WHF Spring/Summer FRIDAY TUESDAY WEDNESDAY THURSDAY MONDAY Menu **WEEK ONE** Roast Chicken with BBQ Chicken with Fishfingers with Chips & Option one Cheese & Tomato Pizza Beef Lasagne with Stuffing, Roast Potatoes Jollof Rice Tomato Sauce Garlic Bread with Wedges & Gravy 17 April Mexican Bean Roll with Crunchy Topped Wholemeal Vegetable Sweet Potato and Vegan Quorn with 8 May Option two Chips & Tomato Sauce Vegetable Bake with New Spinach Flan with Roast Jollof Rice Pasta Bake 5 June Potatoes Potatoes 26 June Peas Vegetables 17 July Mixed Salad Sliced Carrots and Cabbage & Cauliflower Sweetcorn & Green Beans Baked Beans Cucumber Sticks 28 August Coleslaw 18 September Toffee Apple Crumble Iced Vanilla Sponge Oaty Cookie (1) Fruit Jelly with Mandarins **NEW** Syrup Snap Biscuit Dessert with Custard 9 October **WEEK TWO** Roast Chicken with Stuffing, Fishfingers with Chips & Pork Sausage Hot Dog Chef's Special Chicken Mac and Cheese Option one Roast Potatoes & Gravy Tomato Sauce with Potato Wedges Korma with Rice with Ham & Sweetcorn 24 April Vegetable Wellington Vegaie Burger with Chips Vegan Sausage Hot Dog Potato and Mac & Cheese with Toasted 15 May with New Potatoes & Option two & Tomato Sauce with Potato Wedges 🤚 Courgette Layer Bake Breadcrumbs 12 June Gravv 3 July Peas Roast Peppers & Broccoli & Carrots Baked Beans and Vegetables Peas & Green Beans 24 July Baked Beans Sweetcorn Coleslaw 4 September Peach Crumble with Catherine Wheel 25 September Summer Lemon Cake Pear & Chocolate Cake with Vanilla Shortbread Dessert Cream Cookie 16 October Custard **NEW** Chinese Roast Turkey with Stuffing Beef Spaghetti **WEEK THREE** Fishfingers with Chips & **NEW** Greek Chicken Pita with Roast Potatoes & Gravy Vegetable Noodles Option one Bolognaise Tomato Sauce Seasoned Wedges Vegan Spaghetti Lentil & Sweet Potato Curry Vegan Quorn with Cheese & Red Pepper **NEW Spinach & Cheese Parcel** Bolognaise Stuffing, Roast Potatoes Frittata with Chips & 22 May Option two with Rice with Seasoned Wedges & Gravy Tomato Sauce 19 June 10 July Fresh Salad Peas Sweetcorn & Carrots Peas & Green Beans Vegetables Cauliflower & Sprouts Rainbow Slaw Baked Beans 2 October Peaches with Ice Cream Carrot & Courgette Cake Eves Pudding with Custard Apple Flapjack **NEW** Cornflake Tart Dessert ALLERGY INFORMATION: MENU KEY If you would like to know about particular allergens in foods please Added Plant Power Wholemeal Chef's Special ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked Available Daily: to complete a form to ensure we have the necessary information - Freshly cooked jacket potatoes with Cheese, Tuna or Baked Beans - Bread freshly baked on site daily- Daily salad selection and Fruit to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination

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