WHAT'S FOR LUNCH?

AUTUMN WEEK 4

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN (OPTION 1)	Creamy mushroom GLUTEN (WHEAT), LEGUMES, CELERY & SULPHITES	BBQ Chicken SOYA & GLUTEN (BARLEY)	Vegetable curry LEGUMES, CELERY & SULPHITES	Chicken & Mushroom pie LEGUMES, CELERY & SULPHITES	Fish of the Day Thai Fish cakes FISH, EGGS & GLUTEN (WHEAT)
MAIN (OPTION 2)	Pesto pasta GLUTEN (WHEAT), MILK	BBQ Halloumi SOYA & GLUTEN (BARLEY)	Aloo palak GLUTEN (WHEAT), LEGUMES, CELERY, SULPHITES & MILK	Cheese &Onion pie LEGUMES, CELERY & SULPHITES	Veg Pakoras GLUTEN (WHEAT)
SIDES Where main includes, portion will be offered as optional extra	Grated Cheese MILK	New Potatoes BBQ Gravy CELERY	Steamed Rice	New potato's GLUTEN (WHEAT)	Skin on Chips, & Ketchup or Tartare Sauce SULPHITES
VEGETABLES	Crunchy Cauliflower	Seasonal Greens	Smoky Sweetcorn	Steamed Broccoli	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: 23rd 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.