

All our desserts have been created to ensure that they are 50% fruit based and served a minimum of 3 times per week.

Fresh bread, milk & water are served daily.

Our daily salad bar contains a selection of carrot, cucumber, vine tomatoes, beetroot, olives, pasta salads, coleslaw and lots more.

None of our food items are fried – including our roast potatoes and fish and chips.

Our menu offers children a diverse and imaginative range of dishes which meet the required Food Standards Agency requirements.

We support local suppliers and where possible we ensure that all our ingredients are locally sourced.

Our menu is over 90% freshly prepared, using free-range, organic, outdoor-bred products, MSC certified fish and meets the Red Tractor Certification.

We cater for all children and an alternative meal is available for those with allergies. Please contact our Catering Manager Jayne, via the school office with any queries.

The logo for Newbridge Primary School, featuring the school's name in white text on a red rectangular background with a white border.

**Newbridge**  
Primary School

## **Newbridge Primary School Catering Service**

**Lunch Menu  
Terms 3 & 4 2019/2020  
Gluten Free**

**Week Commencing: 6 Jan - 27 Jan - 24 Feb - 16 Mar**

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>WEEK ONE</b>	Gluten Free Pizza	Chicken Casserole	Gluten Free Meatballs	Free Range Gammon	Gluten Free Fish Fingers
	Served with Fresh Salad Bar and Sweetcorn	Served with Broccoli, Fresh Salad Bar and Gluten Free Bread	Served with Gluten Free Pasta Gluten Free Garlic Bread and Fresh Salad Bar	Served with Roast Potatoes, Seasonal Fresh Vegetables, Gluten Free Gravy and Gluten Free Bread	Served with Chips, Beans, Peas, Fresh Salad Bar and Gluten Free Bread
	Fresh Fruit Pot Organic Yoghurt	Gluten Free Fruity Muffin	Gluten Free crackers, Cheese and Fresh Fruit	Gluten Free Fruity Biscuit	Ice-cream

**Week Commencing: 13 Jan - 3 Feb - 2 Mar - 23 Mar**

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>WEEK TWO</b>	Gluten Free Tomato Pasta Bake	All Day Breakfast including a Gluten Free Sausage	Gluten Free Chicken Goujons	Roast Turkey	Gluten Free Fish Fingers
	Served with Fresh Salad Bar, Sweetcorn and Gluten Free Bread	Served with Gluten Free Bread	Served with Sweet Potato Fries, Gluten Free Wraps and Fresh Salad Bar	Served with Roasted Potatoes, Seasonal Fresh Vegetables, Gluten Free Gravy and Gluten Free Bread	Served with Chips, Beans, Peas, Fresh Salad Bar and Gluten Free Bread
	Fresh Fruit Pot Organic Yoghurt	Gluten Free Fruity Muffin	Gluten Free Pancakes With Fruit Sauce	Gluten Free Fruity Biscuit	Ice-cream

**Week Commencing: 20 Jan - 10 Feb - 9 Mar - 30 Mar**

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>WEEK THREE</b>	Gluten Free Lasagne	Homemade Beef Bolognaise	Oven Baked Jacket Potato Served with Tuna Mayo or Beans and Cheese	Roast Chicken	Gluten Free Fish Fingers
	Served with Fresh Salad Bar, Sweetcorn and Gluten Free Bread	Served with Gluten Free Pasta, Gluten Free Garlic Bread and Fresh Salad Bar	Served with Gluten Free Bread	Served with Roasted Potatoes, Fresh Seasonal Vegetables, Gluten Free Gravy and Gluten Free Bread	Served with Chips, Beans, Peas, Fresh Salad Bar and Gluten Free Bread
	Fresh Fruit Pot Organic Yoghurt	Gluten Free Fruity Muffin	Fruit Cup Organic Yoghurt	Gluten Free Fruity Biscuit	Ice-cream

Fresh bread, milk and water served every day. Salad Bar sections- carrots, cucumbers, vine tomatoes, beetroot, olives, pasta salads, coleslaw and lots more. We cater for all children with allergies, an alternative meal is always available. Any questions, please contact Jayne our Catering Manager with any queries