



# School Meals Service

## April 22 – October 22 Lunch Menu

### Week Two

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Pork & Carrot Meatballs	Homemade Ham & Cheese Quiche (G,M,E) Dairy Free available	Roast Chicken	Homemade Sausage Roll (G)	Omega 3 Fish Fingers (G)
Vegetarian	Baked Bean Jacket Potato	Vegan Sausage (S)	Roasted Vegetables in Yorkshire Pudding (E,M,G)	Jacket Potato with Cheese (M) Dairy Free available	Omelette (E,M)
On the Side	Pasta (G) G/F Pasta Available Tomato Sauce  Fully Loaded Salad Bar	Roasted New Potatoes Baked Beans  Fully Loaded Salad Bar	Yorkshire Pudding (E,M,G) G/F & D/Yorkshire available Roast Potatoes Stuffing (G) Fresh Seasonal Vegetables Gravy	Cheesy Mash Potato (M) Sweetcorn  Fully Loaded Salad Bar	Potato Puffs Petit Pois  Loaded Salad & Sauce Bar
Year 6 Only Grab'n'Go		Mini Quiche with Bread, Salad and Flapjack (G,M,E)		Sausage Roll (G) with Potato Wedges, Salad and Sponge	
Dessert	Fruit Smoothie	Homemade Flapjack (G)	Ice Cream Cones (M,G) D/F Ice Cream available	Homemade Chocolate Sponge (G,E)	Homemade Summerberry Sundae (M)

I have coded the foods with our known school allergies, so it is easier for you to see. Please contact me if further clarification is needed. Foods marked contain:

G = Gluten or Wheat M = Milk S = Soya E = Egg

Allergy Info – Cheese will ALWAYS be replaced with Dairy Free Cheese where possible, Gluten Free option is listed (if available), Fruit is available for allergy desserts