



# MENU



**THE  
FOOD  
HUB**

## Week 1

<b>MONDAY</b>	Sweet & Sour Quorn with Rice A/F	Mac & Cheese 2,6,8 ✓	Mixed Salad A/F	Cheese or Cheese & Pepperoni Panini with Salad 2,6	Jacket Potato with Beans or Cheese 6	Vanilla Traybake 2,3
<b>TUESDAY</b>	Sausage & Cheese Muffin 2,6,12	Vegetable Burger in a Bun 2 ✓	Mini Hash Browns or Salad 2	Cheese or Cheese & Pepperoni Panini with Salad 2,6	Jacket Potato with Beans or Cheese 6	Vanilla Shortbread 2,6
<b>WEDNESDAY</b>	Beef Lasagne 2,6	Vegetarian Frittata 3,6 ✓	Broccoli & Carrots A/F	Cheese or Cheese & Pepperoni Panini with Salad 2,6	Jacket Potato with Beans or Cheese 6	Strawberry & Vanilla Mousse 6
<b>THURSDAY</b>	Meat Feast Focaccia 2,6,13	Cheese & Tomato Focaccia 2, 6 ✓	Garlic Slice & Sweetcorn with Peppers A/F	Cheese or Cheese & Pepperoni Panini with Salad 2,6	Jacket Potato with Beans or Cheese 6	Fruit Cookie 2
<b>FRIDAY</b>	Fish Fingers or Salmon Fish Fingers 2, 4	Vegan Fingers 2 ✓	Chips Peas or Beans A/F	Cheese or Cheese & Pepperoni Panini with Salad 2,6	Jacket Potato with Beans or Cheese 6	Fruit Lollies A/F

Term Dates  
13/4,27/4,11/5,1/6,15/6  
29/6 & 13/7

**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 Greenshawe Learning Trust. All products are locally sourced wherever possible. All food is cooked fresh on the school site each day.  
\*We are dedicated to minimising our Carbon Footprint by actively reducing food waste throughout our operations, from ordering to serving. Through cost savings, supplier collaboration, and options for engagement, we are on a journey to making a positive environmental impact.\*



**ALLERGEN KEY**

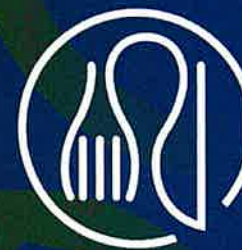
- 1. Celery
- 2. Gluten
- 3. Eggs
- 4. Fish
- 5. Lupin
- 6. Milk
- 7. Molluscs
- 8. Mustard
- 9. Peanuts
- 10. Sesame
- 11. Crustaceans
- 12. Soybeans
- 13. Sulphites
- 14. Tree nuts
- A/F Allergen Free







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## Week 2

Term Dates  
20/4,4/5,18/5,8/6,22/6  
6/7 & 20/7

<b>MONDAY</b>	Cheese and Tomato Bake 2, 6	Vegetable Lasagne 2, 6 ✓	Garlic Bread & Salad 2	Cheese or Cheese & Pepperoni Panini with Salad 2,6	Jacket Potato with Beans or Cheese 6	Fruit Jelly A/F
<b>TUESDAY</b>	Bolognese Boats 2,6	Rainbow Vege Bolognese 2 ✓	Potato Wedges & Sweetcorn A/F	Cheese or Cheese & Pepperoni Panini with Salad 2,6	Jacket Potato with Beans or Cheese 6	Sprinkle Cake 2, 3
<b>WEDNESDAY</b>	Roast Chicken A/F	Vegetable Parcel 2, 6 ✓	Green Beans & Carrots A/F	Cheese or Cheese & Pepperoni Panini with Salad 2,6	Jacket Potato with Beans or Cheese 6	Banana Custard 6
<b>THURSDAY</b>	Italian style Chicken Meatballs A/F	Creamy Sweet Potato Curry A/F ✓	Rainbow Rice A/F	Cheese or Cheese & Pepperoni Panini with Salad 2,6	Jacket Potato with Beans or Cheese 6	Rice Krispie Cake 2
<b>FRIDAY</b>	Fish Fingers or Salmon Fish Fingers 2, 4	Quorn Nuggets 12 ✓	Chips Peas or Beans A/F	Cheese or Cheese & Pepperoni Panini with Salad 2,6	Jacket Potato with Beans or Cheese 6	Chocolate & Vanilla Mousse 6

little bites for every future



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"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**

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- 3. Eggs
- 4. Fish
- 5. Lupin
- 6. Milk
- 7. Molluscs
- 8. Mustard
- 9. Peanuts
- 10. Sesame
- 11. Crustaceans
- 12. Soybeans
- 13. Sulphites
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- A/F Allergen Free



