WHAT'S FOR LUNCH?

AUTUMN WEEK 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN (OPTION 1)	Tomato Penne WHEAT (GLUTEN), CELERY & SULPHITES	Korean BBQ Chicken SOYA, BARLEY (GLUTEN) & SULPHITES	Homemade Pizza WHEAT (GLUTEN), CELERY & SULPHITES & MILK	Chicken Chow Mein SOYA (BARLEY)	Fish of the Day FISH, EGGS & WHEAT (GLUTEN)
MAIN (OPTION 2)	Tuna Macaroni Bake WHEAT (GLUTEN), FISH & MILK	BBQ Mixed Bean Enchilada WHEAT (GLUTEN) & MILK	Dairy Free Homemade Pizza GLUTEN (WHEAT), CELERY & SULPHITES	Sweet & Sour Chickpeas SOYA (BARLEY)	Macaroni Bites WHEAT (GLUTEN) & MILK
SIDES **Where main includes, portion will be offered as optional extra**	Grated Cheese MILK	Baked Potato Wedges BBQ Gravy SOYA, BARLEY (GLUTEN) & SULPHITES	Selection of Toppings: Mushrooms, Olives, Corn, Peppers	Noodles WHEAT (GLUTEN)	Skin on Chips, & Ketchup or Tartare Sauce SULPHITE
VEGETABLES	Broccoli	Seasonal Greens	Crunchy Salad	Steamed Green Beans	Minted Peas

EXTRAS

Salad and Dressing and Plain Option with Vegetables Available Daily
Fresh Fruit and Yoghurt with Honey or Fruit Compote Available Daily
Wednesday: Peach Crumble Cake WHEAT & OAT (GLUTEN) Friday: Smoothie of the Day MILK

Week Commencing: 14th Sep/ 5th Oct/ 2nd Nov/ 23rd Nov/ 14th Dec 2026

Wherever possible, all food is homemade on site from local, British ingredients. Allergen free options will always be available. Ultra-High Processed Free.