

MENU

Week 1



THE
FOOD
HUB

Menu Dates

31/08/26

14/09/26

28/09/26

12/10/26

09/11/26

7/12/26

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	Tomato & Basil Wholegrain Pasta Bake 2	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 Halal Available	Quorn Fillet Burger Wholegrain Bun 2 	Oven Baked Wedges Cowboy Beans A/F	Mandarin Jelly A/F
WEDNESDAY	Roast Chicken Dinner A/F Halal Available	Cauliflower & Broccoli Bake 6 	Peas & Carrots Oven Baked New A/F	Apple Crumble & Custard 2, 6
THURSDAY	Beef Bolognese 2 Halal Available	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

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."