



13/04, 27/04, 11/05,  
01/06, 15/06, 29/06,  
13/07



"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."



GREENSHAW  
LEARNING TRUST

**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



Catering provided by Greenshaw Learning Trust.  
All products are locally sourced wherever possible.  
All food is cooked fresh on the school site each day.

MONDAY	Tomato & Basil Pasta with Cheese 2, 6 	Cheese & Tomato Pizza 2, 6 	Sweetcorn/Salad & Wedges A/F	Marble Cake 2, 3 
TUESDAY	Roasted Vegetable Lasagne 2, 6 	Lamb Lasagne 2, 6 	Garlic Bread Salad 2, 7	Fresh Fruit Salad A/F 
WEDNESDAY	Cheese Pinwheels 2, 6, 13 	Roast Chicken Dinner A/F 	Roast Potatoes, Vegetables of the day and Gravy A/F	Old School Sprinkle Cake 2, 3 
THURSDAY	Sweet Potato, Chickpea & Spinach Curry A/F 	Chicken Tikka Masala A/F 	Rice and Salad A/F	Fruit Shortbread 2 
FRIDAY	Quorn Nuggets 2 	Battered Fish 2, 4 	Chips & Peas/Beans A/F	Flavoured Mousse 6 

**AVAILABLE DAILY**

Fresh salads, fresh fruit, yoghurts & jacket potatoes.  
Please note that all our dishes can be adapted to suit the majority of dietary requirements  
All meat used in this menu is Halal Suitable



# MENU WEEK 2

20/04, 04/05, 18/05,  
08/06, 22/06, 06/07























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MONDAY	Vegetable Burger 2  	Macaroni Cheese 2, 6 	Wedges & Salad A/F	Flapjack 2 
TUESDAY	Rainbow Lentil & Veg Bolognese 2, 12  	Lamb Pasta Bolognese 2 	Garlic Bread & Salad 2, 6 A/F	Jelly & Fruit A/F 
WEDNESDAY	Quorn Sausage Roast Dinner 2  	Roast Chicken Dinner A/F 	Roast Potatoes, Vegetables of the day and Gravy	Apple Cake 2, 3 
THURSDAY	Vegetarian Meatballs with Rice A/F  	Chicken Burger & Wedges 2 	Mixed Vegetables A/F	Lemon Drizzle Cake 2, 3 
FRIDAY	Cheese and Bean Parcels 2, 6, 13  	Fish Fingers or Salmon Fingers 2, 4 	Chips & Peas/Beans A/F	Flavoured Mousse 6 

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