

# MENU



THE  
FOOD  
HUB

## Week 2

### Menu Dates

7/9/26

21/9/26

5/10/26

19/10/26

16/11/26

30/11/26

14/12/26

#### 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 |

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



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