

	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1 w/c 4 th June 25 th June 16 th July	(V) Veggie sausages with crushed new potatoes and gravy (V) (1/2/5/8)	“Piccata Milanese” Breaded Halal chicken with tomato sauce and linguini (1/5/8)	Wholemeal pizza topped with tuna and sweetcorn (1/2/6/8)	Mild Cajun turkey burger with potato salad (1/5/8/10)	Breaded fish goujons (1/6)
	(V) Pad Thai noodles (1/9)	(V) Cauliflower & spinach curry with Bombay potatoes (1/8/10)	(V) Wholemeal Margherita pizza (1/2/8)	(V) Spaghetti and veggie meatballs in a tomato sauce (1/5/8)	(V) Pea and feta fritters (1/5/8)
	<i>Green Beans & mange tout</i>	<i>Creamed spinach (8)</i> <i>Steamed Broccoli</i>	<i>Raw carrot slaw</i>	<i>Peas and carrots</i>	<i>Broccoli and sweetcorn</i> <i>‘Skin on’ potato wedges</i>
	<i>Apple turnovers with custard (1/5/8)</i>	<i>Yoghurt & fresh fruit (8)</i>	<i>Beetroot Brownie (1/5/8)</i>	<i>Yoghurt & fresh fruit (8)</i>	<i>Melon medley</i>
Week 2 w/c 11 th June 2 nd July	(V) Penne pasta with tomato & red pepper sauce and fresh spinach (1/2)	Peri Peri Halal chicken	Breaded fish burger with greek style salad (1/6)	Beef fajitas with rice and optional salsa and sour cream (1/8)	Salmon and pea risotto (6/8)
	(V) Vegetable Biryani (10)	(V) Veggie nuggets with chunky tomato sauce (1/5/8)	(V) Spinach and butternut squash lasagne (1/8)	(V) Quorn fajitas with rice and optional salsa and sour cream (1/8/9)	(V) Homemade veggie hot dog with sweet potato chips (1/5/8)
	<i>Steamed broccoli & carrots</i>	<i>Corn on the cob and peas</i> <i>Sweet potato mash (8)</i>	<i>Green beans and carrots</i> <i>Garlic dough balls (1/8)</i>	<i>Spring green medley</i>	<i>Cauliflower Cheese (1/8)</i> <i>Broccoli</i>
	<i>Oaty apple crumble and custard (1/5/8)</i>	<i>Yoghurt & fresh fruit (8)</i>	<i>Cheese, crackers and grapes (1/8)</i>	<i>Yoghurt & fresh fruit (8)</i>	<i>Berry smoothie (8)</i>
Week 3 w/c 18 th June 9 th July	(V) Mexican chilli ‘non’ carne served with tacos and guacamole (1/8)	Halal beef classic lasagne (1/8)	Tuna pasta bake (1/6)	Mild chicken korma with pilau rice (10)	Creamy salmon and potato fishcakes <i>*new recipe*</i> (1/5/8)
	(V) Lentil dahl with rice and naan bread (1/10)	(V) Mediterranean vegetable tagine served with couscous (1)	(V) Falafel <i>*new recipe*</i> & hummus pitta with salad & tzatziki (1/5/8)	(V) Sweet and sour vegetable stir fry with noodles (V) (1/9)	(V) Macaroni cheese <i>*new recipe*</i> (1/8)
	<i>Raw carrot sticks</i>	<i>Garlic flatbread (1/8)</i> <i>Peas and mange tout</i>	<i>Green beans and broccoli</i>	<i>Creamed spinach (8)</i> <i>Peas</i>	<i>Baked beans</i> <i>Sweetcorn</i>
	<i>Sticky lemon sponge with cream (1/5/8)</i>	<i>Yoghurt & fresh fruit (8)</i>	<i>Sticky date and coconut flapjack (1/8)</i>	<i>Yoghurt & fresh fruit (8)</i>	<i>Ice cream (8)</i>

Allergens Key	
Gluten	1
Celery	2
Peanuts	3
Tree nuts	4
Eggs	5
Fish	6
Crustacea	7
Dairy	8
Soy	9
Mustard	10
Sesame	11
Lupin	12
Sulphur	13
Molluscs	14

All meat served on a Tuesday will be Halal certified.

All fish and fish products will be sustainably sourced.

Local and British grown produce will be given priority whenever seasonally available

We avoid knowingly purchasing nuts and nut products

Fresh fruit and seasonal salads served daily

