- Freshly cooked jo	MENU KEY	16 October	10 July 4 September 25 September	1 May 22 May 19 June	WEEK THREE	WEEK TWO 24 April 15 May 12 June 3 July 24 July 18 September 9 October				17 April 8 May 5 June 26 June 17 July 11 September 2 October 23 October			WEEK ONE	GCC Spring/ Summer Menu
xcket potatoes with	Added plant power	Dessert :	Vegetables	Option two	Option one	Dessert	Vegetables	Option two	Option one	Dessert	Vegetables	Option two	Option one	
Available Daily: h a choice of fillings - Bread f	power Mholemeal	Peaches with Ice Cream	`Seasonal Vegetables	Vegan Sausage with Mashed Potato & Gravy	Vegetable Stir Fry Noodles	Lemon & Cucumber Sponge	Seasonal Vegetables	Spanish Omelette with Potato Wedges	Wholemeal Vegetable Pasta Bake	Vanilla Shortbread	Seasonal Vegetables	Vegan Meatballs with Tomato Sauce & Rice	Macaroni Cheese	MONDAY
Available Daily: Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Dally salad selection	Vegan	Pear & Chocolate Upside Down Cake with Custard	Seasonal Vegetables	Lentil & Sweet Potato Curry with Rice	Spaghetti Bolognaise	Marble Sponge with Custard	Seasonal Vegetables	Pilau Rice with Five Beans	Pork Sausage with Mashed Potato & Tomato Relish	Sticky Toffee Apple Crumble with Custard	Seasonal Vegetables	Five Bean Chilli with Rice	Beef Lasagne with Homemade Garlic Bread	TUESDAY
aily salad selection	Chef's Special	Apple Flapjack	Seasonal Vegetables	Vegan Quorn with Roast Potatoes & Gravy	Roast Gammon with Roast Potatoes & Gravy	Oaty Cookie	Seasonal Vegetables	Vegetable Wellington with Roast Potatoes & Gravy	Roast Turkey with Stuffing, Roast Potatoes & Gravy	Fruit Jelly with Mandarins	Seasonal Vegetables	Sweet Potato & Spinach Flan with Roast Potatoes & Gravy	Roast Chicken with Roast Potatoes & Gravy	WEDNESDAY
ALLERGY INFORMATION: If you would like to know about particular aflergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination.		Banana Sponge with Custard	Seasonal Vegetables	Cheese & Tomato Pizza with Potato Wedges	Chicken Enchiladas with Rice	Peach Crumble & Custard	Seasonal Vegetables	Cheese & Tomato Pinwheel with New Potatoes	Chef's Special Chicken Korma with Rice	Vanilla Spange with Custard	Seasonal Vegetables	Vegan Spaghetti Bolognaise	Minced Beef & Onion Pie Yaith New Potatoes	THURSDAY
		Fruity Shortbread	Peas Baked Beans	Cheese & Red Pepper Frittata with Chips & Tomato Sauce	Fish Fingers with Chips & Tomato Sauce	Apple, Cheese & Crackers	Peas Baked Beans	Beetroot Burger with Chips & Tomato Sauce	Salmon Fish Fingers/ Fish Fingers with Chips & Tomato Sauce	Chocolate Shortbread	Peas Baked Beans	Vegan Sausage with Chips & Tomato Sauce	Fish Fingers with Chips & Tomato Sauce	FRIDAY

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