

# LUNCH MENU.

WEEK 1  
WEEK BEGINNING:

GREENSHAW  
LEARNING TRUST

## MONDAY

Main Meal 1

### **Beef Bolognese Pasta**

Served with Mixed Salad Garlic Bread  
2,7,13

Main Meal 2

### **Tomato and Basil Pasta (VE)**

Served with Mixed Salad Garlic Bread  
2,7,13

Desserts

### **Strawberry Mousse**

7

## TUESDAY

Main Meal 1

### **Beef Burger in a Bap**

Served with Sweetcorn and Peas and Baked Wedges  
2

Main Meal 2

### **Vegetable Burger in a Bap (VE)**

Served with Sweetcorn and Peas and Baked Wedges  
2

Desserts

### **Cherry Cinnamon Wrap**

2,7

## WEDNESDAY

Main Meal 1

### **Roast Turkey**

Served with Roast Potatoes & Seasonal Vegetables

Main Meal 2

### **Vegetarian Sausage Roast (VE)**

Served with Roast Potatoes & Seasonal Vegetables  
1,2

Desserts

### **Apple Crumble with Custard**

2,7

## THURSDAY

Main Meal 1

### **Chicken Korma Curry**

Served with Brown and White Rice  
7, 2

Main Meal 2

### **Spinach and Chickpea Curry (VE)**

Served with Brown and White Rice  
2

Desserts

### **Fruit Cocktail Jelly (VE)**

## FRIDAY

Main Meal 1

### **MSC Pollock or Salmon Fish Fingers**

Served with Chips & Beans or Peas  
2,5

Main Meal 2

### **Quorn Nuggets (VE)**

Served with Chips & Baked Beans or Peas  
2,

Desserts

### **Selection of Puddings – Ask for allergens**

## ▲ ALLERGEN KEY

1. Celery

2. Gluten

3. Crustaceans

4. Eggs

5. Fish

6. Lupin

7. Milk

8. Molluscs

9. Mustard

10. Peanuts

11. Sesame

12. Soybeans

13. Sulphites

14. Tree nuts

## AVAILABLE DAILY

Wholemeal bread, fresh salads, 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.

# LUNCH MENU.

WEEK 2  
WEEK BEGINNING:

GREENSHAW  
LEARNING TRUST

## MONDAY

Main Meal 1

### Pepperoni Pizza

Served with Salad and Garlic Bread  
2,7

### Cheese & Tomato Pizza

Served with Salad and Garlic Bread  
2,7

Desserts

### Chocolate Vanilla Mousse

7

## TUESDAY

Main Meal 1

### BBQ Chicken

Served with Coleslaw and Cowboy Rice  
4

Main meal 2

### Roasted Vegetable Chili

Served with Coleslaw and Cowboy Rice  
4

Desserts

### Apple and Ginger Flapjack

2,7

## WEDNESDAY

Main Meal 1

### Sausage Roast

Served with Roast Potatoes & Seasonal Vegetables  
2

Main meal 2

### Cheese and Onion Swirl

Served with Roast Potatoes & Vegetables  
2,4,7

Desserts

### Carrot Cake

2,4,7 – Milk Free if served with no Frosting

## THURSDAY

Main Meal 1

### Beef Lasagne

Served with Sweetcorn and Baked Wedges  
2,7

Main Meal 2

### Roasted Vegetable Lasagne

Served with Sweetcorn and Baked Wedges  
2,7

Desserts

### Lemon Drizzle Cake

2,4

## FRIDAY

Main Meal 1

### MSC Pollock or Salmon Fish Fingers

Served with Chips & Beans or Peas  
2,5

Main Meal 2

### Falafel Wrap (VE)

Served with Chips Baked Beans & Peas  
2

Desserts

### Selection of Puddings

▲ Please ask

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5. Fish

6. Lupin

7. Milk

8. Molluscs

9. Mustard

10. Peanuts

11. Sesame

12. Soybeans

13. Sulphites

14. Tree nuts

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