

Week commencing 2nd March 2015 LUNCH MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>(V) Quorn vegetable fajita wrap with carrot batons</p>	<p>(v) Sweet and sour organic pork meatballs with noodles and mixed vegetables</p>	<p>Roast chicken with gravy, stuffing, roast potatoes and savoy cabbage</p>	<p>Spanish chicken with wholegrain rice and farmhouse vegetables</p>	<p>Lemon and herb crispy topped white fish fillet with chips and garden peas</p>
<p>(v) Fruity flapjack and glass of milk</p>	<p>(v) Pineapple sponge and coconut sauce</p>	<p>(v) Yoghurt</p>	<p>(v) Chocolate and orange biscuits</p>	<p>(v) Iced sponge with custard or (v) Fresh fruit selection</p>

Additional foods available

- Seasonal salad bar/crudites selection
- Fresh bread baked daily on the premises
- Alternative desserts include cheese and biscuits, yoghurt or fruit (fresh, dried or tinned)

Special Diets

We support therapeutic and religious dietary requirements which are considered on the completion of a dietary request form which is available via the school office. We currently provide the following diets:

- Gluten free menu
- Dairy free menu
- Egg free menu
- Vegetarian menu

Please note there are occasional changes to the menu beyond the control of the kitchen.