



MENU



THE
FOOD
HUB

Week 1

MONDAY	Tomato & Basil Wholegrain Pasta Bake 2 (Cheese) 6	Vegetarian Eat Curious Bolognese 2 ✓	Sweetcorn & Salad Bar A/F	Strawberry & Vanilla Mousse & Fruit Bar 6 ✓
TUESDAY	BBQ Chicken Breast Burger 2	Quorn Fillet Burger 2 ✓	Oven Baked Wedges Cowboy Beans A/F	Mandarin Jelly A/F ✓
WEDNESDAY	Roast Gammon Dinner 2, 3 & 6	Cauliflower & Broccoli Bake 6 ✓	Peas & Carrots Oven Baked New A/F	Apple Crumble & Custard 2, 6 ✓
THURSDAY	Beef Bolognese 2	Cheesy Wholegrain Pasta 2 ✓	Salad Bar A/F	Toffee & Banana Sponge 2, 3, 6 ✓
FRIDAY	Fish Fingers or Salmon Fish Fingers 2, 4	Quorn Nuggets 2 ✓	Oven Baked Chips Peas or Beans A/F	Selection of Puddings ✓

Term Dates
W/C
31/08
14/09
28/09
12/10

ALLERGEN KEY

1. Celery

2. Gluten

3. Eggs

4. Fish

5. Lupin
6. Milk

7. Molluscs

8. Mustard

9. Peanuts

10. Sesame
11. Crustaceans

12. Soybeans

13. Sulphites

14. Tree nuts

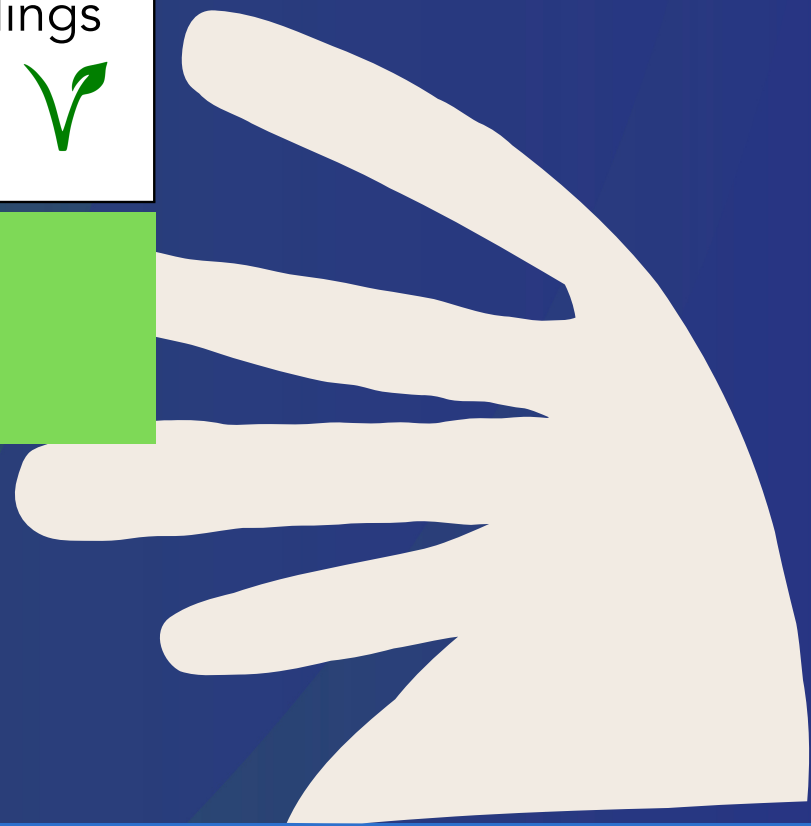
A/F Allergen Free



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

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."

little bites for every future





MENU



THE FOOD HUB

Week 2

Term Dates

W/C

07/09

21/09

05/10

19/10

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 |

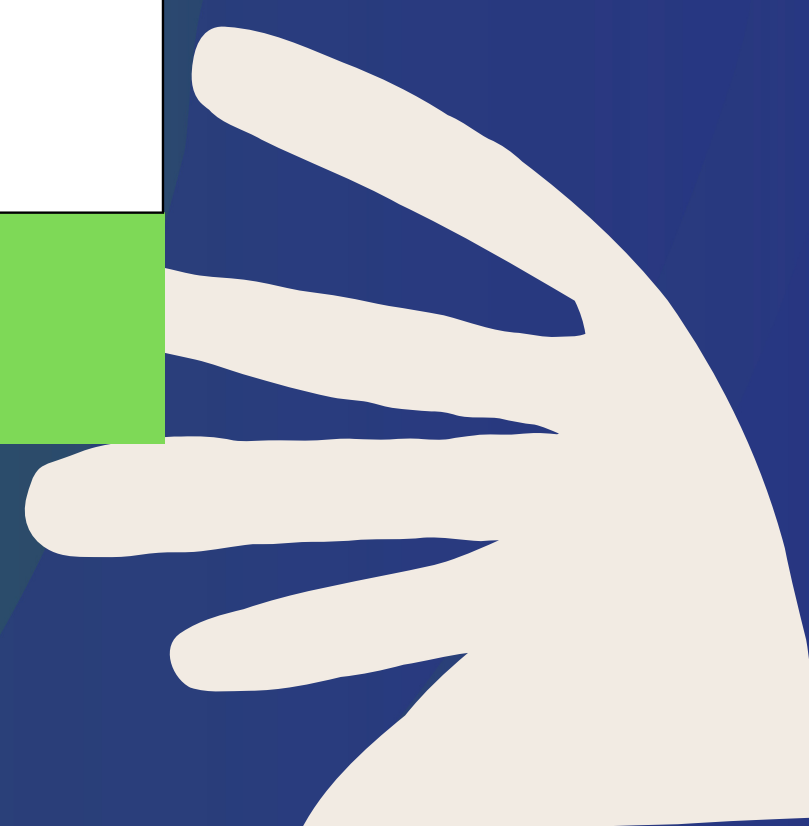


MONDAY	Cheese & Tomato Pinsa Pizza 2, 6	Vegetable Pinsa Pizza 2, 6	Oven Baked Wedges & Salad A/F	Cocoa Brownie & Fruit Bar 2, 3
TUESDAY	Lasagne 2, 6	Quorn Nuggets 2	Peas & Sweetcorn A/F	Sprinkle Cake & Fruit Bar 2, 3
WEDNESDAY	Roast Chicken Dinner A/F	Vegetable & Bean Parcel 2	Green Beans, Carrots Oven Baked New A/F	Fruit Salad & Yoghurt 6
THURSDAY	Creamy Chicken Curry A/F	Creamy Sweet Potato Curry A/F	Wholegrain Rice A/F	Blueberry Traybake 2, 3
FRIDAY	Fish Fingers 2, 4	Eat Curious Lasagne 2, 6	Oven Baked Chips Peas or Beans A/F	Cocoa & Vanilla Mousse & Fruit Bar 6

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

little bites for every future

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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	

FUEL FOR EVERY FUTURE