



W/C – 13th May, 10th June, 8th July, 5th August

	Lunch	Ingredients	Dessert	Ingredients
MONDAY	Vegan Bolognese Organic Pasta Grated Cheddar Cheese	Or Vegan Mince S , Onions, Carrots, Mushrooms, Tomatoes T , Peppers, Gravy, Garlic, Oregano, Organic Pasta, Cheddar	Fresh Fruit	Satsumas
TUESDAY	Roasted Pepper & Lentil Sauce Couscous	Peppers, Leeks, Onions, Carrots, Tomatoes T , Basil, Garlic, Red Lentils, Oregano, Rapeseed Oil, Couscous G	Fresh Fruit	Pears
WEDNESDAY	Roast Turkey in Gravy New Potatoes Mixed Vegetables	Turkey, New Potatoes, Gravy, Peas, Carrots, Green Beans, Broad Beans, Sweetcorn	Fresh Fruit	Bananas
THURSDAY	Lamb Dhansak Wholemeal Rice Naan	Lamb, Red Lentils, Pineapple, Onions, Carrots, Peppers, Veg Stock, Tomatoes T , Green Beans, Spinach, Coriander, Garlic, Cumin, Turmeric, Ginger, Rice, Naan G	Fresh Fruit	Apples
FRIDAY	Macaroni Cheese Peas & Sweetcorn	Macaroni Pasta G , Butter Beans, Bechamel Sauce D , Mozzarella D , Cheddar Cheese D , Double Cream D , Vegetable Stock, Breadcrumbs G , Parsley, Peas, Sweetcorn	Fresh Fruit	Satsumas



Allergen Keys

G – Contains Gluten **D** – Contains Dairy Products **E** – Contains Egg **S** – Contains Soya
SD – Contains Sulphur Dioxide **F** – Contains Fish **T** – Contains Tomato **C** – Contains Celery

ALL OF THESE DISHES ARE FREE FROM PEANUTS, TREE NUTS, SESAME SEEDS, MUSTARD, LUPIN, CRUSTACEANS, AND MOLLUSCS

We cater for any dietary requirements.

Please contact us for more information.

Our menus run on four-week cycle offering a different range of meals each week, so that your child has the varied diet required to help them develop their tastes and make healthy choices in the future.

All our meat is locally sourced and Farm Assured.

All our eggs are free range. We use seasonal vegetables where possible.