

# LUNCH MENU.

SPRING TERM: WEEK 1

WEEK BEGINNING: 08/01/24, 29/01/24,  
26/02/24, 18/03/24

## MONDAY

Main meal 1

### **Creamy Chicken Pasta**

Served with mixed salad

▲ 2,7

Main meal 2

### **Mozzarella & Tomato Pizza**

Served with mixed salad

▲ 2,7

Desserts

### **Sweet waffle & Berry Compote**

▲ 2, 4, 12

## TUESDAY

Main meal 1

### **Beef Burger in a Bun**

Served with wedges & mixed vegetables

▲ 2

Main meal 2

### **Tex-Mex Jackfruit Tortillas**

Served with wedges & mixed vegetables

▲ 2

Desserts

### **Pear Crumble & Custard**

▲ 2,7

## WEDNESDAY

Main meal 1

### **Roast Turkey**

Served with roast potatoes & seasonal vegetables

▲

Main meal 2

### **Cauliflower & Broccoli Bake**

Served with roast potatoes & seasonal vegetables

▲ 2,7

Desserts

### **Pineapple & Cherry Traybake**

▲ 2,4,13

## THURSDAY

Main meal 1

### **Korma Chicken Curry**

Served with 50/50 white & brown rice, carrots & broccoli

▲

Main meal 2

### **Macaroni Cheese**

Served with carrots & broccoli

▲ 2,7

Desserts

### **Lemon Shortbread & Fruit Slices**

▲ 2, 13

## FRIDAY

Main meal 1

### **MSC Pollock Fish Fingers**

Served with chips & beans or peas

▲ 2,5

Main meal 2

### **Vegetarian hot dog**

Served with chips & beans or peas

▲ 2,12

Desserts

### **Butter Icing Cake**

▲ 2,4,7

## ▲ ALLERGEN KEY

1. Celery

2. Gluten

3. Crustaceans

4. Eggs

5. Fish

6. Lupin

7. Milk

8. Molluscs

9. Mustard

10. Peanuts

11. Sesame

12. Soybeans

13. Sulphites

14. Tree nuts

## AVAILABLE DAILY

Wholemeal bread, fresh salads, variety of seasonal fresh fruit, yogurts & jacket potatoes

PLEASE NOTE THAT ALL OUR DISHES CAN BE ADAPTED TO SUIT THE MAJORITY OF

DIETARY REQUIREMENTS

Catering provided by Greenshaw Learning Trust. All products are locally sourced wherever possible. All food is cooked fresh on the school site each day.

