# LUNCH MENU



WEEK COMMENCING: ONE



#### **MONDAY**

PEA, PESTO AND COURGETTE PASTA (1,3,11, V)

SPINACH AND MUSHROOM RISOTTO (1,3, V)

STEAMED CAULIFLOWER

FRESH FRUIT SALAD

YOGHURT (1)



#### **TUESDAY**

CHICKEN SAUSAGES AND MASH POTATO (1, 3, 12, 13)

TOMATO AND CHEESE PIZZA (1, 3, V)

ONION GRAVY (V)

STEAMED SWEETCORN

BANANA CAKE (1, 3, 11)



## **WEDNESDAY**

CHICKEN AND LENTIL CURRY (12,14)

MIXED VEGETABLE AND TOFU CURRY (6, V)

BASMATI RICE

**GREEN BEANS (3,6,12)** 

APPLE CRUMBLE WITH CUSTARD (1, 3,)



## **THURSDAY**

MEAT BALLS IN RICH TOMATO AND BASIL SAUCE

PENNE PASTA (3)

VEGETABLE AND CHICKPEA CASSEROLE (13,14)

TOMATO AND CUCUMBER SALAD

FFRUIT SALAD WITH YOGHURT (1)



## **FRIDAY**

JACKET POTATO GRATED CHEESE (1)

TUNA MAYONNAISE (2,11)

**RAINBOW COLESLAW (12)** 

**BAKED BEANS** 

LEMON CAKE (1, 3, 11)



#### **EVERYDAY**

JACKET POTATOES, YOGHURT, FRESHLY SLICED FRUITS, SLICED BREAD, GRATED CHEESE.S

CHILDREN WITH ALLERGIES OR INTOLERANCE, WHERE POSSIBLE, ARE GIVEN AN ALLERGEN FREE VERSION OF THE DISHES.

Allergen Key: 1. Milk, 2. Fish, 3. Gluten, 4. Peanuts, 5. Tree nuts, 6. Soya, 7. Sesame, 8. Lupin, 9. Shellfish, 10. Molluscs, 11. Egg, 12. Sulphite, 13. Celery, 14. Mustard \*MENU IS SUBJECT TO CHANGE SHOULD INGREDIENTS BE UNAVAILABLE\*