

5 June (apologies in advance: some changes may occur from time to time due to seasonal availability or unforeseen circumstances)
Allergens **are in bold**

Meat Free Monday 5 June

Main: fresh cherry tomato, roasted aubergine, garlic and sage and feta spaghetti pasta

Sides: seasonal green salad and marinated olives

Pud: rice pudding or fresh fruit

Allergens

- **lupin - milk - gluten - sulphates**

Tuesday 6 June

Main: pork sausages, chicken pieces or bean patties

Sides: home-made baked beans and crispy thins of roasted potatoes

Pud: fresh fruit

Allergens

- **milk - gluten**

Without Meat Wednesday 7 June

Main: Chinese style egg fried noodles and vegetables

Pud: Greek yogurt and crème fraiche peach Fool or fresh fruit

Allergens

lupin - milk - gluten - sulphates

Thursday 8 June

Main: Free-range breaded chicken or home-made veggie pattie

Sides: new potatoes, home-made coleslaw with apple and dill and sweetcorn

Pud: fresh fruit

Allergens

- **gluten - dairy - sulphate**

Fish Friday 9 June

Main: haddock kedgeriee

Sides: roasted broccoli

Pud: fresh strawberry and chocolate chip granola bars

Allergens

eggs - fish - milk -