

WEEK 1	Main Course	Alternative Main if required	Served with	Dessert
Monday *	Pasta with Tomato Sauce		Bread Roll Grated Cheese  <i>(wheat, milk)</i>	Angel Whirl and Biscuit  <i>(Milk, Flour, milk)</i>
Tuesday	Fish Fingers  <i>(Fish, Wheat, Mustard)</i>		Chips Pease	Sponge and Custard <i>(Flour, Egg, Milk, Milk)</i>
Wednesday *	Roast Chicken	Quorn pieces  <i>(soya)</i>	New Potatoes, Carrots, Gravy  <i>(Wheat and soya)</i> Ketchup <i>(celery)</i>	Strawberry or Lemon Cheesecake  <i>(Flour, milk Egg)</i>
Thursday *	Spaghetti in tomato sauce,  <i>(wheat, may contain eggs)</i>		Crusty Bread Mixed Vegetables  <i>(wheat)</i>	Muffin  <i>(Flour, milk, egg)</i>
Friday **	Ham or Cheese Roll  <i>(wheat, milk)</i>		Potato Crisps Tomato/Cucumber  <i>(wheat)</i>	Biscuits/buns  <i>(Flour, egg, milk)</i>

The alternative main dish will be served to the children who have special dietary or requirements of which we have been previously informed. Each week has a meat-free day to underline our commitment to environmental issues.

Allergens are noted in brackets (italics and underlined) for your information: if you have any queries or concerns about the ingredients in any of these dishes, please contact school and we will ensure you are informed or an alternative dish for the day is agreed in advance. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, lupin: whilst we have identified all allergens stated on packaging, please consult us if you have any concerns at all. Any food with an identified allergen is prepared separately from non-allergenic food.