



Lunch Menu

Summer Term – Week Two

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Meals	Cottage Pie (GF)(H)	Fajita Chicken Breast (GF)(H) served with Savoury Rice	Roast Chicken (GF)(H) served with Yorkshire Pudding, Sage and Onion Stuffing (GF Yorkshire Pudding available on request)	Creamy Chicken Pasta (H) served with Mini Naan Bread (GF Pasta available on request)	Cheeseburger served in a Bun (H) (GF available on request)
	Southern Fried Chicken Wrap or Chicken Wrap (GF available on request)	Mixed Beef and Bean Chilli served with Rice (GF)(H)	Twice Baked Cheesy Jackets (GF)(V)	Minced Beef Soft Tacos (H)	Fish Fingers
	Vegan Cottage Pie (GF)(V)(VG)	Wholemeal Pasta served with Tomato and Basil Sauce with Grated Cheddar Cheese or Vegan Cheese (VG)(V)	Vegan Wrap (V)(VG)	Vegan Hotpot (GF)(V)(VG)	Quorn Fishless Fingers (VG)(V)(H)
Vegetables	Baton Carrots Garden Peas	Green Beans Sweetcorn	Baton Carrots Cabbage Cauliflower Cheese	Broccoli Sweetcorn	Baked Beans Homemade Mushy Peas
Potatoes	Baby New Potatoes	Savoury Wedges	Mashed Potatoes Roasted Potatoes	Croquettes	Chipped Potatoes
Light Bites	A selection of seasonal salads and sandwiches are available each day. Jacket potato served with beans, cheese or tuna.				
Sweet of the Day	Victoria Sponge Cake	Cornflake Tart served with Custard	Chocolate Sprinkle Cake	Jam Sponge served with Custard	Ice cream
Cold Sweet	A choice of fresh fruit, yoghurts, mousse or flavoured jelly are available each day.				

H = Halal, V = Vegetarian, VG = Vegan, GF = Gluten Free