

LUNCH MENU

The FUTURE of
FOOD

WEEK COMMENCING: THREE

MONDAY

TOMATO AND BASIL SAUCE (13, V)
PENNE PASTA (3)
JACKET POTATOES WITH ASSORTED TOPPINGS (1, V)
MIXED VEGETABLE QUICHE (1,3,11, V)
BROCCOLI FLORETS
FRUIT SALAD WITH YOGHURT AND FLAVOURED FRUIT TOPPINGS(1)

TUESDAY

BBQ CHICKEN THIGH BURGER (3, 13)
FALAFEL BURGER (3, V)
ROAST POTATO CHUNKS (V)
LETTUCE, TOMATO AND CUCUMBER (V)
SEEDED FLAPJACK (1,3)

WEDNESDAY

CHICKEN STEW
MIXED VEGETABLE STEW (6, 11, V)
STEAMED RICE
GREEN BEANS
FRESH FRUIT SALAD WITH YOGHURT (1)

THURSDAY

COTTAGE PIE WITH FLUFFY MASH POTATO (1,13)
QUORN AND VEGETABLE PIE WITH FLUFFY MASH POTATO (1,3,11)
ROAST CAULIFLOWER
FRESH FRUIT SALAD
YOGHURT WITH ASSORTED FRUIT TOPPINGS (1)

FRIDAY

SPAGHETTI BOLOGNESE (3,13)
STUFFED RAINBOW PEPPERS
CARROT DISCS
GRATED CHEESE (1)
VANILLA SPONGE WITH CARAMEL SAUCE (1,3,11)

EVERYDAY

JACKET POTATOES, YOGHURT, FRESHLY SLICED FRUITS, SLICED BREAD, GRATED CHEESE.S
CHILDREN WITH ALLERGIES OR INTOLERANCE, WHERE POSSIBLE, ARE GIVEN AN ALLERGEN FREE VERSION OF THE DISHES

Allergen Key: 1. Milk, 2. Fish, 3. Gluten, 4. Peanuts, 5. Tree nuts, 6. Soya, 7. Sesame, 8. Lupin, 9. Shellfish, 10. Molluscs, 11. Egg, 12. Sulphite, 13. Celery, 14. Mustard

MENU IS SUBJECT TO CHANGE SHOULD INGREDIENTS BE UNAVAILABLE