MENU

THE FOOD HUB

Week 1

MONDAY	Mac n' Cheese with Garlic Bread 2, 6	Cheese & Tomato Pizza with Wedges 2, 6	Sweetcorn & Salad Bar A/F	Strawberry Mousse & Fruit Bar 6
TUESDAY	BBQ Chicken Burger 2	Quorn Hot Dog 2	Oven Baked Wedges & Mixed Veg A/F	Apple Crumble Cake 2
WEDNESDAY	Chicken Pie & Mashed Potato 2, 6	Cauliflower & Broccoli Bake with Potato 2, 6	Country Veg A/F	Jelly A/F
THURSDAY	Beef Bolognese with Garlic Bread 2	Cheese & Tomato Pinwheel with Pasta 2	Mixed Veg A/F	Flapjack 2
FRIDAY	Battered Fish 2, 4	Quorn Nuggets 2	Oven Baked Chips Peas or Beans A/F	Selection of Puddings

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

Term Dates
W/C
2/11
16/11
30/11
14/12

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

GREENSHAW LEARNING TRUST

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

MONDAY	Pepperoni Pizza 2, 6	Eat Curious Bolognese	Sweetcorn A/F	Chocolate Mousse & Fruit 6
TUESDAY	Beef Lasagne 2, 6	Falafal Wrap & Wedges 2	Mixed Veg A/F	Sprinkle Cake 2
WEDNESDAY	Roast Sausage Patty 2, 3, 6	Quorn Roast Sausage 2, 3	Country Veg A/F	Yoghurt & Fruit 6
THURSDAY	Chicken Curry & Rice A/F	Vegetable Stir Fry 2	Sweetcorn A/F	Lemon Cake 2
FRIDAY	Fish Fingers or Salmon Fish Fingers 2, 4	Quorn Nuggets 2	Oven Baked Chips Peas or Beans A/F	Selection of Puddings

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

Term Dates
W/C
9/11
23/11
7/12

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

GREENSHAW LEARNING TRUST

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

THE FOOD HUB

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