

Week 1 – Summer Terms 2025 ALLERGEN Menu – 21/04, 12/05, 02/06, 23/06, 14/07

<p><u>Monday</u></p> <p>1. Chicken Tikka Masala, Gluten Free Vegan Brioche Roll, Wholegrain Rice, Green Beans</p> <p>V. Sweet Potato and Red Pepper Tikka Masala, Gluten Free Vegan Brioche Roll, Wholegrain Rice and Green Beans</p> <p>2. Ham Salad, Gluten Free Vegan Brioche Roll, Nachos and Raisins</p> <p>A. Frozen Fruit Smoothie B. Fresh Fruit</p>	<p><u>Thursday</u></p> <p>1. All Day Breakfast, Pork Sausage (SULPHITES), Hash Brown, Baked Beans, Roasted Tomato and Gluten Free Vegan Brioche Roll</p> <p>V. Vegan All Day Breakfast, Quorn Vegan Sausage (GLUTEN - WHEAT), Hash Brown, Baked Beans, Roasted Tomato and Gluten Free Vegan Brioche Roll</p> <p>2. Jacket Potato, Baked Beans, Vegan Cheese and Mixed Salad</p> <p>A. Vegan Fruit Jelly B. Fresh Fruit</p>
<p><u>Tuesday</u></p> <p>1. Beef Bolognese, Gluten Free Pasta, Sub Roll, Peas</p> <p>V. Quorn Bolognese (EGG) in a Tomato and Basil Sauce, Gluten Free Pasta, Sub Roll, Peas</p> <p>2. Jacket Potato, Baked Beans and Mixed Salad</p> <p>A. No added Allergen Cake B. Fresh Fruit</p>	<p><u>Friday</u></p> <p>1. Gluten Free Breaded Fish (FISH), Chips and Peas</p> <p>V. Vegan Fishless Fingers (GLUTEN - WHEAT), Chips and Peas</p> <p>2. Cheese Ploughman’s, Vegan Cheese, Boiled Egg (EGG), Gluten Free Vegan Brioche Roll, Tomato Chutney (MUSTARD) and Mixed Salad</p> <p>A. No Added Allergen Cookie B. Fresh Fruit</p>
<p><u>Wednesday</u></p> <p>1. Roast Chicken, Mashed Potatoes, Seasonal Vegetables and Gravy</p> <p>V. Cheese and Onion Slice (GLUTEN - WHEAT) Mashed Potatoes and Seasonal Vegetables and Gravy</p> <p>2. Tuna Mayo and Cucumber Gluten Free Vegan Brioche Roll (FISH), Nachos and Raisins</p> <p>A. No added Allergen Cake B. Fresh Fruit</p>	<p>Yogurt (SOYA) and Bread (Gluten Free Vegan Brioche Roll) available Daily</p>

