

# MENU

AUTUMN TERM 2024

Week 3

- TRADITIONAL •
- FUSION •
- STREET •
- DESSERT •

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>TRADITIONAL</b>				
Jumbo Fishcake, Fries and Mushy Peas 	Minced Beef Pie with Gravy and Mashed Potatoes 	Roast Chicken, Stuffing, Gravy with Boiled Potatoes 	✓ Roast Vegetable Lasagne with Crusty Bread 	Crispy Battered Fish & Chips 
<b>FUSION</b>				
Salt & Chilli Chicken Fries with Garlic Mayo 	✓ Mascarpone Tomato & Basil Pasta Pot 	Pork Gyros topped Pitta with Garlic Sauce 	Mexican Beef Enchiladas with Spiced Rice 	✓ Cheeseburger with BBQ Sauce and Salad 
<b>STREET</b>				
✓ Neo Pizza Bar 	love Joes Lamb Shish Kebab Pitta with Mint Yoghurt Drizzle 	✓ Cheesy Bean Loaded Potato Skins 	Tomato & Chorizo Pasta Pot 	love Joes Rooster Chicken Bites with Garlic Potatoes & Slaw 
<b>DESSERT</b>				
✓ Autumn Fruit Muffin 	✓ Jam Roly Poly & Custard 	VG Lemon Drizzle Cookie 	✓ Chocolate Fudge Pudding & Vanilla Sauce 	✓ Banoffee Mousse Pot 

**V VEGETARIAN**    **VG VEGAN**    - MILD    - MEDIUM    - HOT

**i ALL OF OUR MAIN MEALS ARE SERVED WITH VEGETABLES OR SALAD. ✓ VG AVAILABLE**

Please note, we are unable to guarantee a completely food allergen free environment as foods containing allergens are used in our kitchens. There are 14 allergens, which are highlighted below. We have highlighted the 14 allergens on our menus to help you make informed decisions. Some of our recipes include 'may contain' information, but this is not included on our menus. This information is however available on our daily allergen matrix. Please contact your school cook for further information.

- Celery
- Fish
- Crustaceans
- Eggs
- Cereals Containing Gluten
- Lupin
- Peanuts
- Soya
- Milk
- Nuts
- Sesame Seeds
- Sulphur Dioxide
- Mollusc
- Mustard

