



Week 1 Menus provided by our dedicated team.	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish <i>We strive to provide a variety of hot and cold dishes, for each child to freely decide what they would like for lunch.</i>	Bubble coated salmon (Fish)	Chicken and sweetcorn Pasta with Garlic bread (Gluten / Milk)	Beef Kheema Matar aloo Served with *Naan bread. (*Gluten)	Children's favourite spiced southern style drumsticks (Gluten)	Homemade pizza served with our special tomato, sauce (*Gluten / Milk)
Alternative Dish	Cheese and salad Deli roll (Gluten / Milk/egg)	Vegetable and bean chilli served with tortilla chips	Macaroni cheese served with Garlic Bread. (Gluten/Milk)	Classic Jamaican sweet potato curry (*Gluten)	Egg mayo Sub with crunchy salad. (Gluten / Egg)
Homemade Soup	Chef's choice	Chefs choice	Chefs choice	Chefs choice	Chef's choice
Starchy Food Various Bread choices in the week	Baked wedges	Sunshine wholemeal Rice Pasta	Rice and red pepper Pasta	Rice & Peas	Chips
Vegetables Daily Salad Bar and homemade specials	Mixed salad Sweet corn & red peppers	Carrots Peas	Cauliflower Broccoli	Carrots Sweetcorn	Mixed salad
Dessert Menu choices may alter based upon school & pupil preference	Pineapple and watermelon pots. Organic yogurts Fresh fruit	Chef choice fruity Muffins Organic yogurts Fresh fruit	Chocolate mousse Organic yogurts Fresh fruit	Coconut and cardamom cookie Organic yogurts Fresh fruit	Toffee Yogurt and Strawberry Yogurt ice creams. Organic yogurts Fresh fruit

Our meals are prepared on a daily basis. All our meat is farm assured as a welfare standard.

Over 50% of our food is locally sourced, and 30% organic (subject to availability). We use Fairtrade and organic produce and free range eggs.

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Note: * Gluten denotes that a gluten free alternative dish is available.



Week 2 Menus provided by our dedicated team.	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish <i>We strive to provide a variety of hot and cold dishes, for each child to freely decide what they would like for lunch.</i>	Harry Ramsden battered fish. (* <u>Gluten</u> / fish)	Chefs Homemade special Chicken and leek Pie. (Gluten / Milk)	Malaysian style Chicken Rendang curry with lemon grass and coconut milk (* <u>Gluten</u> /)	Mediterranean Tuna pasta bake with garlic bread (* <u>Gluten</u> / fish)	Beef burger Served in a soft bun with sliced Tomatoes. (Gluten, soya)
Alternative Dish	Cheese salad wraps (Gluten / Milk)	Quorn Dippers (Eggs/ Milk /Gluten)	Vegetable bolognaise with garlic bread (Gluten)	New vegetarian sausages	Southern style Quorn burger served in a bun (Gluten/egg/milk)
Homemade Soup	Chefs choice	Chef's choice	Chefs choice	Chefs choice	Chefs choice
Starchy Food Various Bread choices in the week	Baked wedges	Creamed or Dry roasted potatoes	Steamed basmati Pasta	Pasta Spicy potato cubes	Chips
Vegetables Daily Salad Bar and homemade specials	Garden Peas Mushy Peas	Carrots Sweet corn	Broccoli Cauliflower	Carrots Sweet corn	Crunchy salad
Dessert Menu choices may alter based upon school & pupil preference	Pineapple and watermelon pots. Organic yogurts. Fresh fruit.	Banana & Chocolate muffins Organic yogurts. Fresh fruit.	Chef choice fruity flapjack Organic yogurts. Fresh fruit.	St Clements Cookies. Organic yogurts. Fresh fruit.	Chocolate and strawberry mousse. Organic yogurts. Fresh fruit.

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Week 3 Menus provided by our dedicated team.	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish <i>We strive to provide a variety of hot and cold dishes, for each child to freely decide what they would like for lunch.</i>	Fish dog served with tartar sauce. (* <u>Gluten</u> /eggs/ Fish)	Chef special chicken Biryani.	Piri Piri chicken with red pepper strips served with Floured tortilla (* <u>Gluten</u>)	Homemade Beef *spaghetti bolognaise. & Garlic bread (* <u>Gluten</u>)	Homemade pizza served with our special tomato Sauce. (* <u>Gluten</u> / Milk)
Alternative Dish	Cheese and crunchy salad Deli roll. (Gluten /Milk)	Cheese & onion lattice. (Gluten/ Soya, milk)	Cauliflower and lentil Jalfrazi served with 'naan bread' (Gluten)	Vegetable Samosa served with mango chutney. (Gluten)	Tuna mayo sub roll. (Gluten /fish/ Egg)
Homemade Soup	Chefs choice	Chef's choice	Chef's choice	Chefs choice	Chef's choice
Starchy Food Various bread choices in the week	Seasoned Baked wedges	Roasted New potatoes	Lemon Cous Cous	Pasta Spicy basmati rice	Chips
Vegetables Daily salad bar and homemade specials	Mixed leaf salad Garden peas	Cauliflower Sweet corn	Broccoli Carrots	Carrots Sweetcorn	Mixed salad
Dessert Menu choices may alter based upon school & pupil preference	Pineapple and watermelon pots. Organic yogurts. Fresh Fruit.	Mango and biscuit fool. Organic yogurts. Fresh Fruit.	Chef choice Fruity flapjack. Organic yogurts. Fresh fruit.	Tottenham apple cake muffins. Organic yogurts. Fresh Fruit.	Assorted fruit jelly pots. Organic yogurts. Fresh fruit.

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