

<b>WEEK 2</b>	<b>Main Course</b>	<b>Alternative Main</b>	<b>Served with</b>	<b>Dessert</b>
<b>Monday *</b>	Pasta with Tomato Sauce		Bread Roll Grated Cheese  <i>(wheat, milk)</i>	Rice Pudding  <i>(wheat and milk)</i>
<b>Tuesday</b>	Cheese and Tomato Pizza  (flour, milk)	(Meatballs and Beans)  <i>(Soya, Flour)</i>	Chips, Baked Beans	Ice Cream and Jelly  <i>(milk)</i>
<b>Wednesday</b>	Pork Sausages  <i>(Wheat)</i>	Quorn Sausages / Plant-based roll  <i>(wheat and soya)</i>	New potatoes, Peas  Gravy <i>(Wheat and soya)</i> or Tomato Ketchup <i>(celery)</i>	Jam Tart / Apple Pie and Cream  <i>(wheat, milk)</i>
<b>Thursday</b>	Vegetable Fingers  <i>(Wheat, Rye)</i>		Hash Browns Spaghetti	Flapjack  <i>(Flour, Milk)</i>
<b>Friday **</b>	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.