WHAT'S FOR LUNCH?

AUTUMN WEEK 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN (OPTION 1)	Pasta in Tomato Sauce WHEAT (GLUTEN), CELERY & SULPHITES	Roast Chicken CELERY	Quorn Bolognaise EGG & CELERY	Caribbean Beef Curry MUSTARD	Fish of the Day FISH, EGGS & WHEAT (GLUTEN)
MAIN (OPTION 2)	Cauliflower Cheese Pasta Bake WHEAT (GLUTEN), FISH & MILK	Veggie Sausage Roll WHEAT (GLUTEN)	Lentil Bolognaise CELERY	Carrot & Paneer Fritters WHEAT (GLUTEN), EGG & MILK	Corn Croquette WHEAT (GLUTEN)
SIDES **Where main includes, portion will be offered as optional extra**	Grated Cheese MILK	Crispy Potatoes Gravy CELERY	Spaghetti	Fluffy Rice	Skin on Chips, & Ketchup or Tartare Sauce SULPHITES
VEGETABLES	Crunchy Cauliflower	Seasonal Veg	Garlic Baked Carrots	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 = Banana & Cocoa Flapjack OAT (GLUTEN) Friday: Smoothie of the Day MILK

Week Commencing: 21st Sep / 12th Oct / 9th Nov / 30th Nov 2026

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