



# MENU



# THE FOOD HUB

## Week 1

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

Term Dates

### ALLERGEN KEY

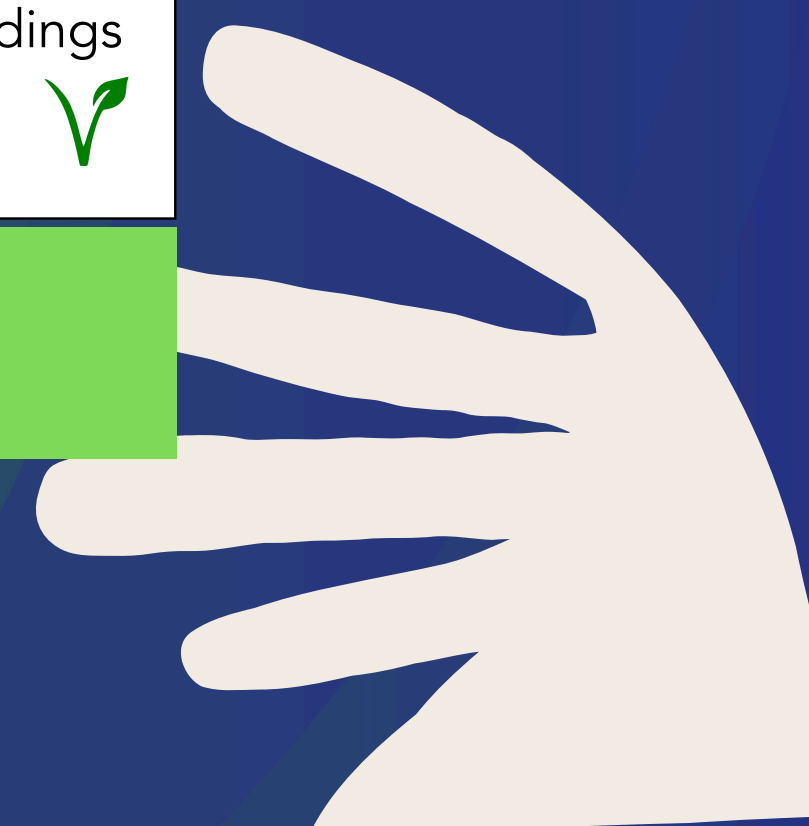
- 1. Celery
- 2. Gluten
- 3. Eggs
- 4. Fish
- 5. Lupin
- 6. Milk
- 7. Molluscs
- 8. Mustard
- 9. Peanuts
- 10. Sesame
- 11. Crustaceans
- 12. Soybeans
- 13. Sulphites
- 14. Tree nuts
- A/F Allergen Free



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



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## Week 2

Term Dates

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

### 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 |



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

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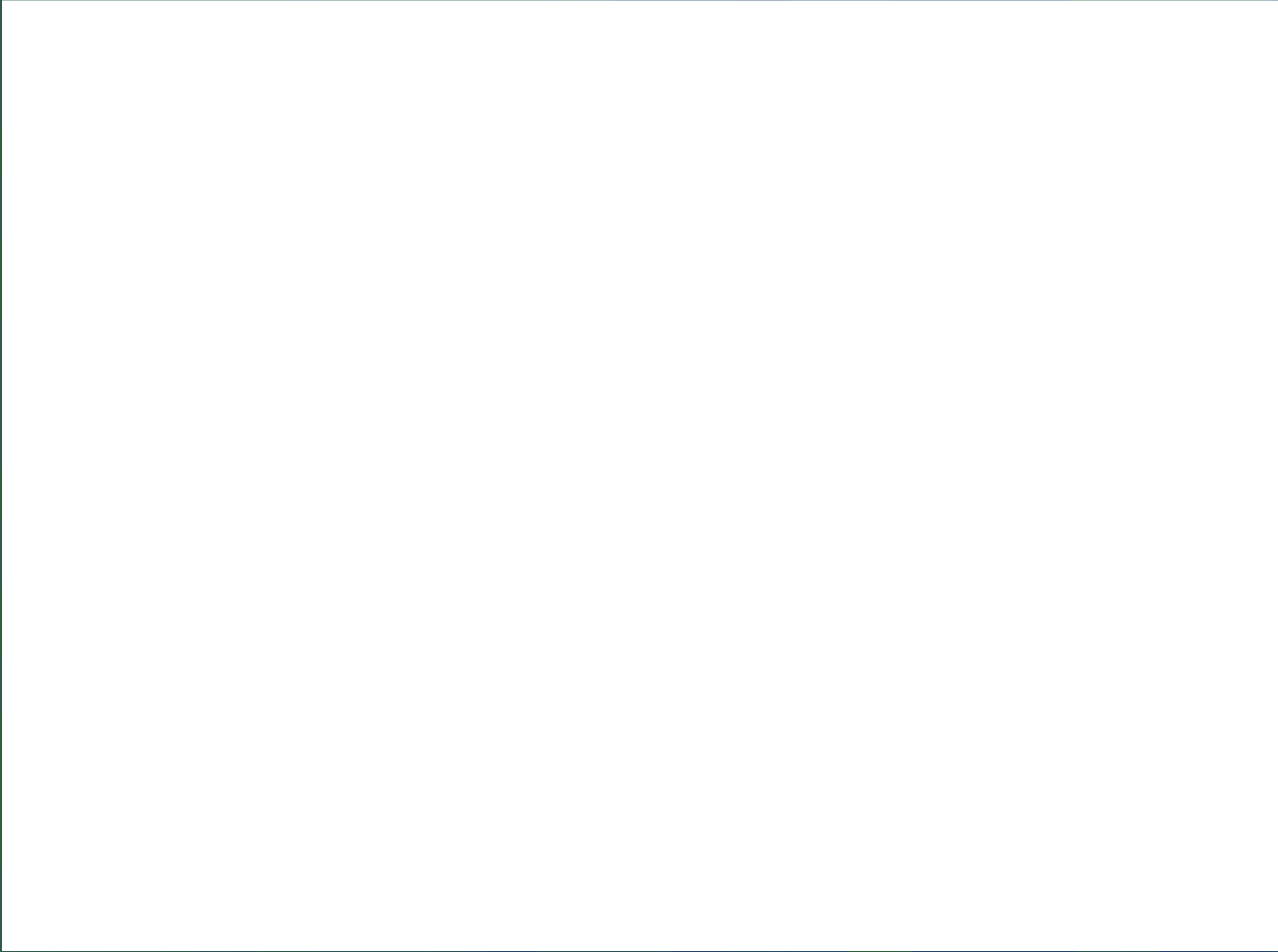


# FOOD ALLERGIES TABLE

|  |                                    |                   |
|--|------------------------------------|-------------------|
| Celery<br>1  | Cereals<br>(Including Gluten)<br>2 | Eggs<br>3         |
| Fish<br>4  | Lupin<br>5                         | Milk (Dairy)<br>6 |
| Molluscs<br>7  | Mustard<br>8                       | Peanuts<br>9      |
| Sesame Seeds<br>10   | Shellfish<br>11                    | Soya<br>12        |
| Sulphur Dioxide<br>(used in dried fruits,<br>processed potatoes)<br>13 | Tree Nuts<br>14                    |                   |



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