








**THE  
FOOD  
HUB**

# MENU

## Week 1

<b>MONDAY</b>	Cheesy Pasta 2, 6	Cheese Pizza 2, 6 	Mixed Vegetables A/F	Chocolate Brownie 2, 3
<b>TUESDAY</b>	Pasta bolognese 2	Plant balls in Tomato sauce A/F 	Peas & Garlic bread 2	Fruit Jelly A/F
<b>WEDNESDAY</b>	Roast Chicken & Yorkshire 2, 3, 6	Vegetarian Parcel 2, 12, 13 	Cabbage & Carrots A/F	Apple Crumb Cake 2, 3
<b>THURSDAY</b>	Chicken Focaccia 2, 6	Cheese & Tomato Pinwheels 2, 6 	Broccoli & Carrots A/F	Vanilla Shortbread 2
<b>FRIDAY</b>	Fish Fingers or Salmon Fish Fingers 2, 4	Vegan Fingers 2 	Chips Peas or Beans A/F	Fruit Salad & Ice Cream 6

**AVAILABLE  
DAILY**

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

**little bites for every future**

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."



### 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 |










THE  
FOOD  
HUB

# MENU

## Week 2

<b>MONDAY</b>	Cheese and Tomato Bake 2, 6	Pinwheels Beans & Cheese 2, 6 	Broccoli & Carrots A/F	Strawberry Mousse 6
<b>TUESDAY</b>	All Day Breakfast 2, 13	Veggie Breakfast 2, 13 	Beans & Hash Browns A/F	Jamican Ginger Cake & Custard 2, 3, 6
<b>WEDNESDAY</b>	Sausage Roast & Yorkshire 2, 4, 7	Quorn Sausage Roast 2, 7 	Cabbage & Carrots A/F	Chocolate Shortbread 2
<b>THURSDAY</b>	Chicken Curry A/F	Creamy Chickpea Coconut Curry A/F 	Mix Vegetables A/F	Citrus Drizzle Cake 2, 3, 6
<b>FRIDAY</b>	Fish Fingers or Salmon Fingers 2, 4	Vegetarian Tortila Stack 2, 6 	Chips Peas or Beans A/F	Cookie 2

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the  
FoodChecker  
ALLERGEN & NUTRITIONAL APP



# 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	