WHAT'S FOR LUNCH?

AUTUMN WEEK 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN (OPTION 1)	Roasted Pepper pasta GLUTEN (WHEAT), LEGUMES, CELERY & SULPHITES	Taco Tuesday With chicken & peppers GLUTEN (WHEAT)	Jacket potato's GLUTEN & MILK	Teriyaki Baked Chicken GLUTEN (BARLEY) & SOYA	Fish of the Day Breaded Goujons FISH, EGGS & GLUTEN (WHEAT)
MAIN (OPTION 2)	Mac 'n' Cheese GLUTEN (WHEAT) & MILK	Taco Tuesday With Halloumi & peppers GLUTEN (WHEAT)	Cheese Beans GLUTEN & MILK	Teriyaki Baked Tofu & Peppers GLUTEN (WHEAT/BARLEY) & SOYA	Macaroni Bites GLUTEN (WHEAT) & MILK
SIDES Where main includes, portion will be offered as optional extra	Grated Cheese MILK	New potato's	Tuna mayo Coleslaw	Vegetable mixed rice SOYA	Skin on Chips, & Ketchup or Tartare Sauce SULPHITE
VEGETABLES	Seasonal Greens	Corn & Roasted Pepper Salsa	Crunchy salad LEGUMES, CELERY & SULPHITES	Smacked Cucumber SULPHITES SOYA	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: Strawberry Cake GLUTEN (WHEAT)				

Week Commencing: 16th 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.