

LUNCH MENU.

WEEK 1
WEEK BEGINNING:

GREENSHAW
LEARNING TRUST

MONDAY

Main Meal 1

Tomato and Basil Pasta (VE)

Served with Mixed Salad & Garlic Bread
2,7,13

Main Meal 2

Lamb Bolognese Pasta

Served with Mixed Salad Garlic Bread
2,7,13

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

2,7

WEDNESDAY

Main Meal 1

Vegetarian Sausage Roast (VE)

Served with Roast Potatoes & Seasonal Vegetables
1,2

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
2

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 | 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

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

LUNCH MENU.

WEEK 2
WEEK BEGINNING:

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

2,7

WEDNESDAY

Main Meal 1

Cheese and Onion Swirl

Served with Roast Potatoes & Vegetables
2,4,7

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 (VE)

Served with Chips Baked Beans & Peas
2

Main Meal 2

MSC Pollock or Salmon Fish Fingers

Served with Chips & Beans or Peas
2,5

Desserts

Chocolate Vanilla Mousse

7

▲ ALLERGEN KEY

- | | |
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| 4. Eggs | 11. Sesame |
| 5. Fish | 12. Soybeans |
| 6. Lupin | 13. Sulphites |
| 7. Milk | 14. Tree nuts |
| | A/F. Allergen Free |

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.