

WHAT'S FOR LUNCH?

**AUTUMN
WEEK 6**

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN (OPTION 1)	Creamy Mushroom Pasta GLUTEN(WHEAT) & MILK	Teriyaki baked Chicken GLUTEN (BARLEY) SESAME SOYA	Chicken Roast DAIRY MILK FISH	Cauliflower Cheese and Squash Crumble GLUTEN (WHEAT) DAIRY	Fish of the Day Tuna Burgers FISH, EGGS & GLUTEN(WHEAT)
MAIN (OPTION 2)	Pesto (Allergy Free) Rigatoni GLUTEN(WHEAT)	Teriyaki baked Tofu & Peppers GLUTEN (WHEAT/BARLEY) SESAME SOYA	Vegetarian sausage Roast DAIRY MILK FISH	Cauliflower Cheese and Squash Crumble GLUTEN (WHEAT) DAIRY	Courgette & Carrot burgers GLUTEN(WHEAT)
SIDES Where main includes, portion will be offered as optional extra	Grated Cheese MILK	Vegetable mixed rice SOYA	Roast potatoes Gravy	New Potatoes	Skin on Chips, & Ketchup SULPHITE
VEGETABLES	Steamed Broccoli	Green Salad	Cabbage & Swede	Mixed peppers & Green beans	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: Strawberry cake GLUTEN(WHEAT) & MILK DAIRY				

Week Commencing: 5th October 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