



THE
FOOD
HUB

MENU

Week 1

Term Dates
W/C
31/08
14/09
28/09
12/10

- 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 |

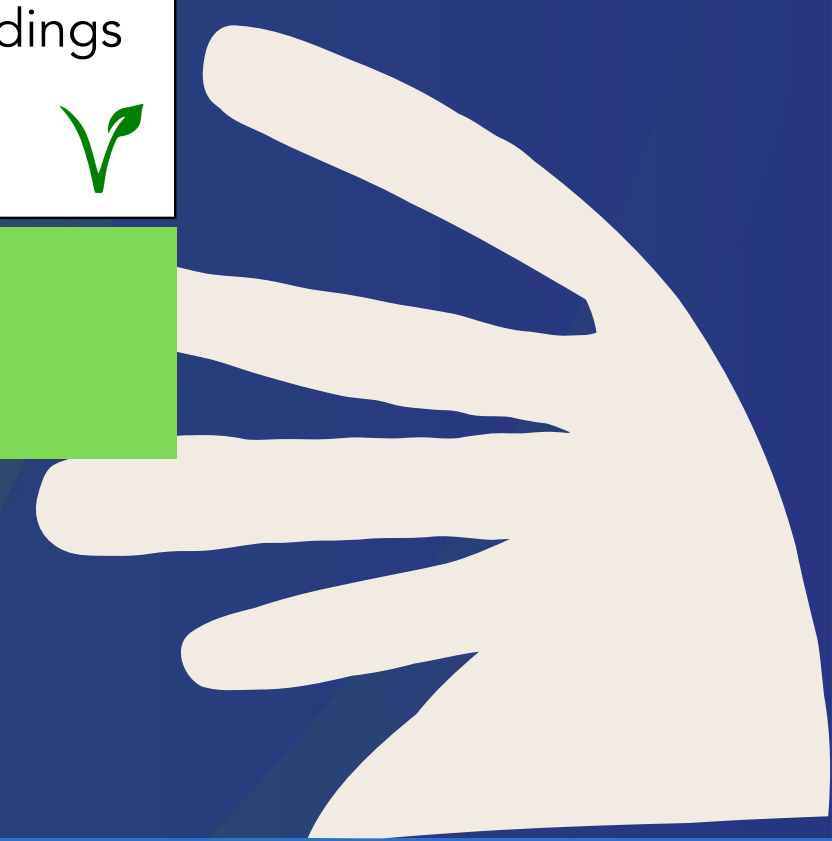


MONDAY	Tomato & Basil Wholegrain Pasta Bake 2	Cheesy Wholegrain Pasta Bake 2, 6 	Sweetcorn & Salad Bar A/F	Strawberry & Vanilla Mousse 6 
TUESDAY	BBQ Chicken Breast Burger Wholegrain Bun 2	Quorn Fillet Burger 2 	Oven Baked Wedges & Cowboy Beans A/F	Mandarin Jelly A/F 
WEDNESDAY	Roast Chicken 2, 3 & 6	Cauliflower & Broccoli Bake 6 	Peas, Carrots & Oven Baked New Potatoes A/F	Apple Cake 2, 6 
THURSDAY	Beef Bolognese 2	Eat Curious Bolognese 2 	Salad Bar A/F	Toffee & Banana Sponge 2, 3, 6 
FRIDAY	Fish Fingers or Salmon Fish Fingers 2, 4	Quorn Nuggets 2 	Oven Baked Chips, Peas or Beans A/F	Selection of Puddings 

Fresh salads, a variety of seasonal fresh fruit, yogurts & jacket potatoes are available every day.
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





MENU



THE
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Week 2

Term Dates
W/C
7/09
21/09
05/10
19/10

- 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	Cheese & Tomato Pinsa Pizza 2, 6	Vegetable Pinsa Pizza 2, 6	Oven Baked Wedges & Salad A/F	Cocoa & Vanilla Mousse 2, 3
TUESDAY	Lasagne 2, 6	Eat Curious Lasagne 2, 6	Peas & Sweetcorn A/F	Sprinkle Cake 2, 3
WEDNESDAY	Roast Chicken A/F	Quorn Schnitzel 2	Green Beans, Carrots & Oven Baked New Potatoes 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 2,6	Oven Baked Chips, Peas or Beans A/F	Selection of Puddings

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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