



	Meat Free Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread
	Meat Free Options:	Chicken Drumsticks	Sloppy Joes on Whole meal	Roast Chicken	Fish Fingers
Main Course	Sweet Potato and White bean Vegetable Chilli carne	Or Eat Well Taco with Low fat Turkey Mince	Buns	Stuffing and Gravy	Battered Fish Fish Finger Sandwiches
Vegetarian	or Pasta with Tomato Sauce or Pesto Sauce (sauce served separately)	Veggie Kebabs	Lentil Sloppy Joes on Whole meal Buns	Cheesy Pesto Pockets	Vegetable Fingers
Jacket	Baked Beans with fillings -	Baked Beans with fillings -	Baked Beans with fillings -	Baked Beans with fillings -	Baked Beans with fillings –
Potato Option	Tuna (in Spring Water); Cheese; egg and rainbow salad pots	Tuna (in Spring Water); Cheese; egg and rainbow salad pots	Tuna (in Spring Water); Cheese; egg and rainbow salad pots	Tuna (in Spring Water); Cheese; egg and rainbow salad pots	Tuna (in Spring Water); Cheese; egg and rainbow salad pots
Sides	Pasta Fresh Vegetables of the Day Fresh Rainbow Salad Pots	Steamed wholegrain ice or Cous Cous Fresh Vegetables of the Day Fresh Rainbow Salad Pots	Sweet Potato Jacket Wedges Fresh Vegetables of the Day Fresh Rainbow Salad Pots Fresh salad	Roast Potatoes Fresh Vegetables of the Day Fresh Rainbow Salad Pots	Chips Baked Beans Fresh Vegetables of the Day Fresh Bread (w)
	Fresh salad	Fresh salad		Fresh Salad	Fresh Rainbow Salad Pots
	Apple Crumble with Custard	Cheesy Tuesday – cheese platter with grapes, celery	Treacle Sponge and Custard Fresh Fruit	Flapjacks Fresh Fruit	Fruity Friday Homemade Yogurt
Dessert	Fresh Fruit Homemade Yogurt	and crackers Fresh Fruit	Homemade Yogurt	Homemade Yogurt	

Organic milk, eggs and flour are used in all cooking and organic meat is served once a week (subject to availability).

Wholegrain bread, pasta, rice and spaghetti are used (subject to availability).

Seasonal Vegetables are served when available.

Gluten free meals are available as an alternative for those pupils who are Gluten intolerant.

Alternative meals are available where food allergies apply.







	Meat Free Monday	Tuesday	Wednesday	Thursday	Friday		
Soup	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread		
Main Course Options	Baked Butternut Squash Macaroni Cheese	Pork or Beef Sausages Gluten Free available	Turkey Burgers in Whole meal Buns	Chili Con Carne	Breaded Fish Fingers Battered Fish Fish Finger Sandwiches		
Vegetarian	Or Pasta Paloozai	Vegetarian Sausages	Falafel in Pittas	3 Bean Vegetable Chili	Vegetable Fingers		
Jacket Potato (King Edwards or Sweet) alternative to main course - fillings	Baked Beans) with fillings - Tuna (in Spring Water); Cheese; egg and rainbow salad pots	Baked Beans with fillings - Tuna (in Spring Water); Cheese; egg and rainbow salad pots	Baked Beans with fillings - Tuna (in Spring Water); Cheese; egg and rainbow salad pots	Baked Beans with fillings - Tuna (in Spring Water); Cheese; egg and rainbow salad pots	Baked Beans with fillings - Tuna (in Spring Water); Cheese; egg and rainbow salad pots		
Sides	Pasta Fresh Vegetables of the Day Fresh Rainbow Salad Pots Fresh Bread	Mashed Potatoes Fresh Vegetables of the Day Fresh Rainbow Salad Pots	Sweet Potato Wedges Fresh Vegetables of the Day Fresh Rainbow Salad Pots Fresh Bread	Steamed Rice Fresh Vegetables of the Day Fresh Rainbow Salad Pots	Chips Baked Beans Fresh Vegetables of the Day Fresh Bread Fresh Rainbow Salad Pots		
Dessert	Mixed Fruit Crumble with Custard Fresh Fruit Homemade Yogurt	Cheesy Tuesdays cheese platter with grapes, celery, crackers Fresh Fruit Homemade Yogurt	Ice Cream Fresh Fruit Homemade Yogurt	Chocolate Pudding Chocolate Sauce Fresh Fruit Homemade Yogurt	Fruity Friday Homemade Yogurt		
Notes	Meat is purchased from local British Accredited Butchers and is traceable back to the UK Farm it was sourced from Organic milk, eggs and flour are used in all cooking and organic meat is served once a week (subject to availability). Wholegrain bread, pasta, rice and spaghetti are used (subject to availability). Seasonal Vegetables are served when available.  Gluten free meals are available as an alternative for those pupils who are Gluten intolerant.  Alternative meals are available where food allergies apply.						

