WHAT'S FOR LUNCH?

AUTUMN WEEK 5

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN (OPTION 1)	Penne Marinara GLUTEN(WHEAT) & MILK	Chicken Tagine SULPHITES CELERY	Mixed bean chilli SULPHITES	Beef bolognaise GLUTEN(WHEAT)	Fish of the Day Breaded Goujons FISH, GLUTEN(WHEAT)
MAIN (OPTION 2)	Penne Pesto pasta GLUTEN(WHEAT) & MILK	Veg Tagine SULPHITES CELERY	½ Jacket potato	Quorn veggie bolognaise Allergen Free Options	Vegan sausages SOY, GLUTEN (WHEAT)
SIDES Where main includes, portion will be offered as optional extra	Grated Cheese MILK	Moroccan spiced Couscous	Smoky Sweetcorn & Peppers	Spaghetti GLUTEN(WHEAT)	Skin on Chips, & Ketchup SULPHITE
VEGETABLES	Steamed Broccoli	Seasonal Greens	Coleslaw Salad sticks	Seasonal Greens	Minted Peas 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 = Fruity Flapjack GLUTEN(OATS) & MILK & SULPHITES				

Week Commencing: 30th November 2026

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