAILABLE DAILY**

Wholemeal bread, fresh salads, fresh fruit, yogurts & jacket potatoes.  
Please note that all our dishes can be adapted to suit the majority of dietary requirements  
All meat used in this menu is Halal Suitable

# MENU WEEK 2

Weeks commencing: 28 April, 12 May, 2 June, 16 June, 30 June, 14 July



"We are dedicated to minimizing our carbon footprint by actively reducing food waste throughout our operations, from sourcing to serving. Through staff training, supplier collaboration, and customer engagement, we are committed to making a positive environmental impact."


















## ALLERGEN KEY

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



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

MONDAY	Chicken & Sweetcorn Pizza 2, 7 Carbon rating 	Cheese & Tomato Pizza 2, 7 Carbon rating  ✓	Wedges & Salad A/F	Apple Crumble & Custard 2, 7 Carbon rating 
TUESDAY	Beef Pasta Bolognese 2 Carbon rating 	Rainbow Lentil & Veg Bolognese 2, 12 Carbon rating  ✓	Garlic Bread & Salad 2, 7 A/F	Sprinkle Cake & Fruit 2, 4 Carbon rating 
WEDNESDAY	Chicken & Beef Sausages and Mash 2, 13 Carbon rating 	Vegetarian Sausages & Mash 12, 13 Carbon rating  ✓	Served with Mashed Potato, Peas and Gravy	Cheese & Biscuits 2, 7 Carbon rating 
THURSDAY	Chicken Meatball Pasta In Tomato Sauce 2 Carbon rating 	Macaroni Cheese 2, 7 Carbon rating  ✓	Mixed Vegetables A/F	Strawberry Shortbread 2 Carbon rating 
FRIDAY	Fish Fingers or Salmon Fingers 2, 5 Carbon rating 	Bean Burrito 2, 13 With Cheese (7) ✓ Carbon rating 	Chips & Peas A/F	Ice Cream or Mousse Pot 7 Carbon rating 

**AVAILABLE DAILY**

Wholemeal bread, fresh salads, fresh fruit, yogurts & jacket potatoes.  
Please note that all our dishes can be adapted to suit the majority of dietary requirements  
All meat used in this menu is Halal Suitable