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Weeks Commencing: 20th September & 18th October

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Breaded Chicken Burger with Diced Potatoes 	Bacon & Tomato Pasta with Garlic Bread 	Roast Chicken Fillet with Roast Potatoes and Gravy	Cheese Pizza with Seasoned Potato Criss Cuts  	Salmon Fish Fingers with Chips  
Meat Free Meal	Breaded Vegetable Burger with Diced Potatoes  	Vegetable Pasta Bake  	Vegetable Meatloaf with Roast Potatoes & Gravy   		Vegetable Fingers with Chips 
Vegetables	Peas	Broccoli	Sliced Carrots	Sweetcorn	Baked Beans
Dessert	Cherry Shortbread with a Milkshake Drink   	Banana and Ginger Cake with a Milk Drink   	Apple Crisp with Custard  	Chocolate Chip Muffin with a Juice Drink   	Honeydew Melon with Grapes and Orange Slices

Fruit will be available in all classrooms

All meals are prepared fresh on the day using local fresh products when possible

No nuts are present in any of our meals or in the preparation area, however some meals contain the following (a full list of allergens can be requested):



Celery



Wheat



Milk



Eggs



Fish



Sulphites



Mustard



Soya



Barley



Oats