

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Main meal</b>	Southern style chicken goujons served with oven baked chipped potatoes and baked beans	Chana Massala served with vegetable rice (pb)	Chicken and ham pie topped with shortcrust pastry served with roast potatoes and carrots	Breaded vegetable fingers served with skin on jacket wedges and baked beans (pb)	Cheese and tomato pizza with herby diced potatoes and assorted crunchy salad sticks (v)
<b>Main meal</b>	Cheese Pasta Bake served with Broccoli and freshly baked wholemeal garlic bread (v)	Italian style beef Lasagne served with freshly chopped salad	Quorn vegan sausage served with roast potatoes, carrots and gravy (pb)	Minced lamb stew in a giant Yorkshire pudding with mixed vegetables	Tuna Pasta Bake served with assorted crunchy salad sticks
<b>Cold choice</b>	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit	Freshly made wraps served with mixed salad and ½ piece of fruit	Freshly made wholemeal sandwiches served with a mixed salad and ½ piece of fruit	Freshly made wraps served with mixed salad and ½ piece of fruit	Freshly made wholemeal sandwiches served with a mixed-salad and ½ piece of fruit
<b>Pudding</b>	Iced smoothie tub Cheese & crackers Fresh fruits Yoghurts	Homemade abbey Biscuit Cheese & crackers Fresh fruit Yoghurts	Chocolate fudge cake Cheese & crackers Fresh fruits Yoghurts	Vienesse biscuit Cheese & crackers Fresh fruits Yoghurts	Carrot cake muffin topped with buttercream Cheese & crackers Fresh fruits Yoghurts

A jacket potato served with a choice of 3 fillings per day (from tuna mayonnaise, baked beans and cheddar cheese)

\*Allergens and intolerances\* All of our food is lovingly hand crafted and prepared on site daily. We have an allergen procedure in place, so please ensure you make our catering team aware of your child's allergens. Our kitchens are used for multi-purpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients or traces of these.

