



Menu



Week Beginning Monday 13th June

(apologies in advance: some changes may occur from time to time due to seasonal availability or unforeseen circumstances)

Allergens are highlighted in red

Monday

Main Meal—Meat Free Monday

nut free pesto pasta

Side of.....watercress and roasted broccoli

Pudding.....rice pudding or fresh fruit

Allergens
milk – gluten

Tuesday

Main Meal—Choose fromFree-range katsu chicken or chickpea curry

Side of.....sticky jasmine rice, sweetcorn and a salad of cucumber, carrot and spring onion ribbons

Pudding.....fresh fruit

Allergens
gluten - milk

Wednesday

Main Meal—Without Meat Wednesday (For HT Only—CC have Sports Day)

seasonal vegetable and cheese pasta bake

Side of.....rocket, sweetcorn, olives and cucumber

Pudding....Greek yogurt and crème fraiche mango fool

Allergens
gluten - milk—lupin—sulphates

Thursday

Main Meal—Choose from

beef, lamb or homemade veggie and cheese ‘meatballs’ in a rich paprika, carrot and tomato sauce

Side of.....savoury couscous and quinoa mix, sautéed cabbage and peas

Pudding....fresh fruit

Allergens
gluten

Friday

Main Meal– Fish Friday

fresh, local, white fish in Panko breadcrumbs

A side ofoven roasted skin on chips, peas, ketchup

Pudding.... scones

Allergens
fish - lupin—milk– gluten