

SALAD BAR AND BREAD
SERVED EVERYDAY!

Our menu's have our Lead Chef's stamp of approval! Our Lead Chef Louis Davidson has developed our menus with the help of Chef's who are in industry now to bring all of the best bits we love about food into our school communities.



WEEK 2 MENU FOR SUMMER TERM

MONDAY

Organic Pasta
Fusilli with
Marinara Sauce
(VG) (DF)

Vegetable Pizza
Margherita,
Sweetcorn (V)

Jacket Potato with
Tuna (DF) (GF)

Yoghurt Pot (V) (GF) or Fresh Fruit (VG) (DF) (GF)

TUESDAY

Garlic & Herb
Chicken, Roast New
Potatoes, Broccoli &
Gravy (GF) (DF)

Puff Pastry
Slice with
Tomato, Pesto
& Cheese (V)

Jacket Potato with
Cheese (GF)

Carrot & Ginger (V) (DF) or Fresh Fruit (VG) (DF) (GF)

WEDNESDAY

Lamb Meatloaf,
Potato & Roast
Potatoes, Roasted
Carrots & Gravy (GF)

New Potato &
Spring Onion
Frittata, Roasted
Carrots (V) (DF) (GF)

Jacket Potato with
Tuna (DF) (GF)

Chocolate & Beetroot Cake (V) (DF) or Fresh Fruit (VG)

THURSDAY

Caribbean Jerk
Chicken, Rice and
Peas, Green Beans
(GF) (DF)

Veggie Sausage
Roll, Rice, Garden
Peas & Ketchup
(V) (VG)

Jacket Potato with
Cheese (GF)

Fresh Fruit (VG) (DF) (GF)

FRIDAY

Breaded Fish
Fingers, Oven Chips,
Garden Peas &
Ketchup (DF)

Cheese Flan, Oven
Chips, Garden Peas
& Ketchup (V)

Jacket Potato with
Cheese (GF) or Baked
Beans (DF) (VG) (GF)

Mango Shoot Smoothie (DF) (GF)

(V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE
(GF) GLUTEN-FREE