

Lunch Menu

Reception – Year 6 Week 1

(v) vegetarian, (vg) vegan

ALLERGENS: If you have an allergy or intolerance, please speak to a member of our catering team before you consume any food or drink. The written allergen information that we provide details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients change.

Enjoy!



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
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BREAKFAST	MORNING BOOSTER	Cereal Selection 1 Toast or Sourdough Crumpets 1 Fruit Platter Yoghurt & Toppings 3 Fruit Juice	Cereal Selection 1 Toast or Sourdough Crumpets 1 Fruit Platter Yoghurt & Toppings 3 Fruit Juice Mini pastries 1,2,3	Cereal Selection 1 Toast or Sourdough Crumpets 1 Fruit Platter Yoghurt & Toppings 3 Fruit Juice	Cereal Selection 1 Toast or Sourdough Crumpets 1 Fruit Platter Yoghurt & Toppings 3 Fruit Juice	Cereal Selection 1 Toast or Sourdough Crumpets 1 Fruit Platter Yoghurt & Toppings 3 Fruit Juice
LUNCH MENU	FRIDAY SOUP					Tomato & Red Pepper 10
	THE ADVENTURER	Roasted Beetroot & Halloumi Gyros 1,3	Sweet Potato & Toasted Corn Fajitas 1	Butter Bean Kiev 1,2,3	Crispy Tofu Carbonara 1,3,6,11	Cheddar & Tomato Omelette 2,3
	FAVOURITE FEASTS	Chicken & Sweetcorn Lasagna 1,3,6,10,11	Beef Enchiladas 1	Roast Pork Loin with Crackling, Apple Sauce & Gravy	Fruity Chicken Curry 14	Breaded Haddock Fillets 1,8 Tartare Sauce 2,11
	SIDEKICKS	Garlic Bread 1,3,6 Green Beans	Herby Dice 1 Steamed Broccoli	Roast Potatoes Cauliflower Cheese 3,11 Baton Carrots	Steamed Rice Sweetcorn Poppadoms 1 Mango Chutney	Chips Garden Peas
	FEATURE SALADS	Rainbow Slaw	Lemon & Chive Potato Salad	Caprese Salad 3	Cucumber & Feta with Elderflower Vinaigrette 3,14	Broccoli & Bacon with Balsamic Mayo 14
	EVERYDAY EATS	Jacket Potato & Filling, Breads, Yoghurts, Fresh Cut Fruit				
	MARKET FRESH	Tomato, Cucumber, Coleslaw, Peppers, Mixed Leaves, Beetroot, Sweetcorn, Olives, Cheese 3, Eggs 2, Cold Meat. Pasta, 1,6,11 Rice, Grains or Potato Salad & Feature Salad Croutons 1, Toasted Seeds, Pickles and Dressings				
	SOMETHING SWEET	Chocolate Chip Cookie 1,2,3,6	Strawberry Cheesecake 1,2	Raspberry Jelly	Iced Carrot Cake 1,2	Ice Cream 3

ALLERGEN SYMBOLS:

- | | |
|------------------------------|----------------|
| 1. Cereals containing gluten | 8. Fish |
| 2. Egg | 9. Crustaceans |
| 3. Milk | 10. Celery |
| 4. Nuts | 11. Mustard |
| 5. Peanuts | 12. Lupin |
| 6. Soya | 13. Molluscs |
| 7. Sesame | 14. Sulphites |

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Lunch Menu

Reception – Year 6 Week 2

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LUNCH MENU	FRIDAY SOUP					Cream of Tomato 3,10
	THE ADVENTURER	Leek & Sweet Potato Risotto 3	Squash & Spinach Lasagne 1,3,6,11	Quorn Sausage Chasseur 1	Cauliflower Cheese Pitta Pizza 1,3,11	Med Veg & Feta Tart 1,23
	FAVOURITE FEASTS	Creamy Macaroni Cheese with Crispy Bacon 1,3,6,11	Chicken Chow Mein 1,6	Deconstructed Toad in the Hole 1,2,3,14 Onion & Apple Gravy	Greek Chicken Gyros with Tzatziki 1,3	Jumbo Fish Fingers 1,8 Tartare Sauce 2,11
	SIDEKICKS	Focaccia 1 Peas	Prawn Crackers 9 Stir Fry Vegetables	Cheesy Mash 3 Green Beans	Baked Wedges Sweetcorn	Chips Baked Beans
	FEATURE SALADS	Tuna Bean Salad 8	Green Goddess Salad	Halloumi & Fennel 3	Apple & Celery with Seeds 10	Watermelon & Feta 3,14
	EVERYDAY EATS	Jacket Potato & Filling, Breads 1,, Yoghurts 3, Fresh Cut Fruit				
	MARKET FRESH	Tomato, Cucumber, Coleslaw, Peppers, Mixed Leaves, Beetroot, Sweetcorn, Olives, Cheese 3, Eggs 2, Cold Meat. Pasta 1,6,11, Rice, Grains or Potato Salad & Feature Salad Croutons 1, Toasted Seeds, Pickles and Dressings				
	SOMETHING SWEET	Cocoa & Vanilla Shortbread 1	Jam & Coconut Sponge 1,2	Caramel Mousse 3	Eton Mess 2,3	Chocolate Brownie 1,2

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Lunch Menu

Reception – Year 6 Week 3

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LUNCH MENU	FRIDAY SOUP					Creamy Tomato 3,10
	THE ADVENTURER	Squash & Lentil Pie 1,2,3,11	Chickpea Korma 3 with Mini Poppadom's 1	Ratatouille	Spicy Bean Burger 1	Tomato & Basil Salsa Stuffed Courgette
	FAVOURITE FEASTS	Meatball Pasta Bake 1,2,3	Katsu Chicken 1,2	Spaghetti Bolognese 1,6,10,11	Open Turkey Burger with Tomato Relish 1,7	Battered Cod with Lemon & Lime Mayo 1,8
	SIDEKICKS	Garlic Bread 1, 3,6,11 Sweetcorn	Steamed Rice Mixed Greens Prawn Crackers 9,14	Parmesan 3 Steamed Broccoli	Herby Dice 1 Baked Beans	Chips Minted Peas
	FEATURE SALADS	Greek Salad 3	Orange, Puy Lentil & Pearl Barley with Eggs 1,2	Beetroot & Strawberry with Balsamic Dressing 3,14	Apple & Watercress 3	Mushroom & Pepper 6
	EVERYDAY EATS	Jacket Potato & Filling, Breads 1,, Yoghurts 3, Fresh Cut Fruit				
	MARKET FRESH	Basic component salad bar – Tomato, Cucumber, Coleslaw, Peppers, Mixed Leaves, Beetroot, Sweetcorn, Olives, Cheese 3, Eggs 2, Cold Meat. Pasta 1,6,11 Rice, Grains or Potato Salad & Feature Salad Croutons 1, Toasted Seeds, Pickles and Dressings				
	SOMETHING SWEET	Flapjack 1	Strawberry & Apple Crumble with Cream 1,3	Iced Banana Cake 1,2	Lemon Meringue Pie 1,3,6	Victoria Sponge 1,2

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