**Spring Summer** TUESDAY WEDNESDAY THURSDAY FRIDAY MONDAY 2024 **WEEK ONE Option One** YAMAS **NEW** Vegetable Stack Sausages, Roast Potatoes Fishfingers with Chips & Penne with Rice Bolognaise & Gravv Tomato Sauce Greek Chicken Pitta with **Option Two** Rice, Tzatziki & Salad Cheese & Tomato Pizza Vegan Penne Vegan Sausages, BBQ Quorn with Chips Bolognaise with Potato wedges Roast Potatoes & Gravy Cheese Whirl with Rice. Tzatziki & Salad **Vegetables** Vegetables of the Day Dessert **NEW** Berry Mousse Iced Vanilla Sponge Freshly Chopped Apple Crumble with Vanilla Shortbread Fruit Salad Ice Cream **WEEK TWO Option One** Burger with Potato Wedges Roast Chicken, Stuffing, Beef Lasagne Pasta Kitchen Tomato Pasta & Tomato Sauce Roast Potatoes, & Gravy with Garlic Bread Fishfingers with Chips & Tomato Sauce Carbonara **Option Two** Pasta with Vegan Burger with Potato Vegetable Wellington. Veaetable Curry **NEW** Vegan Sausage Roll **Toppings** Wedges & Tomato Sauce Stuffing, Roast Potatoes & with Rice with Chips & Tomato Gravy / Sauce Vegetables Vegetables of the Day Dessert **NEW** Chocolate Brownie **NEW** Iced Biscuit Jelly with Mandarins Oaty Cookie Fruit Medlev **Option One** WEEK THREE **NEW** All-Day Vegetarian Roast Gammon, New NEW Chicken Fajitas 🔰 Fishfingers with Chips & Breakfast (plant sausage, Potatoes & Gravy with Rice egg, beans, hash brown) Tomato Sauce Chicken Paella with **Option Two** Patatas Bravas Vegan Chilli with Rice Quorn fillet with New Potatoes & Gravv Macaroni Cheese Cheese & Bean Pasty Vegaie Meatballs with with Chips Patatas Bravas Vegetables Vegetables of the Day Dessert Fruit with Ice Cream Syrup Snap Biscuit 🗢 Fruit Platter 🤏 Chocolate Shortbread Summer Lemon Cake ALLERGY INFORMATION: **MENU KEY** Added Plant Power Chef's Special If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked Available Daily: - Freshly cooked jacket potatoes with a choice of fillings on Mondays, Tuesdays and Thursdays. Pasta options to complete a form to ensure we have the necessary information available on Wednesdays and Fridays - Bread freshly baked on site daily - Daily salad selection - Fresh Fruit. to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.