Week 2 – Summer Terms 2025 ALLERGEN Menu – 28/04, 19/05, 09/06, 30/06, 21/07

<p><u>Monday</u></p> <p>1. Sweet and Sour Chicken, Rice Noodles with Broccoli</p> <p>V. Sweet and Sour Vegan Quorn (GLUTEN - WHEAT) Rice Noodles with Broccoli</p> <p>2. Jacket Potato, Vegan Cheese and Mixed Salad</p> <p>1. Frozen Fruit Smoothie 2. Fresh Fruit</p>	<p><u>Thursday</u></p> <p>1. Pork Sausage (SULPHITES), Baked Jacket Wedges and Baked Beans</p> <p>V. Quorn Vegan Sausage (GLUTEN - WHEAT), Baked Jacket Wedges and Baked Beans</p> <p>2. Cucumber and Red Pepper Gluten Free Pesto Pasta (MILK) served with Gluten Free Vegan Brioche Roll</p> <p>A. Peach Melba Cake B. Fresh Fruit</p>
<p><u>Tuesday</u></p> <p>1. Mild Beef Chilli, Rice and Green Beans</p> <p>V. Mild Vegan Chilli (EGG), Rice and Green Beans</p> <p>2. Tuna Mayo Gluten Free Vegan Brioche Roll (FISH), Nachos and Raisins</p> <p>A. Apple Crumble and Vegan Cream B. Fresh Fruit</p>	<p><u>Friday</u></p> <p>1. Gluten Free Breaded Fish (FISH), Chips, Peas and Ketchup</p> <p>V. Plant Based Wings, (GLUTEN - WHEAT), Chips, Peas and Ketchup</p> <p>2. Ham and Egg Salad, Gammon Ham, Boiled Egg (EGG), Potato Salad, Mixed Salad and Gluten Free Vegan Brioche Roll</p> <p>A. No Added Allergen Cookie B. Fresh Fruit</p>
<p><u>Wednesday</u></p> <p>1. Roast Chicken, Roast Potatoes, Seasonal Vegetables and Gravy</p> <p>V. Cauliflower Cheese, Roast Potatoes, Seasonal Vegetables and Gravy</p> <p>2. Jacket Potato, Baked Beans and Mixed Salad</p> <p>1. No added Allergen Cake 2. Fresh Fruit</p>	<p>Yogurt (SOYA) and Bread (Gluten Free Vegan Brioche Roll) available Daily</p>

Week 3 – Summer Terms 2025 ALLERGEN Menu – 05/05, 16/06, 07/07

<p><u>Monday</u></p> <p>1. Chicken Breast Burger with Gluten Free Vegan Brioche Roll, Sauteed Potatoes and Cucumber Sticks</p> <p>V. Vegan Burger (Quorn Vegan Buttermilk Style) (GLUTEN - WHEAT), Sauteed Potatoes and Cucumber Sticks</p> <p>2. Vegan Cheese and Cucumber Gluten Free Vegan Brioche Roll, Nachos and Raisins</p> <p>A. Frozen Fruit Smoothie B. Fresh Fruit</p>	<p><u>Thursday</u></p> <p>1. Hawaiian Pizza (Gluten Free Vegan Brioche Base and Vegan Cheese), Sweetcorn and Mixed Salad</p> <p>V. Margherita Pizza (Gluten Free Vegan Brioche Base and Vegan Cheese), Sweetcorn and Mixed Salad</p> <p>2. Egg Mayo and Cress Gluten Free Vegan Brioche Roll (EGG), Nachos and Raisins</p> <p>A. No Added Allergen Cake B. Fresh Fruit</p>
<p><u>Tuesday</u></p> <p>1. Pork Meatballs [SULPHITES], Gluten Free Pasta, Gluten Free Vegan Brioche Roll and Peas</p> <p>V. Meatless Meatballs [SOYA], Gluten Free Vegan Brioche Roll and Peas</p> <p>2. Coronation Chicken and Lettuce, Gluten Free Vegan Brioche Roll with Nachos and Raisins</p> <p>A. Yogurt (SOYA) with Fruit Slices B. Fresh Fruit</p>	<p><u>Friday</u></p> <p>1. Gluten Free Breaded Fish (FISH), Chips, Baked Beans and Ketchup</p> <p>V. Vegan Quorn Nuggets (GLUTEN - WHEAT), Chips, Baked Beans and Ketchup</p> <p>2. Jacket Potato, Vegan Cheese, Baked Beans and Salad</p> <p>A. No Added Allergen Cookie B. Fresh Fruit</p>
<p><u>Wednesday</u></p> <p>1. Roast Gammon, New Potatoes, Seasonal Vegetables and Gravy</p> <p>V. Vegan Quorn Fillets [GLUTEN - WHEAT], New Potatoes, Seasonal Vegetables and Gravy</p> <p>2. Jacket Potato, Baked Beans and Mixed Salad</p> <p>A. No Added Allergen Cake B. Fresh Fruit</p>	<p>Yogurt (SOYA) and Bread (Gluten Free Vegan Brioche Roll) available Daily</p>