MENU

THE FOOD HUB

Week 1 - 1/9, 14/9, 28/9, 12/10, 2/11, 16/11, 1/12, 14/12

MONDAY	Tomato & Basil Wholegrain Pasta Bake 2 (Cheese) 6	Cheesy Wholegrain Pasta Bake 2, 6	Sweetcorn & Salad Bar A/F	Strawberry & Vanilla Mousse & Fruit Bar 6
TUESDAY	BBQ Chicken Breast Burger Wholegrain Bun 2	Quorn Fillet Burger Wholegrain Bun 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 2	Vegetarian Eat Curious Bolognese 2	Salad Bar A/F	Toffee & Banana Sponge 2, 3, 6
FRIDAY	Fish Fingers or Salmon Fish Fingers 2, 4	Vegan Fingers 2	Oven Baked Chips Peas or Beans A/F	Selection of Puddings

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

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

GREENSHAW LEARNING TRUST

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

MENU

THE FOOD HUB

Week 2 - 7/9, 21/9, 5/10, 19/10, 9/11, 23/11, 7/12

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

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

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

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THE FOOD HUB

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

THE FOOD HUB

little bites for every future