

WEEK 3	Main Course	Alternative Main	Served with	Dessert
Monday	Pasta with Tomato Sauce		Bread Roll Grated Cheese <i>(wheat, milk)</i>	Ginger Sponge and Custard <i>(flour, eggs, milk, Milk)</i>
Tuesday	Beefburgers <i>(Wheat, Soya)</i>	Quorn Pieces	New Potatoes Carrots Gravy	Apple Strudel and Ice Cream <i>(flour, milk, egg Milk)</i>
Wednesday	Sausage Roll <i>(Flour, egg, milk)</i>	Vegetarian Roll <i>(wheat, soya)</i>	Baked Beans Hash Browns	Ice Cream and chocolate fingers <i>(egg, milk)</i>
Thursday	Pasta Bake in cheese sauce	Sausage and Beans	Garlic Bread Mixed vegetables <i>(Wheat)</i>	Rice Pudding <i>(Milk)</i>
Friday **	Ham or Cheese Roll <i>(wheat, milk)</i>		Potato Crips, Side Salad <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.