

Week 1

WEEK COMMENCING 5th Nov - 3rd Dec - 14th Jan - 11th Feb - 18th March

Please ask for allergen information if you have a food allergy



FIRST COURSE

SECOND COURSE



Beef chilli (H)
Sulphates

OR

Mixed bean chilli

Sulphates

with

Rice and naan bread



Vanilla sponge Gluten Dairy Egg Soya and custard Dairy

OR

Cheese with crackers



TUESDAY

Pork and apple or Chicken casserole (H)

OR

Quorn sausage casserole

Gluten Dairy E

with

Mashed potato Dairy
Sweetcorn

Peas



Cheesecake Gluten Dairy Sulphates Soya

Fruit



WEDNESDAY

Roast turkey (H)

OR

Roast quorn

with

Potato noisettes

Stuffing

Gluten Dairy Soya Egg

Farmhouse veg mix



Muffin Gluten Dairy Egg

OR

Yoghurt Dairy



THURSDAY

Chicken pie (H)

Gluten Dairy Celery

OF

Vegetable pie Gluten Dairy Celery

with

Herby diced potato

Edameme beans



Cherry crumble Gluten and custard Dairy

OR

Fruit



FRIDAY

Battered cod (H)

OR

Pizza

Gluten Dairy

with

Chips

Baked beans



Choc ice
Dairy Soya

____,

Cheese with crackers



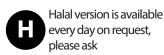




Week 2

WEEK COMMENCING12th Nov - 10th Dec - 21st Jan - 25th Feb - 23th March

Please ask for allergen information if you have a food allergy



FIRST COURSE

SECOND COURSE



Pork sausage or Gluten Dairy Sulphates

chicken sausage (H)

Quorn sausage

with Potato puffs Gravy

Peas



Angel delight

OR

Cheese with crackers



TUESDAY

Chicken curry (H) Gluten Dairy Sulphates Mustard

Lentil curry Gluten Dairy Sulphates Mustard

Sauté potatoes Cauliflower rice



Tapioca pudding Gluten Dairy

OR Fruit



WEDNESDAY

Roast beef (H)

Quorn escallop

with

Roast potatoes

Yorkshire pudding Gluten Dairy Egg

Gravy

Carrot and swede mash



Chocolate cornflake crunch Gluten Dairy Soya

OR

Yoghurt



THURSDAY

Shepherds pie (H)

OR

Shepherdess pie Dairy Egg Celery

Mixed vegetables



Cherry cake and custard

Fruit



Cod sea stars (H) Gluten Dairy Sulphates Mustard Fish

OR

Pizza

Gluten Dairy with

Chips

Baked beans



Frozen yoghurt

Cheese with crackers



FRIDAY







Week 3

WEEK COMMENCING 19th Nov - 17th Dec - 28th Jan - 4th March - 1st April

Please ask for allergen information if you have a food allergy



FIRST COURSE

SECOND COURSE



Sweet chilli chicken (H) Gluten Sulphates

Sweet and sour quorn

Sulphates Egg Celery

with

Rice

Sweetcorn



Iced carrot cake

Cheese with crackers



TUESDAY

Beef and potato bake

OR

Leek and potato bake

with

Baked beans



Apple berry crumble and custard

OR

Fruit



WEDNESDAY

Roast lamb (H)

OR

Roast quorn

with

Herby diced potatoes

Gravy

Carrots

Green beans



Jelly Sulphates OR

Yoghurt



THURSDAY

Pork meatballs in tomato

Sauce or Gluten Dairy Sulphates

Halal beef meatballs in tomato sauce (H)

Gluten Dairy Sulphates

OR

Arrabiatta Sulphates

with

Garlic bread Gluten Dairy

Pasta Gluten



Blueberry cake and cream OR Dairy

Fruit



FRIDAY

Battered haddock (H)

Pizza

with

Chips

Baked beans



Ice cream

OR

Cheese with crackers





Week 4

WEEK COMMENCING 26th Nov - 7th Jan - 4th Feb - 11th March

Please ask for allergen information if you have a food allergy



FIRST COURSE

SECOND COURSE



Lamb stew (H)
Celery
OR
Quorn stew
Egg Celery
with

Roast potatoes Cabbage



(98)

Pineapple upside down cake Gluten Dairy Sulphates Egg Soya and custard Dairy

OR

Cheese with crackers



Beef bolognese (H)
Sulphates

OR

Vegetable bolognese

Sulphates Egg

with

Spaghetti Gluten
Garlic bread Gluten Dairy
Cheese



Iced lemon drizzle cake Gluten Dairy Sulphates Egg Soya

OR

Fruit

Brownies Gluten Dairy Egg

OR Yoghurt



WEDNESDAY

Roast pork or Halal chicken (H)

OR

Quorn escallop

Gluten Dairy Egg with

Potato wedges

Gravy

Mixed vegetables

BBO chicken breast (H)

Sulphates Mustard

BBQ quorn fillet

OR

BBQ Quorn Fillet

with

Mashed sweet potato Dair

Farmhouse mixed

vegetables



Rice pudding and jam Dairy Sulphates

OR

Fruit



THURSDAY

Fish chunks (H)

OR

Pizza

Gluten Dairy

with

Chips

Baked beans



Frozen mousse

Cheese with crackers



FRIDAY







FOOD ALLERGEN INFORMATION

Please ask for allergen information if you have a food allergy

Archway Learning Trust makes every effort to identify allergens used as deliberate ingredients and prevent contact and contamination throughout food production. However, due to high risk of cross-contact in this area, we cannot guarantee that food prepared here does not contain allergens other than those intended and we cannot guarantee that our suppliers operate a 'nut-free' environment.

Customers with food allergies should be aware of this risk.