



Week 1 Monday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Macaroni Cheese		■					■							
Roasted Veg Pasta Bake		■					■							
Crispy Bread		■												
Sweetcorn														
Rainbow Vegetable Sticks														
Apple Flapjack		■												
Yoghurt							■							
Fresh Fruit														
Week 1 Tuesday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Chilli con Carne														■
Five Bean and Veg Chilli con Carne													■	■
Jacket Potato														
Salad Bar														
Peas														
Ice Cream							■							
Frozen Yoghurt							■							
Yoghurt							■							
Fresh Fruit														
Week 1 Wednesday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Roast Chicken Fillet														
Gravy														
Veggie Toad-in-the-hole		■		■			■						■	■
Roast Potatoes														
Spring Greens														
Baton Carrots														
Sponge Cake		■		■										
Jam														
Yoghurt							■							
Fresh Fruit														
Week 1 Thursday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Wholemeal Spaghetti Meatballs		■												■
Wholemeal Pasta Milanaise		■												
Sweetcorn														
Fresh Broccoli Florets														
Apple Pie		■												
Custard							■							
Yoghurt							■							
Fresh Fruit														
Week 1 Friday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Cod or Salmon Fish Fingers		■			■									
Cheese & Tomato Quiche				■			■							
Chips														
Baked Beans														
Peas														
Biscuit Choice		■												
Yoghurt							■							
Fresh Fruit														

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Week 2 Monday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Margherita Pizza														
Ham & Pepper Pizza														
Potato Wedges														
Peas														
Mousse with Fruit Slices														
Yoghurt														
Fresh Fruit														
Week 2 Tuesday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Lasagne Bake														
Veg and Lentil Lasagne														
Sweetcorn														
Broccoli														
Old School Cake														
Yoghurt														
Fresh Fruit														
Week 2 Wednesday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Roast Chicken & Gravy														
Vegetarian Wellington & Gravy														
Roast Potatoes														
Sliced Carrots														
Runner Beans														
Custard														
Fruit Shortcake														
Yoghurt														
Fresh Fruit														
Week 2 Thursday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Sausages														
Meat Free Sausages														
Creamed Potatoes														
Green Cabbage														
Peas														
Chocolate Crispy Cake														
Yoghurt														
Fresh Fruit														
Week 2 Friday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Fish														
Falafal and Sweet Chilli Wrap														
Chips														
Baked Beans														
Coleslaw														
Biscuit Choice														
Yoghurt														
Fresh Fruit														

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Week 3 Monday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Beef Mince Bolognaise														
Veggie Pasta														
Garlic Bread Slice														
Carrot, Pea & Sweetcorn Mix														
St. Clement's Shortbread														
Yoghurt														
Fresh Fruit														
Week 3 Tuesday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur D
Sausage Roll														
Spanish Omelette														
Creamed Potatoes														
Fresh Broccoli Florets														
Baked Beans														
Frozen Yoghurt														
Yoghurt														
Fresh Fruit														
Week 3 Wednesday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Molluscs	Peanuts	Sesame	Soya	Sulphur D
Roast Chicken & Yorkshire Pudding														
Gravy														
Quorn Fillet & Gravy														
Roast Potatoes														
Cauliflower														
Carrots														
Apple Sponge														
Yoghurt														
Fresh Fruit														
Week 3 Thursday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Molluscs	Peanuts	Sesame	Soya	Sulphur D
Chicken Curry														
Sweet Potato and Chickpea Curry														
Rice														
Vegetable														
Sweetcorn														
Chocolate cake & sauce														
Yoghurt														
Fresh Fruit														
Week 3 Friday	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Egg	Sesame	Soya	Sulphur D
Battered White Fish														
BBQ Whirl														
Chips														
Baked Beans														
Peas														
Biscuit Choice														
Yoghurt														
Fresh Fruit														

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