

SALAD BAR AND BREAD SERVED EVERYDAY!

Our menu's have our
Lead Chef's stamp of
approval! Our Lead Chef
Louis Davidson has
developed our menus with
the help of Chef's who are
in industry now to bring all
of the best bits we love
about food into our school







WEEK 1 MENU FOR SUMMER TERM

MONDAY

Zingy Jacket Potato with Vegetable Cheddar Cheese (V) Noodles, (GF) or Three Bean Broccoli (V) Chilli (VG) (DF) (GF)

Banana & Jam Cake (V) (DF) or Fresh Fruit (VG) (DF) (GF)

TUESDAY

Roast Chicken, Herby New Potatoes, Carrots, Green Cabbage & Gravy (GF) (DF)

Organic Whole Wheat Fusilli with Tomato & Basil Sauce (VG) (DF)

Fresh Fruit (VG) (DF) (GF)

WEDNESDAY

Spaghetti Bolognese, Green Beans Lentil and Quorn Spaghetti Bolognese, Green Beans (V)

Orange Shortbread (VG) (DF) or Fresh Fruit (VG) (DF) (GF)

THURSDAY

Jollof Rice with Chicken, Crunchy Slaw (DF) Black Bean & Sweet Potato Stew, Crunchy Slaw, Jollof Rice (V) (DF)

Lemon Tray Cake (V) (DF) or Fresh Fruit (VG) (DF) (GF)

FRIDAY

Battered Pollock Fillet, Oven Chips & Garden Peas (DF) Chickpea Falafel, Carrot & Hummus Pitta Pocket (VG) (DF)

Summer Fruit Pot (VG) (DF) or Fresh Fruit (VG) (DF) (GF)

(V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE (GF) GLUTEN-FREE