# LUNCH MENU.

SPRING TERM: WEEK 2  
WEEK BEGINNING: 15/01/24,  
05/02/24, 04/03/24, 25/03/24

## MONDAY

Main meal 1

### Macaroni Beef Bake

Served with broccoli & sweetcorn

▲ 2,7

Main meal 2

### Vegetable Cheese Bake

Served with broccoli & sweetcorn

▲ 2,7

Desserts

### Strawberry Mousse & Fruit slices

▲ 7

## TUESDAY

Main meal 1

### Sausage & Mash

Served with mixed vegetables

▲ 2,12,13

Main meal 2

### Vegetarian Sausage & Mash

Served with mixed vegetables

▲ 2,13

Desserts

### Apple & Berry Crumble & Custard

▲ 2,7

## WEDNESDAY

Main meal 1

### Roast Gammon

Served with roast potatoes & root vegetables

▲

Main meal 2

### Butternut & Chickpea Roast

Served with roast potatoes & root vegetables

▲ 2

Desserts

### St Clements Sponge Cake

▲ 2,4

## THURSDAY

Main meal 1

### Chilli con Carne

Served with Rice

▲ 2,7

Main meal 2

### Vegetarian Tagine

Served with rice & green beans

▲

Desserts

### Oaty fruit Cookie & Fruit Slices

▲ 2,4

## FRIDAY

Main meal 1

### MSC Salmon or Pollock Fish finger

Served with chips & peas

▲ 2,5

Main meal 2

### Crispy Vegetable Bites

Served with chips & peas

▲ 2

Desserts

### Fruit Jelly

▲

## ▲ ALLERGEN KEY

1. Celery

2. Gluten

3. Crustaceans

4. Eggs

5. Fish

6. Lupin

7. Milk

8. Molluscs

9. Mustard

10. Peanuts

11. Sesame

12. Soybeans

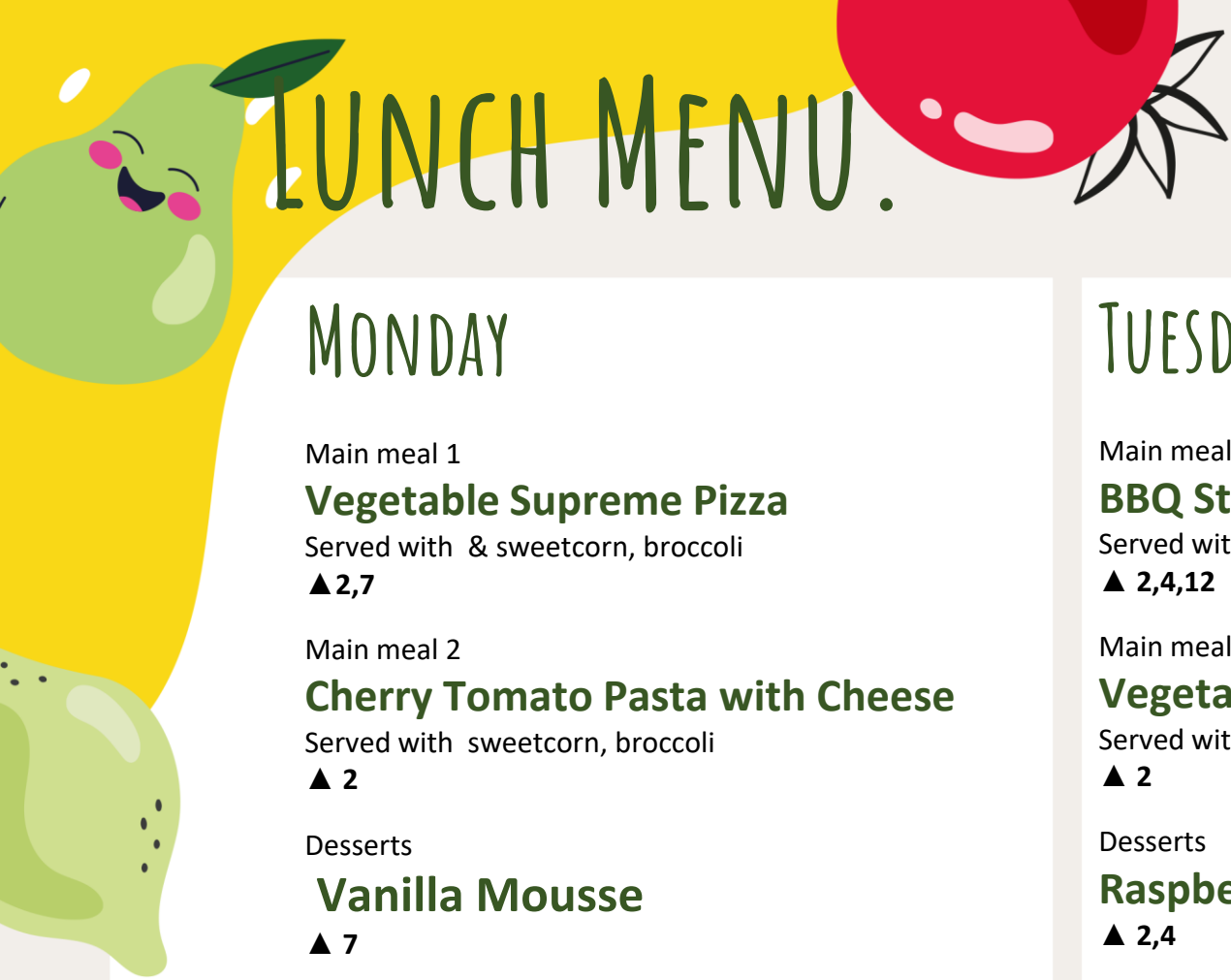
13. Sulphites

14. Tree nuts

## AVAILABLE DAILY

Wholemeal bread, fresh salads, variety of seasonal fresh fruit, yogurts & jacket potatoes  
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REQUIREMENTS

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# LUNCH MENU.

SPRING TERM: WEEK 3  
WEEK BEGINNING: 22/01/24 ,  
19/02/24, 11/03/24



**GREENSHAW**  
LEARNING TRUST



## MONDAY

Main meal 1

### **Vegetable Supreme Pizza**

Served with & sweetcorn, broccoli

▲ 2,7

Main meal 2

### **Cherry Tomato Pasta with Cheese**

Served with sweetcorn, broccoli

▲ 2

Desserts

### **Vanilla Mousse**

▲ 7

## TUESDAY

Main meal 1

### **BBQ Sticky Chicken Noodles**

Served with seasonal vegetables

▲ 2,4,12

Main meal 2

### **Vegetable Burger**

Served with roasted new potatoes & seasonal vegetables

▲ 2

Desserts

### **Raspberry Ripple Cake & Custard**

▲ 2,4

## WEDNESDAY

Main meal 1

### **Sausage Roast**

Served with roast potatoes & seasonal vegetables

▲ 2,12,13

Main meal 2

### **Cheese & Potato Pie**

Served with seasonal vegetables

▲ 2,7,13

Desserts

### **Strawberry Granola Cake**

▲ 2,4,7

## THURSDAY

Main meal 1

### **Meatballs in Tomato Sauce**

Served with wholemeal pasta, peas & sweetcorn

▲ 7

Main meal 2

### **Vegetarian Hot Dog**

Served with wedges peas & sweetcorn

▲ 2,12

Desserts

### **Roast Orchard Fruit Crumble & Custard**

▲ 2,7

## FRIDAY

Main meal 1

### **MSC Fish Fingers**

Served with chips & beans

▲ 2,5

Main meal 2

### **Sweet Potato Falafel Wrap**

Served with chips & beans

▲ 2

Desserts

### **Cocoa Cookie & Fruit Slices**

▲ 2

## ▲ ALLERGEN KEY

1. Celery

2. Gluten

3. Crustaceans

4. Eggs

5. Fish

6. Lupin

7. Milk

8. Molluscs

9. Mustard

10. Peanuts

11. Sesame

12. Soybeans

13. Sulphites

14. Tree nuts

## AVAILABLE DAILY

Wholemeal bread, fresh salads, variety of seasonal fresh fruit, yogurts & jacket potatoes

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