



MENU



THE
FOOD
HUB

Week 2

Menu Dates

7/9/26

21/9/26

5/10/26

19/10/26

16/11/26

30/11/26

14/12/26

MONDAY	Cheese & Tomato Pizza 2, 6	Chesse Wholegrain Pasta 2,6 ✓	Oven Baked Wedges & Salad A/F	Cocoa Brownie & Fruit Bar 2, 3
TUESDAY	Beef Lasagne 2, 6	Plant Based Lasagne 2, 6 ✓	Peas & Sweetcorn A/F	Sprinkle Cake & Fruit Bar 2, 3
WEDNESDAY	Roast Chicken Dinner A/F	Vegetable & Bean Parcel 2 ✓	Green Beans, Carrots Oven Baked New A/F	Fruit Salad & Yoghurt 6
THURSDAY	Creamy Chicken Curry A/F	Creamy Sweet Potato Curry A/F ✓	Wholegrain Rice A/F	Blueberry Traybake 2, 3
FRIDAY	Fish Fingers 2, 4	Quorn Nuggets 2 ✓	Oven Baked Chips Peas or Beans A/F	Selection of Puddings

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 |



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

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

Week 1



THE
FOOD
HUB

Menu Dates

31/08/26

14/09/26

28/09/26

12/10/26

09/11/26

7/12/26

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	Tomato & Basil Wholegrain Pasta Bake 2	Vegetable Pizza 2, 6	Sweetcorn & Salad Bar A/F	Strawberry & Vanilla Mousse & Fruit Bar 6
TUESDAY	BBQ Chicken Breast Burger Wholegrain Bun 2	Quorn Fillet Burger Wholegrain Bun 2	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 A/F	Apple Crumble & Custard 2, 6
THURSDAY	Beef Bolognese 2	Plant Based 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

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

little bites for every future

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