








**THE
FOOD
HUB**

MENU 20/04, 4/05 & 18/05

Week 1

MONDAY	Cheesy Pasta 2, 6	Cheese Pizza 2, 6 	Mixed Vegetables A/F	Chocolate Brownie 2, 3
TUESDAY	Beef Pasta Bolognese 2	Plant Balls in Tomato sauce A/F 	Peas & Garlic bread 2	Fruit Jelly A/F
WEDNESDAY	Sausage Roast 2, 3 & 6	Quorn Sausage 2, 3 & 6 	Cabbage & Carrots A/F	Apple Crumb Cake 2, 3
THURSDAY	Chicken Focaccia 2, 6	Vegan Fingers 2 	Broccoli & Carrots A/F	Vanilla Shortbread 2
FRIDAY	Fish Fingers or Salmon Fish Fingers 2, 4	Cheese & Tomato Pinwheels 2 	Chips Peas or Beans A/F	Fruit Salad & Ice Cream 6

**AVAILABLE
DAILY**

Wholemeal bread, fresh salads, a variety of seasonal fresh fruit, yogurts & jacket potatoes.
Please note that all our dishes can be adapted to suit the majority of dietary requirements

little bites for every future

Catering provided by Greenshaw Learning Trust. All products are locally sourced wherever possible. All food is cooked fresh on the school site each day.

"We are dedicated to minimizing our carbon footprint by actively reducing food waste throughout our operations, from sourcing to serving. Through staff training, supplier collaboration, and customer engagement, we are committed to making a positive environmental impact."



ALLERGEN KEY

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





**THE
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MENU 27/04 & 11/05

Week 2

MONDAY	Cheese and Tomato Pasta Bake 2, 6	Pinwheels Beans & Cheese 2, 6 ✓	Broccoli & Carrots A/F	Strawberry Mousse 6
TUESDAY	All Day Breakfast 2, 13	Veggie Breakfast 2, 13 ✓	Beans & Hash Browns A/F	Jamican Ginger Cake & Custard 2, 3, 6
WEDNESDAY	Roast Turkey 2, 3, 6	Vegetable Parcel 2 ✓	Cabbage & Carrots A/F	Chocolate Shortbread 2
THURSDAY	Chicken Curry A/F	Creamy Chickpea Coconut Curry A/F ✓	Mix Vegetables A/F	Citrus Drizzle Cake 2, 3, 6
FRIDAY	Battered Fish 2, 4	Vegetarian Tortila Stack 2, 6 ✓	Chips Peas or Beans A/F	Cookie 2

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FOOD ALLERGIES TABLE

Celery 1	Cereals (Including Gluten) 2	Eggs 3
Fish 4	Lupin 5	Milk (Dairy) 6
Molluscs 7	Mustard 8	Peanuts 9
Sesame Seeds 10	Shellfish 11	Soya 12
Sulphur Dioxide (used in dried fruits, processed potatoes) 13	Tree Nuts 14	



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