# WEEKLY MENU

# PUPIL MENU Summer 2024 – Week 2

# Monday

Soup of the day with homemade bread

Hot dog with petit pain roll
(wheat, sulphites)
Or
Eat Curious - vegetarian
bangers
(wheat, soya)

### Sides

Coleslaw Onion rings Sweetcorn

#### CHEFS DAILY SPECIAL

To include local & seasonal produce

#### **Jacket Potato Station**

Baked beans
Grated cheese (Dairy)
Tuna mayonnaise (Fish)

Daily salad bar

#### Dessert

Oaty flapjack

Fresh & Dried fruit Dessert

# Tuesday

Soup of the day with homemade bread

Chicken shawarma
(Gluten)
Or
Mushroom shawarma
(Gluten)

#### **Sides**

Diced potato
Fattoush salad
Carrots

### **CHEFS DAILY SPECIAL**

To include local & seasonal produce

### Pasta of the Day

Chef's choice pasta and homemade sauce

Daily salad Bar

#### **Dessert**

Courgette and lime cake (low sugar) (Egg, Gluten)

# Wednesday

Soup of the day with homemade bread

Kerela beef curry

Or Keralan vegetable curry

#### Sides

Braised rice Poppadom pieces Peas

#### **CHEFS DAILY SPECIAL**

To include local & seasonal produce

#### **Jacket Potato Station**

Baked beans Grated cheese (Dairy) Tuna mayonnaise (Fish)

**Daily salad Bar** 

#### Dessert

Rhubarb oat crumble (egg gluten )

## Thursday

Soup of the day with homemade bread

Chicken goujons

Or Vegan goujons

#### Sides

Dice potatoes Green beans Spring greens

#### CHEFS DAILY SPECIAL

To include local & seasonal produce

#### Pasta of the Day

Chef's choice pasta and homemade sauce

**Daily salad Bar** 

#### Dessert

Chocolate pudding (low sugar) (egg, gluten)

# Friday

Soup of the day with homemade bread

Golden breaded cod (Gluten, fish) Or Vegan fingers (Gluten)

#### Sides

Chunky chips Beans Garden peas

### **CHEFS DAILY SPECIAL**

To include local & seasonal produce

## **Jacket Potato Station**

Baked beans Grated cheese (Dairy) Tuna mayonnaise (Fish)

Daily salad Bar

### <u>Dessert</u>

Ice cream (egg, gluten,)

A seasonal variety of different freshly cut up fruit pots and dried fruit pots is available at lunch service every day.

A dessert containing at least 50% of fruit is offered at least two or more times a week.

Low fat natural yoghurt flavoured with fresh fruit or plain is available daily.

Wherever possible we reduce the amount of sugar in our cakes, puddings and dessert custards and sauces.

