

LUNCH MENU

WEEK 1

WEEK BEGINNING: 2/9, 16/9, 30/9,
14/10, 4/11, 18/11, 2/12, 16/12.



GREENSHAW
LEARNING TRUST

MONDAY

Beef Bolognese Pasta

Served with Mixed Salad & Garlic Bread

▲ 2

Tomato and Basil Pasta (VE)

Served with Mixed Salad & Garlic Bread

▲ 2

Cheese Panini

▲ 2,7

Jacket Potato

Served with baked beans

▲ Allergen Free

Strawberry & Vanilla Mousse

▲ 7

TUESDAY

Beef Burger in a Bap

Served with Sweetcorn, Peas & Baked Wedges

▲ 2, 12,13

Vegetable Burger in a Bap (VE)

Served with Sweetcorn, Peas & Baked Wedges

▲ 2

Cheese Panini

▲ 2,7

Jacket Potato

Served with baked beans

▲ Allergen Free

Apple Sponge

▲ 2, 4

WEDNESDAY

Roast Gammon

Served with Roast Potatoes & Seasonal Vegetables

▲ Allergen Free

Vegetarian Sausage Roast (VE)

Served with Roast Potatoes & Seasonal Vegetables

▲ 12

Cheese Panini

▲ 2,7

Jacket Potato

Served with baked beans

▲ Allergen Free

Lemon Drizzle Cake

▲ 2, 4

THURSDAY

Chicken Korma Curry

Served with Brown and White Rice

▲ 2

Sweet potato & Spinach Curry (VE)

Served with Brown and White Rice

▲ Allergen Free

Cheese Panini

▲ 2,7

Jacket Potato

Served with baked beans

▲ Allergen Free

Peach Cobbler & Custard

▲ 2, 4, 7

FRIDAY

MSC Pollock or Salmon Fish Fingers

Served with Chips & Peas

▲ 2,5

Quorn Nuggets (VE)

Served with Chips & Peas

▲ 2

Cheese Panini

▲ 2,7

Jacket Potato

Served with baked beans

▲ Allergen Free

Raspberry Jelly

▲ Allergen Free

▲ ALLERGEN KEY

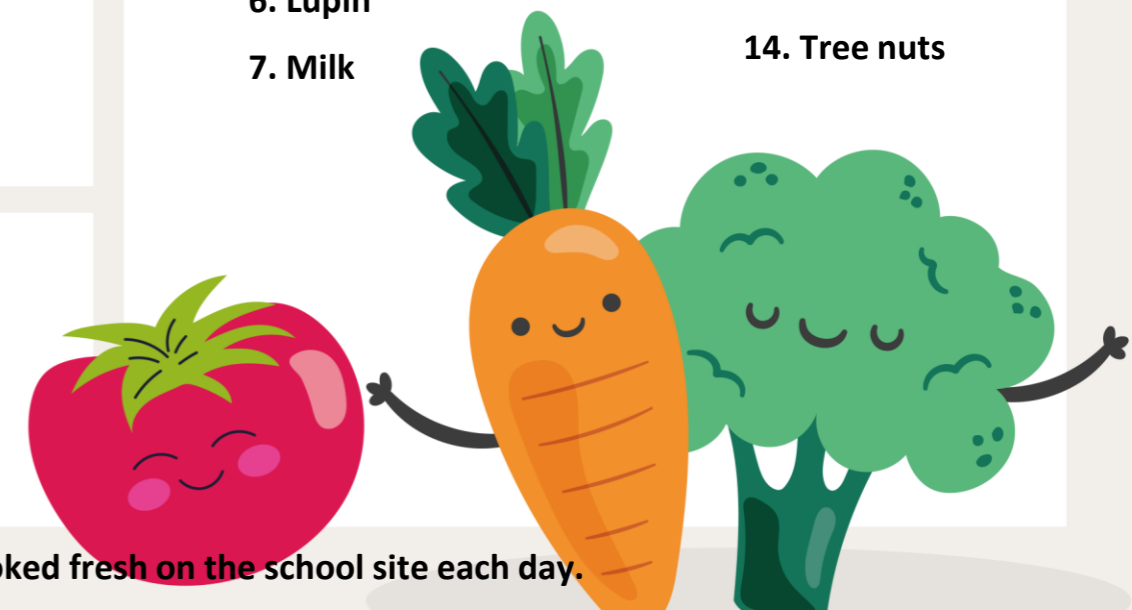
- | | |
|----------------|---------------|
| 1. Celery | 8. Molluscs |
| 2. Gluten | 9. Mustard |
| 3. Crustaceans | 10. Peanuts |
| 4. Eggs | 11. Sesame |
| 5. Fish | 12. Soybeans |
| 6. Lupin | 13. Sulphites |
| 7. Milk | 14. Tree nuts |

AVAILABLE DAILY

Wholemeal bread, fresh salads, variety of seasonal fresh fruit & yogurts.

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.



LUNCH MENU

WEEK 2

WEEK BEGINNING: 9/9, 23/9, 7/10,
21/10, 11/11, 25/11, 9/12.



GREENSHAW
LEARNING TRUST

MONDAY

BBQ Chicken

Served with Rice & Green Beans

▲ Allergen Free

Roasted Vegetable Chilli

Served with Rice & Green Beans

▲ Allergen Free

Ham & Cheese Panini

▲ 2,7

Jacket Potato

Served with baked beans

▲ Allergen Free

Choc & Vanilla Mousse

▲ 7

TUESDAY

Pepperoni Pizza

Served with Salad & Garlic Slice

▲ 2,7

Cheese & Tomato Pizza

Served with Salad & Garlic Slice

▲ 2,7

Ham & Cheese Panini

▲ 2,7

Jacket Potato

Served with baked beans

▲ Allergen Free

Oatmeal & Raisin Cookie

▲ 2,4

WEDNESDAY

Sausages & Gravy

Served with Roast Potatoes & Seasonal Vegetables

▲ 2

Cheese and Onion Pinwheel

Served with Roast Potatoes & Vegetables

▲ 2,7

Ham & Cheese Panini

▲ 2,7

Jacket Potato

Served with baked beans

▲ Allergen Free

Carrot Cake

▲ 2,4

THURSDAY

Beef Lasagne

Served with Sweetcorn and Baked Wedges

▲ 2,7

Roasted Vegetable Lasagne

Served with Sweetcorn and Baked Wedges

▲ 2,7

Ham & Cheese Panini

▲ 2,7

Jacket Potato

Served with baked beans

▲ Allergen Free

Apple Crumble & Custard

▲ 2,7

FRIDAY

MSC Pollock or Salmon Fish Fingers

Served with Chips & Peas

▲ 2,5

Sweet Potato & Falafel Wrap

Served with Chips & Peas

▲ 2,4,7

Ham & Cheese Panini

▲ 2,7

Jacket Potato

Served with baked beans

▲ Allergen Free

Strawberry Jelly

▲ Allergen Free

▲ 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

AVAILABLE DAILY

Wholemeal bread, fresh salads, variety of seasonal fresh fruit & yogurts.

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.

