

Week 1 Term dates week commencing: 06/01, 27/01, 24/01, 17/03	Monday	Tuesday	Wednesday	Thursday	Friday
Meat	Beef Goulash	BBQ Pork	Beef Lasagne	Roast Chicken	Fish fingers
Vegetarian	Tuna pasta bake	Sweet potato curry	Gardeners Pie	Mushroom Pasta	Veg chilli Or Pizza
Vegetables	Peas Cauliflower	Broccoli Cabbage and leek	Carrots Peas	Broccoli Brussel sprouts	Mix vegetables
Dessert	Rice pudding	Chocolate crunch	Apple Strudel	Iced sponge	Banana cake

We can cater for specific dietary requirements such as gluten free, pureed meals or religious requirements. All food is prepared in a kitchen which uses all known allergens. It is our intention to be a nut free school and we are working towards this. All menus are subject to change.

Week 2 Term dates week commencing: 13/01, 03/02, 03/03, 24/03	Monday	Tuesday	Wednesday	Thursday	Friday
Meat	Chicken Pie	Lamb casserole	Cottage Pie	Roast chicken	Beef Chilli
Vegetarian	Tomato pasta	Vegetable curry	Vegetable bolognese	Mediteranean Fish bake	Vegetable nuggets or Pizza
Vegetables	Cauliflower sweetcorn	Broccoli Carrots	Cabbage and leek Peas	Brussel sprouts Cauliflower	Mixed vegetables
Dessert	Apple crumble	Marble biscuits	Oat slice	Pear and ginger cake	Chocolate orange cake

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Week 3 Term dates week commencing: 20/01, 10/02, 10/03, 31/03	Monday	Tuesday	Wednesday	Thursday	Friday
Meat	Mince and veg stew	Sweet and sour chicken	Sausage and bean puff	Roast Chicken	Fish fingers
Vegetarian	Rainbow Pasta	Macaroni cheese	Roast veg pie	Cheesy veg	Spinach and mushroom lasagne or Pizza
Vegetables	Cauliflower Peas	Carrots Broccoli	Cabbage and leek Peas	Cauliflower Brussel sprouts	Sweetcorn Broccoli

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Dessert	Flapjack	Gingerbreadman and milkshake	Treacle sponge	Rhubarb crumble	Chocolate cake
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