



THE FOOD HUB

Menu Week 1

Term Dates

- 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 |



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

AVAILABLE DAILY

Wholemeal bread, fresh salads, a variety of seasonal fresh fruit, yogurts. 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





THE FOOD HUB

Menu Week 2

Term Dates

- 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 |



MONDAY	Cheese & Tomato PinsaPizza 2, 6	Cheesy Wholegrain PastaBake 2, 6 ✓	Sweetcorn & Salad Bar A/F	Strawberry & Vanilla Mousse & Fruit Bar 6 ✓
TUESDAY	Lasagne 2, 6	Creamy Sweet Potato Curry A/F ✓	Oven Baked Wedges Cowboy Beans A/F	Mandarin Jelly A/F ✓
WEDNESDAY	Roast Chicken Dinner A/F	Vegetable & Bean Parcel 2 ✓	Peas & Carrots Oven Baked New A/F	Apple Crumble & Custard 2, 6 ✓
THURSDAY	Creamy Chicken Curry A/F	Eat Curious Lasagne 2, 6 ✓	Salad Bar A/F	Toffee & Banana Sponge 2, 3, 6 ✓
FRIDAY	Fish Fingers 2, 4	Quorn Nuggets 2 ✓	Oven Baked Chips Peas or Beans A/F	Selection of Puddings ✓

AVAILABLE DAILY Wholemeal bread, fresh salads, a variety of seasonal fresh fruit, yogurts . Please note that all our dishes can be adapted to suit the majority of dietary requirements

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FOOD ALLERGIES TABLE

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

FUEL FOR EVERY FUTURE