

# LUNCH MENU

WEEK 1 WEEK BEGINNING:

2 SEPT, 16 SEPT, 30 SEPT, 14 OCT, 4 NOV, 18 NOV, 2 DEC, 16 DEC

GREENSHAW  
LEARNING TRUST

## MONDAY

Main Meal 1

### Tomato and Basil Pasta

Served with Mixed Salad & Garlic Bread (2,7)  
2

Main Meal 2

### Lamb Bolognese Pasta\*

Served with Mixed Salad & Garlic Bread (2,7)  
2

Desserts

**Apple Crumble with Custard**  
2,7

## TUESDAY

Main Meal 1

### Vegetable Burger in a Bap (VE)

Served with Sweetcorn and Peas and Baked Wedges  
2

Main Meal 2

### Chicken Burger in a Bap\*

Served with Sweetcorn and Peas and Baked Wedges  
2

Desserts

**Cherry Cinnamon Wrap**  
2

## WEDNESDAY

Main Meal 1

### Vegetarian Sausage Roast (VE)

Served with Roast Potatoes & Seasonal Vegetables  
12

Main Meal 2

### Roast Chicken Dinner\*

Served with Roast Potatoes & Seasonal Vegetables  
A/F

Desserts

**Cheese & Biscuits**  
2,7

## THURSDAY

Main Meal 1

### Spinach and Chickpea Curry (VE)

Served with Brown and White Rice  
A/F

Main Meal 2

### Chicken Korma Curry\*

Served with Brown and White Rice  
A/F

Desserts

**Fruit Cocktail Jelly (VE)**

## FRIDAY

Main Meal 1

### Quorn Nuggets (VE)

Served with Chips & Baked Beans or Peas  
2

Main Meal 2

### MSC Pollock or Salmon Fish Fingers

Served with Chips & Beans or Peas  
2,5

Desserts

**Strawberry Mousse**  
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

A/F. Allergen Free

## AVAILABLE DAILY

Whole meal bread, fresh salads, variety of seasonal fresh fruit, yoghurts & jacket potatoes

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

\* HALAL SUITABLE

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

WEEK 2 WEEK BEGINNING:  
9 SEPT, 23 SEPT, 7 OCT, 28 OCT, 11 NOV, 25 NOV, 9 DEC

GREENSHAW  
LEARNING TRUST

## MONDAY

Main Meal 1

### Cheese & Tomato Pizza

Served with Salad and Garlic Bread

2,7

Main meal 2

### BBQ Chicken Pizza\*

Served with Salad and Garlic Bread

2,7

Desserts

### Carrot Cake

2,4,7 – Milk Free if served with no Frosting

## TUESDAY

Main Meal 1

### Roasted Vegetable Chilli

Served with Coleslaw and Cowboy Rice

4

Main meal 2

### Maple and Sweet Chilli Chicken\*

Served with Coleslaw and Cowboy Rice

4

Desserts

### Apple and Ginger Flapjack

2

## WEDNESDAY

Main Meal 1

### Cheese and Onion Swirl

Served with Roast Potatoes & Vegetables

2,7

Main meal 2

### Roast Chicken Dinner\*

Served with Roast Potatoes & Seasonal Vegetables

A/F

Desserts

### Cheese & Biscuits

2,7

## THURSDAY

Main Meal 1

### Roasted Vegetable Lasagne

Served with Sweetcorn and Baked Wedges

2,7

Main Meal 2

### Lamb Lasagne\*

Served with Sweetcorn and Baked Wedges

2,7

Desserts

### Lemon Drizzle Cake

2,4

## FRIDAY

Main Meal 1

### Falafel Wrap

Served with Chips Baked Beans & Peas

2,4,7 (If without yoghurt & mint dressing, milk & egg free)

Main Meal 2

### MSC Pollock or Salmon Fish Fingers

Served with Chips & Beans or Peas

2,5

Desserts

### Chocolate Vanilla Mousse

7

## ▲ ALLERGEN KEY

- |                |                    |
|----------------|--------------------|
| 1. Celery      | 8. Molluscs        |
| 2. Gluten      | 9. Mustard         |
| 3. Crustaceans | 10. Peanuts        |
| 4. Eggs        | 11. Sesame         |
| 5. Fish        | 12. Soybeans       |
| 6. Lupin       | 13. Sulphites      |
| 7. Milk        | 14. Tree nuts      |
|                | A/F. Allergen Free |

## AVAILABLE DAILY

Whole meal bread, fresh salads, variety of seasonal fresh fruit, yoghurts & jacket potatoes

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