



THE
FOOD
HUB

MENU

Week 2

Term Dates

September
7th, 21st
October
5th, 19th
November
9th, 23rd
December
7th

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	Tomato & Basil Wholegrain Pasta Bake 2 (Cheese) 6	Sweetcorn & Salad Bar A/F	Strawberry & Vanilla Mousse & Fruit Bar 6
TUESDAY	BBQ Chicken Breast Burger 2	Quorn Fillet Burger 2	Oven Baked Wedges Cowboy Beans A/F	Mandarin Jelly A/F
WEDNESDAY	Roast Chicken Dinner A/F	Vegetable & Bean Parcel 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	Green Beans & Wholegrain Rice A/F	Blueberry Traybake 2, 3
FRIDAY	Fish Fingers or Salmon Fish Fingers 2, 4	Quorn Nuggets 2	Oven Baked Chips Peas or Beans A/F	Selection of Puddings

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

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 1

Term Dates

September
1st, 14th, 28th
October
12th
November
2nd, 16th, 30th
December
14th

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	Cheesy Wholegrain Pasta Bake 2, 6	Vegetable Pinsa Pizza 2, 6 	Sweetcorn & Salad Bar A/F	Strawberry & Vanilla Mousse & Fruit Bar 6
TUESDAY	Lasagne 2, 6	Eat Curious Lasagne 2, 6 	Oven Baked Wedges Cowboy Beans A/F	Mandarin Jelly A/F
WEDNESDAY	Roast Chicken Dinner A/F	Cauliflower & Broccoli Bake 6 	Peas & Carrots Oven Baked New Poatoes A/F	Apple Crumble & Custard 2, 6
THURSDAY	Beef Bolognese 2	Vegetarian Eat Curious Bolognese 2 	Salad Bar A/F	Toffee & Banana Sponge 2, 3, 6
FRIDAY	Fish Fingers or Salmon Fish Fingers 2, 4	Vegan Fingers 2 	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