# MENU

THE FOOD HUB

## Week 1

| | | | | |
|---|---|---|---|---|
| **MONDAY** | Tomato & Basil Wholegrain Pasta Bake<br>2<br>(Cheese) 6 | Cheesy Wholegrain Pasta Bake<br>2, 6 | Sweetcorn & Salad Bar<br>A/F | Rice Pudding<br>6 |
| **TUESDAY** | Quorn Fillet Burger<br>2 | BBQ Chicken Breast Burger<br>2 | Oven Baked Wedges<br>Cowboy Beans<br>A/F | Mandarin Jelly<br>A/F |
| **WEDNESDAY** | Cauliflower & Broccoli Bake<br>6 | Roast Chicken Dinner<br>A/F | Peas & Carrots Oven Baked New Potatoes<br>A/F | Apple Crumble<br>2 |
| **THURSDAY** | Vegetarian Eat Curious Bolognese<br>2 | Lamb Bolognese<br>2 | Salad Bar<br>A/F | Toffee & Banana Sponge<br>2, 3, 6 |
| **FRIDAY** | Vegan Fingers<br>2 | Fish Fingers or Salmon Fish Fingers<br>2, 4 | Oven Baked Chips<br>Peas or Beans<br>A/F | Strawberry & Vanilla Mousse<br>6 |

Wholemeal bread, fresh salads, a variety of seasonal fresh fruit, yogurts & jacket potatoes. Please note that all our dishes can be adapted to suit the majority of dietary requirements

## Term Dates

07/09/26, 21/09/26, 05/10/26, 19/10/26, 16/11/26, 30/11/26, 14/12/26

**ALLERGEN KEY**

1. Celery
2. Gluten
3. Eggs
4. Fish
5. Lupin
6. Milk
7. Molluscs
8. Mustard
9 Peanuts
10. Sesame
11. Crustaceans
12. Soybeans
13. Sulphites
14. Tree nuts
A/F Allergen Free

GREENSHAW LEARNING TRUST

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 FOOD HUB

## Week 2

| | | | | |
|---|---|---|---|---|
| **MONDAY** | Cheese & Tomato Pizza<br>2, 6 | Vegetable Pizza<br>2, 6 | Oven Baked Wedges & Salad<br>A/F | Cocoa Brownie & Fruit Bar<br>2, 3 |
| **TUESDAY** | Eat Curious Lasagne<br>2, 6 | Lamb Lasagne<br>2, 6 | Peas & Sweetcorn<br>A/F | Sprinkle Cake & Fruit Bar<br>2, 3 |
| **WEDNESDAY** | Vegetable & Bean Parcel<br>2 | Roast Chicken Dinner<br>A/F | Green Beans, Carrots Oven Baked New Potatoes<br>A/F | Fruit Salad & Yoghurt<br>6 |
| **THURSDAY** | Creamy Sweet Potato Curry<br>A/F | Creamy Chicken Curry<br>A/F | Wholegrain Rice<br>A/F | Blueberry Traybake<br>2, 3 |
| **FRIDAY** | Quorn Nuggets<br>2 | Fish Fingers<br>2, 4 | Oven Baked Chips Peas or Beans<br>A/F | Cocoa & Vanilla Mousse & Fruit Bar<br>6 |

Wholemeal bread, fresh salads, a variety of seasonal fresh fruit, yogurts & jacket potatoes and drinking water
Please note that all our dishes can be adapted to suit the majority of dietary requirements

## Term Dates

14/09/26, 28/10/26, 12/10/26, 09/11/26, 23/11/26, 07/12/26,

**ALLERGEN KEY**

1. Celery
2. Gluten
3. Eggs
4. Fish
5. Lupin
6. Milk
7. Molluscs
8. Mustard
9 Peanuts
10. Sesame
11. Crustaceans
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THE FOOD HUB

# FOOD ALLERGIES TABLE

| | | |
|---|---|---|
| Celery<br>*1* | Cereals<br>(Including Gluten)<br>*2* | Eggs<br>*3* |
| Fish<br>*4* | Lupin<br>*5* | Milk (Dairy)<br>*6* |
| Molluscs<br>*7* | Mustard<br>*8* | Peanuts<br>*9* |
| Sesame Seeds<br>*10* | Shellfish<br>*11* | Soya<br>*12* |
| Sulphur Dioxide<br>(used in dried fruits, processed potatoes)<br>*13* | Tree Nuts<br>*14* | |

FUEL FOR EVERY FUTURE