

WHAT'S FOR LUNCH?

AUTUMN WEEK 1

	MONDAY	TUESDAY	Bonfire Night Lunch WEDNESDAY	THURSDAY	FRIDAY
MAIN (OPTION 1)	INSET DAY	Creamy Mushroom Pasta GLUTEN (WHEAT)	Chilli Dogs GLUTEN (WHEAT)	Mixed bean Hot Pot LEGUMES SULPHITES	Fish of the Day Breaded Goujons FISH GLUTEN (WHEAT)
MAIN (OPTION 2)	INSET DAY	Pesto (Allergy Free) Rigatoni GLUTEN (WHEAT)	Veggie Chilli Dogs GLUTEN (WHEAT)	Homemade crusty herby Bread GLUTEN (WHEAT)	Crispy Veg Fritters DAIRY MILK
SIDES Where main includes, portion will be offered as optional extra	INSET DAY	Grated Cheese MILK	BBQ Baked beans LEGUMES	Savoy cabbage	Skin on chips & Ketchup SULPHITE
VEGETABLES	INSET DAY	Steamed Broccoli	Smokey Sweetcorn	Mashed Swede DAIRY	Minted Peas and Green Salad
EXTRAS	Salad and Dressing and Plain Option with Vegetables Available Daily Fresh Fruit and Greek Yoghurt with Honey or Fruit Compote Available Daily Wednesday: Toffee Apple cake & cream GLUTEN(WHEAT) & MILK DAIRY				

Week Commencing: 3rd November 2026

Wherever possible, all food is homemade on site from local, British ingredients. Allergen free options will always be available and all Dietary or religious requirements can be catered for.