

WHAT'S FOR LUNCH?

**AUTUMN
WEEK 3**

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN (OPTION 1)	Creamy Mushroom Pasta GLUTEN (WHEAT), MILK	Chicken & Tomato Orzo GLUTEN (WHEAT)	Quesadillas GLUTEN (WHEAT), LEGUMES, SULPHITES & MILK	BBQ Chicken SOYA & GLUTEN (BARLEY)	Fish of the Day Tuna Burgers FISH, EGGS & GLUTEN (WHEAT)
MAIN (OPTION 2)	Pesto Pasta GLUTEN (WHEAT)MILK	Aubergine & Tomato Orzo GLUTEN (WHEAT)	Quesadillas GLUTEN (WHEAT), LEGUMES, SULPHITES & MILK	BBQ Beans & Vegetables SOYA & GLUTEN (BARLEY)	Chickpea carrot & courgette burgers GLUTEN (WHEAT)
SIDES Where main includes, portion will be offered as optional extra	Grated Cheese MILK	Crushed New potato's Sweetcorn & pepper Salsa	Skinny slaw GLUTEN (WHEAT)	Savoury Bulgar wheat BBQ Gravy CELERY GLUTEN (WHEAT)	Skin on Chips, & Ketchup or Tartare Sauce SULPHITES
VEGETABLES	Crunchy Broccoli	Greek Salad MILK	Spicy Sweetcorn Crunchy Salad	Smoky sweetcorn	Minted Peas Salad LEGUMES
EXTRAS	Salad and Dressing and Plain Option with Vegetables Available Daily Fresh Fruit and Greek Yoghurt with Honey or Fruit Compote Available Daily Wednesday = Banana & Cocoa Flapjack GLUTEN (OATS)				

Week Commencing: 14th September 2026

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

