

Summer 2022 Menu	Monday	Tuesday	Wednesday	Thursday	Friday	Allergens key
Week 1 w/c	(V) Chickpea tagine served with jewelled couscous (1,8,10)	Halal chicken curry served with Pilaf rice & Naan bread (10)	Linguini with tuna, sweetcorn & tomato sauce 1/6)	Taco Thursday (V) Mild spiced chicken Taco served with Mexican rice mango salsa, guacamole (1/8)	Classic "Fish and Chips" (1/6)	Gluten 1 Celery 2 Peanuts 3 Treenuts 4 Egg 5 Fish 6 Crustacea 7 Dairy 8 Soy 9 Mustard 10 Sesame 11 Lupin 12 Sulphur 13 Molluscs 14
6th June	(V) Potato, squash & feta cake served with ratatouille vegetables (1/5/8)	(V) Cauliflower & spinach curry with garlic flat bread (1/10)	(V)"Vegan mince" & vegetable Moussaka (1/8/9)	(V) Mild spiced chilli bean Taco served with Mexican rice mango salsa, guacamole (1/8)	(V) Crispy topped Macaroni cheese (1/8)	
27th June	Crudités	Crunchy green beans	Steamed broccoli	Buttered peas & sweetcorn	Cut cucumbers	
18th July	Marble cake (1/5/8)	Fresh fruit	Apple & berry crumble served with custard (1/5/8)	Fresh fruit	Home made forest fruit yoghurt (8)	
Week 2 w/c	(V) Egg curry served with basmati rice (5/10)	Halal beef lasagne topped with mature cheddar (1/8)	Pasta spirals with salmon & pesto cream (1/2/8)	Burger Thursday Classic Beef burger served with skin on chips & home made ketchup (1)	Panko Breaded Cod with Wedges and Zesty Salad (1/6)	We avoid knowingly purchasing nuts and nut products.
13th June	(V) Veggie sausages on crushed new potatoes with a "Herbie" gravy (1/5)	(V) Toasted cheese, basil & tomato ciabatta sandwich (1/8)	(V) Homemade falafel with hummus & pitta bread (1/5)	(V) Mild spiced lentil & haloumi burger served with skin on chips & BBQ sauce (1,2,5,8)	(V) Giant Thai spring roll with sweet chilli dip (1/9)	All meat served on a Tuesday will be Halal certified.
4th July	Steamed broccoli	Green medley with mangetout	Green beans	Home made slaw (8)	Chef's salad	All fish and fish products will be sustainably sourced.
	Chocolate & beetroot brownie (1/5/8)	Fresh fruit	Double chocolate cookies (1/5/8)	Fresh fruit	Home made black cherry yoghurt (8)	
Week 3 w/c	(V) Veggie toad in the hole with creamy mashed potatoes (1/5/8)	Peri Peri chicken served with tomato rice & mild spiced gravy (1)	Fish fingers served with new potatoes & lime yoghurt dip (1,5,6,8)	Pasta Thursday Spaghetti with Bolognese sauce & garlic bread (1/8)	Fish sandwich served with lime mayonnaise dressing (1/5/6/10)	Local and British grown produce will be given priority whenever seasonally available.
20th June	(V) Jacket potato stuffed with Cauliflower cheese (1/8)	(V)Veggie "Katsu" served with sticky rice (10)	(V) Veggie Cottage pie with hidden vegetables topped with crispy potato mash (2/8)	(V) Tagliatelle served with Veggie Carbonara sauce & garlic bread (1/8)	(V) Veggie Cornish pasty with skin on chips & home made ketchup(1/8)	
11th July	Steamed green beans	Chef's salad	Carrots & garden peas	Steamed broccoli	Cut cucumber	Fresh fruit and seasonal salads are served daily.
	Vanilla sponge cake (1/5/8)	Fresh fruit	Pancakes with chocolate sauce (1/5/8)	Fresh fruit	Home made peach yoghurt (8)	

